

Restaurant Week 2018

Lunch Specials

Two Lunches with coffee, tea or Soda \$20.18 (single lunch \$10.10)

Arugula, Pesto & Burrata Stack – Sliced tomato topped with Burrata cheese, arugula and pesto oil and finished with a light dusting of coarse sea salt

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

Mushroom & Roasted Red Pepper Wrap- grilled portabella mushroom, roasted red peppers and goat cheese wrapped together in a spinach tortilla served with hand cut chips

Cilantro - Lime Shrimp Salad – A trio of grilled shrimp atop fresh mixed greens with tomatoes, cucumber, red onion and avocado served with a side of our cilantro lime dressing

Boxty Potato Pancakes - A trio of our made in house boxty potato pancakes served with a caramelized onions, apple chutney and crème fraiche on the side



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Appetizer Specials

TWO for \$20.18 OR ONE for \$10.10

Avocado Bombs – Avocado topped with bacon and a rich cheese sauce

Arugula, Pesto & Burrata Stack – Sliced tomato topped with Burrata cheese, fresh arugula and pesto oil finished with a light dusting of coarse sea salt

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 \$20.18

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)

BBQ’d Pork Chops – Twin center cut pork chops bathed in our delicious BBQ sauce and accompanied by mashed potatoes and vegetable

The Irishman Beef – A boxty potato pancake topped with sliced roast beef smothered in gravy and accompanied by fresh vegetable

Chicken Pot Pie - Succulent chicken with vegetables in a rich cream sauce topped with a fresh baked puff pastry

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

Boxty Potato Pancakes - A trio of our made in house boxty potato pancakes served with a caramelized onions, apple chutney and crème fraiche on the side and accompanied by fresh vegetables

