



PRIX-FIXE MENU \$30
PLEASE SELECT ONE FROM EACH COURSE

Appetizer

Irish Greens

Braised escarole, cabbage, potatoes, and tender slow-cooked corned beef

Guinness Battered Fried Shrimp

Served with sweet hot chili sauce

Guinness Meatballs

Lightly seasoned meatballs smothered in our signature Guinness gravy

Onion Petals

Served with remoulade sauce

Entree

Add-ons: Soup \$4 | Salad \$6 | French Onion Soup \$8

Reuben

Tender house cooked corned beef or turkey, Swiss cheese, sauerkraut and Thousand Island dressing on grilled marble rye.

Shepherd's Pie

Ground lamb and beef in a rich gravy with mixed vegetables, topped with mashed potatoes

Creamy Broccoli & Mushroom Cavatelli

Tender cavatelli pasta tossed with sautéed mushrooms, fresh broccoli, and a rich, velvety cream sauce

Fried or Broiled Haddock

Fried or broiled haddock served with french fries and cole slaw

Dessert

Apple Logs

Deep-fried beauties stuffed with warm cinnamon-apple filling, dusted in powdered sugar

Limoncello Mascarpone Cake

Light, lemony, and basically edible sunshine.

Chocolate Decadence Cake - Gluten-Free

Dense. Fudgy. Decadent. We skip the flour and go straight for the chocolate topped with chocolate glaze

***Price Does Not Include Tax or Gratiuty**