



Christmas Menu

Soup

Seafood Chowder | 9
Butternut Squash | 8

Vegetable du Jour

Medley of green Beans, parsnips & carrot mash

Appetizers

Crispy Brussels Sprouts | 11

With apple wood smoked bacon & balsamic reduction

Lamb Lollys | 16

With roast potatoes and homemade mint Sauce

Crab Cake | 19

Lump crab meat served over arugula, sliced avocado with a remoulade sauce.

Battered Sausages | 11

Beer battered Irish Bangers served with a horseradish Chef sauce

Salads

Red Beet Salad | 17

Roasted Red Beets served over baby spinach, carrot ribbons, fennel, roasted walnuts, pistachio and pecans with a goats cheese dressing

Poached Pear Salad | 16

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

House Salad | 13

Baby greens, shredded carrots, grape tomatoes served with olive oil and garlic dressing with crumbled Gorgonzola cheese

Entrees

Traditional Turkey and Ham | 32

Roast Turkey & Irish Ham with herb stuffing, mashed potatoes, sweet potato hash, vegetable du Jour & homemade cranberry sauce

Guinness Casserole | 29

Beef slowly simmered in Guinness with pearl onions, carrots & served with mashed potatoes

Filet Mignon 8oz | 42

Served with an Irish Whiskey peppercorn sauce served with a scallion mashed potatoes and vegetable du Jour

Salmon & Shrimp | 30

Grilled Salmon & Shrimp with a lemon caper velouté Sauce served with basmati rice & vegetable du Jour

Fish and Chips | 25

Beer battered haddock, french fries & homemade tartar sauce

Vegetarian Pasta | 28

Spinach, Portobello mushrooms, roasted peppers, tomato & zucchini in a tomato Provencal sauce over Fettuccine Pasta topped with fresh Parmesan & goat cheeses

Add Shrimp, Salmon Filet, Grilled or Breaded Organic Chicken, Flank Steak | 11
Gluten free pasta available