

st. patrick's day

SPECIALS

starters

JUMBO SHRIMP COCKTAIL \$4.38 ea

FRESH SHUCKED OYSTERS 1/2 dozen \$18.53- dozen \$36.04

FRESH SHUCKED LITTLE NECKS 1/2 dozen \$11.33 - dozen \$20.59

IRISH COD CAKES served with tartar sauce \$15.44

entrées

GUINNESS BEEF STEW

A savory mix of aromatics, Guinness stout, angus beef and root vegetables, served in a bread bowl \$24.71

CORNED BEEF AND CABBAGE

Delicious red and grey corned beef, braised with special seasonings, served with boiled cabbage, carrots, turnips and potatoes Petite \$19.56 - Large \$26.77

CORNED BEEF REUBEN

Fresh corned beef, stacked on marble rye with sauerkraut, swiss cheese, and thousand island dressing \$17.50

SURF AND TURF

Char grilled 12 oz club cut ribeye, with twin colossal shrimp, baked with an herb butter and served with chef's sides \$44.28

BEER BATTERED FISH & CHIPS

Guinness beer battered haddock, served with french fries and coleslaw \$21.62

SHEPHERD'S PIE

Layers of seasoned beef, green peas, onions, carrots, crushed potatoes and a savory brown gravy \$23.68

ST PATRICK'S MANGLAM

LUCKY MIMOSA

Blue curaçao, champagne, OJ, edible glitter \$11.33

PICKLE BACK

A traditional shot of bartender's choice whiskey followed by a pickle juice chaser \$10.30

SHAMROCK MARGARITA

Tequila, fresh Lime, triple sec, melon liqueur \$13.34

IRISH WAKE-UP CALL

Irish whiskey, Creme de Menthe, Irish Cream and fresh espresso \$14.37

Menu prices are inclusive of a 3% administrative fee, please note that this administrative fee is not a gratuity and is not distributed to the staff