



THE
PLOUGH

Soup

**Seafood Chowder |
Butternut Squash |**

Vegetable du Jour

Medley of Green Beans, Parsnips & Carrots

Appetizers

Crispy Brussel Sprouts |

With Applewood Smoked Bacon & Balsamic Reduction

Lamb Lollys |

With roast Potatoes and Homemade Mint Sauce

Seafood Gratin |

Shrimp, Scallops & Crabmeat with a medley of Zucchini, Onion, Peppers and a Tomato Gin sauce. Served with sourdough crostini.

Battered Sausages |

Beer battered Irish Bangers served with a Horseradish Chef Sauce

Salads

Harvest Salad |

Spinach, Roasted Butternut Squash topped with Pomegranate Seeds, toasted Almonds, & Crumbled Goat Cheese with a champagne vinaigrette

Poached Pear Salad |

Mixed greens tossed with caramelized walnuts, dried Cranberries & Goat cheese in a Champagne vinaigrette

House Salad |

Baby greens, shredded carrots, grape tomatoes served with Olive oil and garlic dressing with crumbled gorgonzola cheese

Entrees

Traditional Turkey and Ham |

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

Guinness Casserole|

Beef Simmered Slowly in Guinness with Pearl Onions, Carrots & served with Mashed Potatoes

Filet Mignon 8oz |

Served with an Irish Whiskey Peppercorn Sauce served with Mashed Potatoes and Vegetable du Jour

Salmon & Shrimp |

Grilled Salmon & Shrimp with a Lemon Caper Velouté Sauce served with Basmati Rice & Vegetable du Jour

Fish and Chips|

Beer battered Haddock, French fries & homemade tartar sauce

Vegetarian Pasta|

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, Grilled or Breaded