

*HAPPY
ST. PATRICK'S
DAY*



DINNER SPECIALS



Served With A Homemade Soup or Salad Monday - Sunday 11am-9pm

TUESDAY 3/11- MONDAY 3/17 CORNERED BEEF & CABBAGE

BOILED POTATOES, CARROTS, & PEAS

25.95

SHEPHERD'S PIE

GROUND BEEF, CARROTS, PEAS, CELERY, ONION, & MASHED POTATOES

25.95

GUINNESS IRISH LAMB STEW

GUINNESS BRAISED LAMB, CELERY, ONIONS, CARROTS, & BOILED
POTATOES

26.95

CREAMY SALMON

WITH ROCK SHRIMP, DILL SAUCE, BROCCOLI, & MASHED POTATOES

27.95

CHICKEN ORECCHIETTE

BROCCOLI, CHERRY TOMATO, ITALIAN SAUSAGE, & GARLIC OLIVE OIL

23.95

BEEF STROGANOFF

OVER EGG NOODLES

23.95

SEAFOOD ANGELINA

SHRIMP, CALAMARI, MUSSELS, CLAMS, ASPARAGUS, & LEMON
CREAM SAUCE

29.95

NOW SERVING

MATCHA LATTE

&

SPICED CHAI LATTE

HOT OR ICED

SWEETS

BAILEY'S
IRISH CAKE

IRISH SODA
BREAD PUDDING

RED VELVET OREO
CHEESECAKE

GODIVA
CHEESECAKE

BLACK & WHITE
MOUSSE CAKE

RASPBERRY
CHOCOLATE
CHEESECAKE

***HAPPY
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LUNCH SPECIALS

**17
MARCH**



Served With A Homemade Soup. Monday - Friday 9am-2pm

TUESDAY 3/11 - MONDAY 3/17 LEPRECHAUN SANDWICH

CORNED BEEF, CABBAGE, MUSTARD, RYE BREAD, & POTATO SALAD
18.95

CORNED BEEF REUBEN SLIDERS

SWISS CHEESE, SAUERKRAUT, RUSSIAN DRESSING, & SWEET POTATO
FRIES
18.95

SHEPHERD'S PIE

GROUND BEEF, CARROTS, PEAS, CELERY, ONIONS, TOPPED WITH
MASHED POTATOES
19.95

AHI TUNA SALAD

SESAME CRUSTED AHI TUNA, MIXED GREENS, CARROTS, ALMONDS,
FRIED WONTONS, ORANGES, RED ONION, CHERRY TOMATO, AVOCADO,
& SESAME GINGER DRESSING
21.95

CALVES LIVER

SAUTEED BACON, ONIONS, CREAMY MASHED POTATOES, & CORN
17.95

BEEF STROGANOFF

OVER EGG NOODLES
18.95

TURKEY BLTA WRAP

SLICED ROASTED TURKEY, BACON, LETTUCE, TOMATO, AVOCADO,
CHIPOTLE-MAYO, & CURLY FRIES
16.95

NOW SERVING

MATCHA LATTE
&
SPICED CHAI LATTE
HOT OR ICED

SWEETS

BAILEY'S
IRISH CAKE

IRISH SODA
BREAD PUDDING

RED VELVET OREO
CHEESECAKE

GODIVA
CHEESECAKE

BLACK & WHITE
MOUSSE CAKE

RASPBERRY
CHOCOLATE
CHEESECAKE

DRINK SPECIALS

BELL'S AMBER ALE

BELL'S AMBER ALE IS A WELL-BALANCED AMERICAN AMBER ALE KNOWN FOR ITS TOASTED MALT CHARACTER AND SUBTLE HOP PRESENCE.

Beeradvocate **SCORE - 86**

BELL'S BREWERY- AMBER ALE - 12OZ BOTTLE - ABV: 5.8%

FOUNDER'S BREAKFAST STOUT

BREWED WITH AN ABUNDANCE OF FLAKED OATS, SPECIALTY CHOCOLATES, AND TWO TYPES OF COFFEE, THIS STOUT HAS AN INTENSE FRESH-ROASTED JAVA NOSE TOPPED WITH A FROTHY, CINNAMON-COLORED HEAD THAT GOES FOREVER. WITH LOW BITTERNESS AND JUST THE RIGHT AMOUNT OF SWEETNESS.

Beeradvocate **SCORE - 100**

FOUNDER'S BREWERY - OATMEAL STOUT - 12 OZ BOTTLE - ABV: 8.3%

YOU WANT A PEACH OF ME?

This bold and refreshing martini is a perfect balance of sweet & sassy. Crafted with smooth vodka, luscious peach liqueur, and peach puree, brightened with a splash of zesty lime. Finished with a bubbly Prosecco floater in an ice-cold martini glass. A cocktail with attitude - do you want a peach of it?

RD HAND-CRAFTED MARTINI

JAMESON IRISH MULE

The Irish Mule is the perfect cocktail for St. Patrick's Day, bringing together the smooth, rich flavors of Jameson Irish Whiskey with the zesty kick of lime juice, the bold spice of ginger beer and fresh mint.

Served ice-cold in a classic black copper mug, this drink is a refreshing as it is festive!

RD HAND-CRAFTED COCKTAIL