

Saint Patrick's Day 2018



Lunch Menu

Potato and Leek Soup or Irish Caesar Salad 4.99

Fish and Chips

Fresh filets of Cod, dipped in our homemade beer batter and fried to a golden brown served with homemade tartar sauce and Irish Chips. 14.99

Shepherds Pie

Ground top sirloin of beef sauteed with onions, peas, and carrots, then baked in a casserole and topped with mashed potatoes. 13.99

Crab Cake Salad

Miss Peggy's Jumbo Lump Crab Cake oven-broiled and served over our Chieftain Salad with romaine hearts, dried cranberries, roasted walnuts, crumbled blue cheese and our balsamic mustard vinaigrette dressing. 19.99

Salmon Salad

Salmon filet served over our seasonal salad with nuts and berries and served with a golden balsamic dressing 17.99

Beef Stew

Tender chunks of beef braised and stewed with large chunks of celery, carrots and onions topped with a scoop of mashed potatoes. 14.99

Irish Lamb Stew

Tender cubes of braised lamb stewed to perfection with chunks of celery, onion, and carrots, topped with mashed potato. 14.99

Corned Beef and Cabbage

Our award-winning 1st cut of corned beef brisket, slow cooked for ten hours and served with mashed carrots and parsnips, potatoes, and steamed cabbage. 19.99

Blackened Chicken Caesar

Tender strips of chicken breast lightly dusted with spices then chargrilled and served over our Caesar salad with whole grain croutons and grated Asiago chese. 15.99

Irish Rueben

Our first cut of Corned Beef sauteed with braised cabbage, topped with Swiss cheese and Irish whiskey mustard dressing, served on rye bread with Irish chips. 13.99

**Irish Bread Pudding with Custard or
Guinness Chocolate Cake a la Mode** 6

Saint Patrick's Day 2018



3 Course Dinner Menu

Potato and Leek Soup or Irish Caesar Salad

Fish and Chips

Fresh filets of Cod, dipped in our homemade beer batter and fried to a golden brown served with homemade tartar sauce and Irish Chips.

Shepherds Pie

Ground top sirloin of beef sauteed with onions, peas, and carrots, then baked in a casserole and topped with mashed potatoes.

Beef Stew

Tender chunks of beef braised and stewed with large chunks of celery, carrots, and onions, topped with a scoop of mashed potatoes.

Corned Beef and Cabbage

Our award-winning 1st cut of corned beef brisket, slow cooked for ten hours and served with mashed carrots and parsnips, potatoes, and steamed cabbage.

Chicken Tyr Connell

Sauteed chicken breast finished in a whiskey leek cream sauce garnished with Irish bacon bits and served with a scoop of mashed potatoes and fresh market vegetables .

Miss Peggy's Crab Cakes

Two of Miss Peggy's Jumbo Lump Crab Cakes oven-broiled and served with garden rice and fresh mixed vegetables with a side of our homemade tartar sauce.

Salmon Kilkee

*A fresh filet of Atlantic salmon lightly dusted with secret spices, pan-blackened, topped with wholegrain mustard butter.
Served with rice pilaf and fresh market vegetables.*

Wicklow Leg of Lamb

A delicious herb encrusted Leg of Lamb slow roasted in the oven, then sliced and served topped with a red wine mushroom demi-glace with Irish champ mashed potatoes and fresh market vegetables.

**Irish Bread Pudding with Custard or
Guinness Chocolate Cake a la Mode**

\$29.99

Saint Patrick's Day 2018



Take Out & Bar Menu

Potato and Leek Soup or Irish Caesar Salad 4.99

Fish and Chips

Fresh filets of Cod, dipped in our homemade beer batter and fried to a golden brown served with homemade tartar sauce and Irish Chips. 14.99

Shepherds Pie

Ground top sirloin of beef sauteed with onions, peas, and carrots, then baked in a casserole and topped with mashed potatoes. 13.99

Crab Cake Salad

Miss Peggy's Jumbo Lump Crab Cake oven-broiled and served over our Chieftain Salad with romaine hearts, dried cranberries, roasted walnuts, crumbled Cashel Blue cheese and our balsamic mustard vinaigrette dressing. 18.99

Beef Stew

Tender chunks of beef braised and stewed with large chunks of celery, carrots and onions topped with a scoop of mashed potatoes. 14.99

Irish Lamb Stew

Tender cubes of braised lamb stewed to perfection with chunks of celery, onion, and carrots, topped with mashed potato. 14.99

Corned Beef and Cabbage

Our award-winning 1st cut of corned beef brisket, slow cooked for ten hours and served with mashed carrots and parsnips, potatoes, and steamed cabbage. 19.99

Blackened Chicken Caesar

Tender strips of chicken breast lightly dusted with spices then char grilled and served over our Caesar salad with wholegrain croutons and grated Asiago cheese 14.99

Irish Reuben

Our first cut of Corned Beef sautéed with braised cabbage, topped with Swiss cheese and an Irish whiskey mustard dressing served on rye bread with Irish chips 13.99

Wicklow Leg of Lamb

A delicious herb encrusted Leg of Lamb slow roasted in the oven, then sliced and served topped with a red wine mushroom demi-glace, with Irish champ potatoes and fresh market vegetables. 18.99

Salmon Kilkee

A fresh filet of Atlantic salmon lightly dusted with secret spices, pan-blackened, topped with wholegrain mustard butter. Served with rice pilaf and fresh market vegetables 17.99

**Irish Bread Pudding with Custard or
Guinness Chocolate Cake a la Mode 6**

Saint Patrick's Day 2018



Kids Menu

\$10.00

Includes a drink and Ice cream

Fish and Chips

A Fresh filet of Cod, dipped in our homemade beer batter and fried to a golden brown served with homemade tartar sauce and Irish Chips.

Chicken Tenders

Chicken tenders with a side of Irish Chips.

Beef Stew

Tender chunks of beef braised and stewed with large chunks of celery, carrots and onions topped with a scoop of mashed potatoes.

Irish Lamb Stew

Tender cubes of braised lamb stewed to perfection with chunks of celery, onion, and carrots, topped with mashed potato.

Dessert

Vanilla Ice Cream

***Kid's Menu is for children ages 10 and under.
and includes a child-size portion of our adult menu items.***