



Restaurant Week 2019 Menu

Starters:

Smoked Salmon Potato Cake with Savory Sour Cream

Pan seared potato cake topped with smoked salmon, baby arugula and savory sour cream

Shrimp Salad

Grilled jumbo shrimp in a bed of bibb lettuce, roasted patty pan squash, corn, red onion, red bell pepper, tomato, and herb dressing

Mains:

Sausage and Mash

A modern take on a classic Irish dish with Chef's selection of local sausage, mashed potatoes, red onion, and cranberry pan chutney

Irish Porchetta

All your Irish favorites, Irish rasher, black & white pudding, rolled inside a pork tenderloin, then roasted and hand carved. Served with roasted garlic mash and rainbow chard

Award Winning Fish and Chips

Large battered Icelandic haddock, hand cut fries, tartar sauce or Irish remoulade, lemon wedge

Desserts:

Crème Brulee

Vanilla Crème Brulee, Irish Whiskey macerated fruit and berries