

# ST. PATRICK'S DAY WEEKEND SPECIAL

## APPETIZERS

### IRISH NACHOS

french fries | derby sage cheese | bacon  
scallions | crème fraiche

### IRISH POTATO SOUP

irish cheddar cheese | bacon | scallions

## ENTRÉES

### SHEPHERD'S PIE

lamb | roasted corn | irish whiskey gravy  
whipped potatoes | roasted baby carrots

### GUINNESS BEEF STEW

beef tips | seasonal vegetables  
boiled potatoes | grainy mustard

### CORNED BEEF AND CABBAGE

Corned beef brisket | boiled cabbage  
red potatoes | steamed carrots  
horseradish | grainy mustard

## DESSERT

### IRISH BAILEYS SOUFFLÉ

garnished with cream, vanilla sauce  
and shortbread cookie made with Kerrygold butter

### IRISH WHISKEY CAKE

flambé oranges

**\$35 PER PERSON**

We are committed to providing our guests with the freshest farm-to-table ingredients available. We therefore source local products such as produce from Bartlett Farm, fresh seafood from Northeast Family Fisheries and Something Natural.

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness. For Parties of 8 or more, an 18% gratuity will be added to your bill. We appreciate your patronage.

01/27/2018