

# Thanksgiving Menu

From 12pm,  
last seating

## Soup

Seafood Chowder | 9  
Butternut Squash | 7

## Appetizers

**Crispy Brussel Sprouts | 10**  
with Applewood Smoked Bacon & Balsamic Reduction

**Shrimp Cocktail | 15**  
Served with Homemade Cocktail Sauce

**Plough Wings | 18**  
Fried Drumsticks & Wings in Homemade Buffalo sauce  
with Celery, Carrots & Blue Cheese Dressing

**Organic Chicken Tenders | 15**  
With our Homemade Honey Mustard Dipping Sauce

## Dubliner Fries | 12

Hand cut fries with melted Dubliner cheese and Guinness braised beef gravy

## Salads

**Poached Pear Salad | 11**  
Mixed Greens tossed with Caramelized Walnuts, Dried Cranberries & Goat Cheese  
in a Champagne Vinaigrette

**Spinach Salad | 12**  
Baby Spinach, Pickled Red Beets, Applewood Smoked Bacon and Sweet and Spicy Pecans  
with a champagne Citrus vinaigrette

**House Salad | 8**  
Baby Greens, Shredded Carrots, Grape Tomato's served with Olive Oil and Garlic Dressing  
with Crumbled Gorgonzola Cheese

## Entrees

**Traditional Turkey and Ham | 30**  
Free Range Roast Turkey & Irish Ham with Herb Stuffing, Mashed Potatoes,  
Sweet Potato Hash, Vegetable du Jour & Homemade Cranberry Sauce

**Guinness Casserole | 27**  
Beef Simmered Slowly in Guinness with Pearl Onions, Carrots & served with Mashed Potatoes

**Hereford Beef Strip Loin | 32**  
Grilled served with an Irish Whiskey Peppercorn Sauce served with Mashed Potatoes and Vegetable du Jour

**Salmon & Crabmeat | 33**  
Grilled Salmon topped with Crabmeat with a Lemon Caper Velouté Sauce  
served with Basmati Rice and vegetable du jour

**Fish and Chips | 22**  
Beer Battered Haddock, French Fries  
& Homemade Tartar Sauce

**Vegetarian Pasta | 28**  
Spinach, Portobello Mushrooms, Roasted Peppers, Tomato & Zucchini in a Tomato Provencal Sauce  
over Fettuccini Pasta topped with Fresh Parmesan & Goat Cheeses

**Add Shrimp, Salmon Filet | 7 Grilled or Breaded Organic Chicken | 6 Flank Steak | 8**

