



Lunch and Dinner

Dine-In and Takeout Available

Lunch - \$20

Drink Choice:

*Choice of any Soda (Free Refills) OR

*Fresh Hand Squeezed Lemonade

First Course: Choose One

*Choice of Soup (Guinness Stew or Seafood Chowder) OR

*Choice of Salad (House Salad or Caesar Salad)

Second Course: Choose One

*Guinness Fish and Chips: Guinness beer-battered cod, fried, and served with pub chips.

*Celtic Meatloaf: House-made grilled meatloaf with Champ potatoes, creamed cabbage, fried onions, and Guinness gravy.

*Dick Titus Commercial: Shaved Prime Rib and Swiss cheese layered between grilled sourdough. Served with Champ Potatoes and Guinness gravy.

*Bangers & Mashed: Jumbo Bangers, grilled and layered over a bed of champ potatoes and topped with Guinness gravy and creamed cabbage.



*Corned Beef & Cabbage: Slow roasted corned beef over a bed of creamed cabbage topped with maritime cream sauce. Served with roasted potatoes, carrots, and smashed peas.

*Nashville Hot Mac & Cheese: Macaroni noodles tossed in a blend of bacon, smoked gouda, mozzarella, and cheddar-jack cheeses. Topped with crispy Nashville Hot chicken and topped with toasted breadcrumbs and scallions.

Dinner - \$35

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*Choice of Salad (House Salad or Caesar Salad)

Second Course: Choose One

*Guinness Fish and Chips: Guinness beer-battered cod, fried, and served with pub chips.

*Celtic Meatloaf: House-made grilled meatloaf with Champ potatoes, creamed cabbage, fried onions, and Guinness gravy.

*Dick Titus Commercial: Shaved Prime Rib and Swiss cheese layered between grilled sourdough. Served with Champ Potatoes and Guinness gravy.

*Corned Beef & Cabbage: Slow roasted corned beef over a bed of creamed cabbage topped with maritime cream sauce. Served with roasted potatoes, carrots, and smashed peas.

*Pecan Bronzed Salmon: Peca encrusted fresh salmon drizzled with lemon honey, baked to perfection and topped with maritime sauce. Served with a side of smashed peas and chef's vegetables.

*Flat Iron & Winey Mushrooms: Pan seared flat iron steak, topped with winey mushrooms and Jameson-seared onions. Served with Champ potatoes and chef's vegetables.



*Lamb Stroganoff: Shaved lamb sauteed with winey mushrooms, onion, and garlic. Tossed with linguini, house-made stroganoff sauce, topped with sour cream and scallions. Served with grilled ciabatta.

Third Course: Choose One

*Crème Brule

*Cheesecake

*Bread Pudding

