

Saint Patrick's Day

March 17th 2011

Our Luncheon menu items include a choice of Potato and Leek soup or an Irish Caesar entrée salad

Fish and Chips 14.99

Alaskan Pollock dipped in our homemade beer batter and deep fried to a golden brown served with tartare sauce and Irish Chips

Shepherds Pie 13.99

Ground sirloin, onions, peas and carrots baked in a casserole and topped with mashed potatoes grilled to a golden brown

Crab Cake Salad 17.99

Miss Peggy's jumbo lump crab cake oven-broiled and served over our Chieftain Salad with romaine hearts, dried cranberries, roasted walnuts, crumbled Cashel Blue cheese and our balsamic mustard vinaigrette dressing

Corned Beef Caesar 13.99

Our classic Irish Caesar tossed with slow cooked first-cut Corned Beef brisket and served with homemade wholegrain croutons and fresh grated Asiago cheese

Guinness Beef Stew 13.99

Tender chunks of beef marinated in Guinness stout, braised and served in a stew with thick cut carrots, celery and onions, topped with Irish Champ mashed potatoes

Irish Lamb Stew 14.99

Tender cubes of braised lamb stewed to perfection with chunks of celery, onion, and carrots, topped with mashed potato

Corned Beef and Cabbage 17.99

Our award-winning 1st cut of corned beef brisket, slow cooked for ten hours and served with braised cabbage, sliced red bliss potatoes and mashed carrots and parsnips

Chicken Mount Juliet 16.99

Tender strips of chicken breast and sliced Irish bacon sautéed in a leek, onion and parmesan cream sauce and served over colcannon potatoes, carrots and fresh mixed vegetables

Irish Rueben 12.99

Our first cut of Corned Beef sautéed with braised cabbage, topped with Swiss cheese and an Irish whiskey mustard dressing served on rye bread with Irish chips

Dessert

Irish Bread Pudding with custard 4.99