

St. Patrick's LUNCH Menu

Small Plates

Irish Potato & Cheddar Soup - \$4.99

Split Pea Soup with Ham and Garlic Croutons - \$4.99

Potato Pierogies - \$7.99

Pan-fried traditional potato and cheese pierogies with sautéed onions

Irish Potato Skillet - \$8.99

Sliced Irish Potatoes in a creamy ale cheese sauce topped with Irish bacon, scallion and sage derby cheese

Stuffed Cabbage - \$8.99

Hand-rolled green cabbage leaf stuffed with ground beef and rice baked in a tomato sauce

Killian's Clams - \$12.99

One dozen Littleneck clams sautéed in a Killian's ale broth with Garlic Bread for dipping

Big Plates

Traditional Irish Corned Beef & Cabbage with Potatoes & Carrots - \$14.99

Corned Beef Rye Sliders - \$9.99

Three mini sliders topped with house-cooked hot corned beef, sauerkraut, melted Swiss cheese, and Thousand Island dressing. Served with scalloped potatoes

Corned Beef Sandwich - \$11.99

Piled-high sliced hot corned beef on double cut rye bread, coarse mustard, coleslaw & scalloped potatoes

Irish Bacon Cheeseburger - \$11.99

Our famous grilled Angus burger topped with Irish bacon, sauerkraut, sharp Cabot white cheddar cheese and thousand island, served with French fries

Irish Salmon Salad - \$14.99

Broiled Salmon over mixed greens with potatoes, hard-boiled egg, roasted red peppers, capers, red onion, cucumber and a Roasted Shallot Dijon dressing

Shepherd's Pie - \$15.99

Ground beef & lamb cooked in gravy with peas & carrots topped with mashed potatoes

Authentic Fish and Chips - \$14.99

Smithwicks beer battered flash-fried whitefish with coleslaw, tartar sauce, fries & fresh lemon

Bangers and Mash - \$14.99

Traditional Irish sausage over mashed potatoes and onion gravy

Lamb Stew - \$16.99

Old Scottish Favorite-slow cooked lamb stew with carrots, potatoes, celery and onions over smashed potatoes

Drink Specials

Emerald Isle - \$6.75

Green Cream de Menthe, Dark Cream de Coco, & Milk served on the rocks

Green Dublin Apple Martini - \$8.50

Irish Whiskey, Sour Apple Schnapps, Peach Schnapps & Sour Mix served in a martini glass

Pot of Gold - \$8.00

Cuervo, Cointreau, Grand Marnier, & Sour Mix served in a salt rimmed glass

Irish Coffee Drop - \$9.00

Double Espresso, Vodka, Irish Cream, Guinness served in a pint glass

Nutty Irishman Spiked Milkshake - \$9.00

Bailys, Frangelico, & Vanilla Ice Cream served in a pint glass



St. Patrick's Dinner Menu

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Irish Salmon - \$19.99

Baked salmon with clams, mussels, baby shrimp, peas & potatoes in a creamy mushroom leek sauce

Braised Short Rib - \$23.99

Slow cooked boneless beef short rib in an Irish ale demi-glace w/ scalloped potatoes and broccoli

Black and Tan Delmonico Steak - \$24.99

Boneless rib eye steak, fire-grilled to perfection and served with a Guinness black and tan steak sauce, Irish whiskey onions, drunken mushrooms, scalloped potatoes and sautéed spinach

