

# Restaurant Week 2017

## Lunch Specials

*Two Lunches with coffee, tea or Soda \$20.17 (single lunch \$10.09)*

**Chicken Salad Sandwich** – House made chicken salad served on fresh rye bread and accompanied by hand-cut french fries

**Fish Tacos** - Two soft shell tacos stuffed with Guinness Beer battered haddock, Cheddar Jack Cheese, house made salsa, shredded cabbage and topped with a lime cream sauce accompanied by black beans and rice

**Tipperary Turkey Wrap**- Fresh sliced turkey wrapped in a spinach tortilla shell with tomato, cucumber, candied walnuts, dried cranberries and our house made white french dressing served with hand cut chips

**Arugula and Poached Pear Salad** –fresh arugula, crumbly blue cheese, and poached pears

**O’Paddy Melt**- two quarter pound burgers topped with caramelized onions, Swiss cheese and Marie Rose dressing, accompanied by homemade chips

**The Blarney Banger Sandwich**- two 3 ounce banger sausages, fried egg and American cheese served on our signature Celtic knot roll served with a side of our shebeen sauce accompanied by our fresh hand cut fries



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## Appetizer Specials

**TWO for \$20.17 OR ONE for \$10.09**

**Tuna Nachos** –Sesame encrusted tuna over fried wonton “nachos” topped with a wasabi glaze

**Crab Cakes** –Twin Spicy, Crab cakes served with our house made remoulade sauce

**Warm Goat Cheese Toasts** –Five goat cheese topped crostini with candied pecans, rosemary & Honey

**Fried Pickles** – Six hand breaded and deep fried pickle spears served with ranch dressing for dipping

## Dinner Specials

**All dinners are \$20.17**

*Includes your choice of a seasonal green salad OR a cup of the soup of the day (sub Irish onion for an additional \$1), One Entrée and a “pint sized” dessert (Chef’s choice)*

**Captain’s Platter** – Half a Guinness beer battered fish, fried shrimp and crab cake served with our fresh cut French fries and our homemade coleslaw

**Guinness BBQ’d Chicken** - Twin Guinness BBQ chicken breasts served with grilled corn on the cob and our fresh hand cut fries

**Blackened Salmon topped with Pineapple Salsa**- Blackened salmon topped with a pineapple salsa served over a bed of rice and accompanied by fresh vegetable

**The Emerald Eye Pasta** – Pesto sauce, sundried tomatoes, spinach and artichokes over pasta

**Emigrant’s Corned Beef and Cabbage** - Sliced corned beef brisket served with carrots, cabbage and mashed potatoes (A great Irish-American Dish!)

