

BRIAN BÓRU

ST. PATRICK'S DAY

Ceol Míle Fáilte

Soups

Potato and Leek Soup 4.99

Tomato Whiskey Soup 4.99

Appetizer Selections

Corned Beef Doppers 10.99

Wexford Potato Cakes 8.99

Killarney Cabbage Wraps 8.99

Annapolis Crab Dip 11.99

Entrée Selections

Fish and Chips 13.99

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

Shepherd's Pie 12.99

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

Corned Beef Caesar 12.99

Our classic Irish Caesar tossed with our first cut corned beef cooked for ten hours, dressed with a creamy Irish caesar dressing ready to eat.

Guinness Beef Stew 12.99

Tender chunks of beef marinated in Guinness stout braised and served in a stew with thick cut carrots, celery and onion

Irish Lamb Stew 13.99

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

Corned Beef and Cabbage 15.99

1st cut of corned beef, slow cooked for ten hours served with cabbage, colcannon potatoes and carrots and parsnips.

Irish Salmon Salad 13.99

Your choice of organic field greens or baby spinach topped with a fresh filet of Irish salmon, lightly dusted with spices, pan sautéed and sliced. Served with raspberry honey vinaigrette.

The Irish Ryebean 11.50

Our own corned beef, braised cabbage, Swiss cheese and Irish whiskey mustard on toasted rye with a side of Irish chips

Murphy's Pot Roast 14.99

A home style Yankee pot roast slow cooked with mixed vegetables and a little Irish stout. Served with Champ mashed potatoes and a hearty mushroom gravy.

Cottage Pie 12.99

Tender breast of chicken cooked in a casserole with mushroom, celery, onion and carrots, topped with mashed potatoes and roasted golden brown

Desserts

Traditional Irish Bread Pudding 4.99

Baileys Chocolate Mousse 4.99