

Lunch

1st Course

Choice of:

Darby O'Gill's House Salad

New England Clam Chowder

2nd Course

Choice of:

Salmon Burgers

Salmon burger sliders with roasted red pepper salsa served over warmed sourdough bread

The Impossible Scalloped Potato Roll

Impossible burger (vegetarian), spinach, mozzarella and ricotta cheese wrapped in potato served with a tossed arugula salad

Croque-Monsieur

Irish ham and cheddar with béchamel

Bacon Jam Burger

Our house ground burger topped with Irish Cheddar, bacon jam and arugula

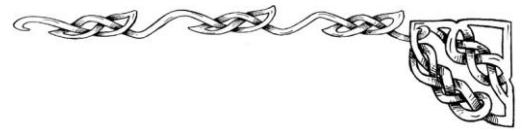
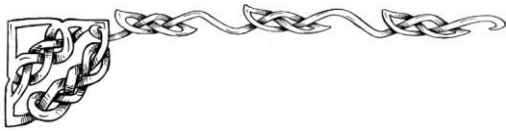
3rd Course

Choice of:

Baileys Irish Creme Brulee

Guinness Chocolate Cake





Dinner \$35

1st Course

Choice of:

Shaved Fennel Salad

Arugula, shaved fennel, orange segments, pickled red onions and toasted pistachios served with lemon-garlic vinaigrette.

Potted Shrimp

Colcannon Soup

2nd Course

Choice of:

Filet Mignon with Foie Gras

Filet with truffle butter and Foie Gras served with turnips and a potato rose

Pan Sear Scallops

Scallops, pea puree with mint vinaigrette served with roasted fingerling potatoes

Chilean Sea Bass

Pan seared Sea Bass with sherry-tomato vinaigrette served with grilled asparagus and roasted fingerling potatoes

Rack of Lamb

Dijon encrusted rack of lamb served with turnips and a potato rose

3rd Course

Choice of:

Crumb Cake with Vanilla Ice Cream and Strawberry Rhubarb Jam

Guinness Chocolate Cake

