

DINNER



STEAK

BACON WRAPPED TENDERLOIN

Colcannon mashed potatoes, sautéed crimini mushrooms, Cashel bleu cheese butter and Guinness stout sauce (\$22, \$28)

PEPPERCORN CRUSTED SIRLOIN

Irish whiskey cream sauce, porcini whipped potatoes and grilled asparagus (\$20, \$26)

CHICKEN

HALF ROASTED CHICKEN

Sweet corn stuffing, colcannon mashed potatoes and rosemary gravy (\$16, \$22)

HALF ROASTED CHICKEN

Cranberry wild rice, sautéed broccolini and chicken jus (\$16, \$22)

PORK

BERKSHIRE PORK CHOP

Buttermilk sage mashed potatoes, braised cabbage, stone ground mustard and Strongbow cider sauce (\$18, \$24)

IRISH MIST GLAZED PORK CHOP

Sweet potato puree, whole roasted shallots, bacon & apple chutney (\$18, \$24)

SEAFOOD

OLIVE OIL POACHED SALMON

Boiled new potatoes, sautéed green beans and béarnaise sauce (\$16, \$22)

GRILLED ALASKAN SALMON

Wild mushroom risotto, butternut squash puree and fig relish (\$16, \$22)

PAN SEARED GROUPER

Mediterranean couscous, saffron cream sauce and tomato & olive relish (\$16, \$22)

BAKED HALIBUT

Lemon & herb seasoned halibut, oven roasted Yukon potatoes, curry slaw and remoulade (\$18, \$24)

LAMB

GRILLED RACK OF LAMB

Irish stew consommé (\$18, \$24)

SEARED LAMB LOIN

Roasted shallot mashed potatoes, grilled asparagus and port wine demi glace (\$18, \$24)

PASTA

WILD MUSHROOM LINGUINI

Sautéed wild mushrooms, spinach, garlic, brown butter & Cashel bleu cheese (\$12, \$18)

PESTO LINGUINI

Sautéed spring vegetables, parmesan cheese and garlic bread (\$12, \$18)

VEGETARIAN

PARMESAN POLENTA

Roasted eggplant, mozzarella cheese and arrabiata sauce (\$12, \$18)

WILD MUSHROOM RISOTTO

Butternut squash puree and spinach and garlic stuffed portabella cap (\$12, \$18)

SAUTÉED TEMPEH

Sautéed spring vegetables, basmati rice and ginger/soy sauce (\$12, \$18)

DINNERS CAN BE ORDERED A LA CARTE OR AS A THREE COURSE MEAL (INCLUDES SALAD AND DESSERT)

FIRST PRICE REPRESENTS A LA CARTE, SECOND PRICE REPRESENTS THREE COURSE DINNERS

(OVER)

DINNER (CONTINUED)



IRISH SPECIALTIES

CORNED BEEF & CABBAGE

Braised corn beef brisket, colcannon mashed potatoes, braised cabbage & horseradish cream (\$12, \$18)

IRISH STEW

Lamb and sirloin tips and root vegetables in a Guinness infused broth (\$12, \$18)

SHEPHERDS PIE

Certified angus ground beef, peas & carrots in a rich gravy. Topped with colcannon & baked (\$12, \$18)

VEGETARIAN PIE

Mushrooms, barley, peas & carrots in a rich gravy. Topped with colcannon and baked (\$12, \$18)

IRISH BREAKFAST

Banger, rashers, black & white pudding, grilled tomato, scrambled eggs, baked beans & toast (\$12, \$18)

DUBLIN CODDLE

Banger and rasher stew with root vegetables and colcannon mashed potatoes (\$12, \$18)

BANGERS & MASH

Irish sausages with colcannon mashed potatoes and roasted apple shallot sauce (\$12, \$18)

FISH AND CHIPS

Harp battered haddock, thick cut fries, curry slaw and tartar sauce (on-site kitchens only) (\$12, \$18)

SALAD CHOICES

SHADES OF GREEN

Mixed greens, dried cranberries, candied walnuts and bleu cheese with cranberry vinaigrette

CAESAR

Romaine hearts in homemade Caesar dressing with parmesan, garlic croutons and tapenade

VERY VEGGIE

Mixed greens with tomato, cucumber, green beans, garbanzo and hearts of palm w/balsamic vinaigrette

SOUTHWEST CHOP

Romaine and iceberg, sweet corn, black beans, bell peppers and avocado w/chipotle vinaigrette

ROASTED BEET

Baby spinach and arugula with roasted golden beets, goat cheese and red grapes w/pistachio vinaigrette

GREEK SALAD

Romaine hearts, cucumber, tomato, onion, feta and kalamata olives. With Greek dressing and pita bread

ROASTED MUSHROOM

Roasted mushrooms with sun dried tomato, hearts of palm & goat cheese w/balsamic vinaigrette

CHOPPED SALAD

Romaine hearts, tomato, cucumber, avocado, garbanzos, onions and bleu cheese w/Dijon vinaigrette

DESSERT CHOICES

BAILEYS CHEESECAKE

Rich cheesecake with fresh strawberries and Baileys caramel sauce

CARBOMB CAKE

Guinness chocolate cake with Bailey's cream cheese frosting and whiskey chocolate ganache

BREAD PUDDING

Made with Irish soda bread and served with whiskey honey, raspberries and whipped cream

PIE

Choose from Apple, Blueberry, Cherry or Pecan

IRISH CREAM CAKE

White chocolate mousse, chocolate cake crumbles and Irish cream

LAVA CAKE

Individual chocolate cake with molten chocolate center

KEY LIME CRUMB CAKE

Lemon crumb cake with key lime curd

CARROT CAKE

Moist carrot cake with cream cheese frosting

TIRAMISU TORTE

Mascarpone and marsala with Kahlua cake