

DINNER SPECIALS

Entrees Served With A Homemade Soup or Salad. Monday-Sunday 11am-8pm

CORNER BEEF & CABBAGE

SLICED CORNER BEEF, CABBAGE,
CARROTS, PEAS, POTATOES
24.95

CHICKEN MIMOSA

EGG BATTERED CHICKEN BREAST, SHITAKE MUSHROOMS,
SPINACH, ROASTED RED PEPPERS,
LEMON CREAM SAUCE, ANGEL HAIR
24.95

YANKEE POT ROAST

SLICED POT ROAST, GOLDEN POTATO PANCAKES,
BRAISED RED CABBAGE
24.95

BRAISED SHORT RIB RAVIOLI

WILD MUSHROOMS, MARSALA WINE
DEMI-GLAZE SAUCE, PARMESAN CHEESE
28.95

TILAPIA ALMONDINE

ALMOND CRUSTED TILAPIA, LEMON CREAM SAUCE,
BAKED SWEET POTATO, STEAMED BROCCOLI
27.95

TUSCAN SALMON

CHERRY TOMATO, SPINACH, ARTICHOKE, WHITE CREAM
SAUCE, MASHED POTATOES
28.95

DRINKS

SHAMROCK LATTE

 DOUBLE ESPRESSO,
GREEN MINTY SYRUP,
STEAMED MILK,
MILK FOAM,
SHAMROCK CONFETTI

PISTACHIO MATCHA LATTE

MATCHA GREEN TEA,
PISTACHIO, STEAMED
MILK, NUTTY FOAM

EVENTS

ST PATRICK'S DAY PARTY

TUESDAY MARCH 17TH 6-9



EASTER BRUNCH BUFFET

SUNDAY APRIL 5TH

MAKE YOUR
RESERVATIONS TODAY!

BREAKFAST/LUNCH SPECIALS

Breakfast ala Carte M-F 7am-2pm. Lunch Served With A Homemade Soup. M-F 11am-2pm

BREAKFAST

THE DUBLIN BENNY

2 POACHED EGGS, CORNED BEEF HASH, IRISH CHEDDAR
TOASTED ENGLISH MUFFIN, HOLLANDAISE SAUCE, HOME FRIES
16.95

LUNCH

LEPRECHAUN SANDWICH

CORNED BEEF, CABBAGE, SPICY BROWN MUSTARD, RYE BREAD,
SWEET POTATO FRIES
17.95

CHIPOTLE MANGO WRAP

GRILLED CHICKEN, MANGO, CORN, PEPPER JACK CHEESE,
CHIPOTLE MAYO, LETTUCE, TOMATO, SWEET POTATO FRIES
16.95

GREEK COMBO

HOUSEMADE SPANIKOPITA & GREEK SALAD
18.95

ASIAN GINGER SALAD

POPPY SEED MEDIUM RARE AHI TUNA, MIXED GREENS,
AVOCADO, CARROTS, FRIED WONTONS, ORANGES, ONION,
TOASTED ALMONDS, SESAME GINGER DRESSING
23.95

HOT OPEN POT ROAST

WHITE BREAD, MASHED POTATO, BROWN GRAVY,
18.95

A1 BURGER

CRISPY FRIZZLED ONIONS, APPLEWOOD BACON,
SWISS CHEESE, A1 SAUCE, SHITAKE MUSHROOMS, LETTUCE,
TOMATO, BRIOCHE BUN, ONION RINGS
18.95

DRINKS

SHAMROCK LATTE

 DOUBLE ESPRESSO,
GREEN MINTY SYRUP,
STEAMED MILK,
MILK FOAM,
SHAMROCK CONFETTI

PISTACHIO MATCHA LATTE

MATCHA GREEN TEA,
PISTACHIO, STEAMED
MILK, NUTTY FOAM

EVENTS

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DRINK SPECIALS



TITO'S SHAMROCK ESPRESSO MARTINI

**TITOS VODKA, GREEN MINTY GOLD FOAM, BAILEYS IRISH CREAM LIQUEUR,
KALUHA COFFEE LIQUEUR, FRESH BREWED ESPRESSO, SHAMROCK CONFETTI**

JAMESON IRISH MULE

JAMESON IRISH WHISKEY, GINGER BEER, LIME, MINT, BLACK COOPER MUG

THE DINER ALE BY JERSEY GIRL BREWING

**A CRISP, EASY DRINKING GOLDEN ALE BREWED EXCLUSIVELY FOR US
BY JERSEY GIRL BREWING COMPANY.**

LIGHT MALT SWEETNESS WITH A SMOOTH, REFRESHING FINISH

BONANZA BY CAYMUS CABERNET SAUVIGNON

**A PREMIUM CALIFORNIA RED FROM CAYMUS VONEYARDS -
BOLD, SILKY AND PACKED WITH DARK FRUIT FLAVOR**