



Lunch and Dinner

Dine-In and Takeout Available

Lunch - \$20

First Course (Choose One):

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

OR

*Choice of Side Salad (House Salad, Garden 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.

*Shepherd's Pie: Ground chuck and vegetables slowed cooked in our rich gravy, topped with Champ potatoes, and baked to perfection.



*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.

Dinner - \$35

First Course (Choose One):

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

OR

*Choice of Side Salad (House Salad, Garden 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.

*Shepherd's Pie: Ground chuck and vegetables slow cooked in our rich gravy, topped with Champ potatoes, and baked to perfection.

*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: Pecan 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 vegetable.

Third Course (Choose One):

*Crème Brule: Garnished with seasonal herb and fresh fruit.



*Baileys Cheesecake: Home-made cheesecake topped with whipped cream and candied pecans.

*Bread Pudding: Home-made bread pudding topped with Jameson Whiskey caramel sauce, whipped cream, and candied pecans. Served with vanilla ice cream.

