



St. Patrick's Day Dinner Specials **Wednesday, March 17th, 2010**

HOMEMADE SOUPS

- ♣ **Irish Beef Stew** ♣ **Green Split Pea** (vegetarian)

APPETIZERS

- ♣ **Beer Bread** – Bread made with ABC Honey Pilsner, smoked cheddar, and scallions, served with a cheese dipping sauce. \$ 4.50
- ♣ **Potato Nachos** – Fried sliced roasted potatoes topped with melted jack cheese, served with salsa and sour cream \$ 5.00
- ♣ **Parsnip Boxty** – Irish parsnip and potato griddlecakes with a Guinness Stout-spicy mustard sauce. \$ 6.00
- ♣ **Boston Irish Steamed Mussels** – One pound of Prince Edward Island mussels cooked in our Honey Pilsner with garlic, tomatoes and fresh herbs, served with broth. \$ 9.00

SALAD SPECIAL

- ♣ **Irish Cream Poached Salmon Salad** – Four ounce salmon fillet poached in a Irish Cream Liquor based poaching liquid and served over our large garden mesclun salad, with your choice of dressing. \$ 13.00
- ♣ **Orange Whiskey Chicken Salad** – Our garden mesclun salad topped with boneless chicken breast marinated in Jameson Irish whiskey and orange marinade, with your choice of dressing. \$ 12.00

IRISH PUB FAVORITES

- ♣ **Corned Beef and Cabbage** – An Irish tradition! Locally cured at Millstone Market - corned beef slow-cooked with red bliss potatoes, cabbage, parsnips and carrots. Comes with fresh baked Irish soda bread and Guinness Stout-spicy mustard sauce. \$ 11.00

ENTREES

(All entrees served with a side salad)

- ♣ **Irish Grilled Chicken** – Boneless chicken breast topped with bacon, mushrooms and smoked cheddar cheese, with a white wine cream reduction, served with homemade Irish soda bread, vegetable of the day, and Irish potato salad. \$ 13.00
- ♣ **Guinness Bar-B-Que Tenderloin Tips** – Tenderloin tips sautéed with onions and bell peppers in a Guinness BBQ sauce served over smoked Cheddar mashed potatoes with our vegetable of the day. \$ 13.00
- ♣ **Horseradish-Mustard Glazed Salmon** – Atlantic salmon filet grilled with a homemade horseradish mustard glaze. Served with choice of side and vegetable of the day. \$ 18.00
- ♣ **Stuffed Pork Roast** – Boneless pork loin stuffed with roasted red potatoes, tomatoes, sautéed onions, cabbage and smoked Cheddar cheeses topped with a scallion-dill cream. Served with choice of side and vegetable of the day. \$ 14.00

Side Special: Irish Potato Salad -

Red potatoes, pickles, cabbage, onion, bacon, celery, garlic, all tossed in a sweet vinaigrette

