



March Irish Specials

FIRST COURSE

Spinach and Crab Dip

A blend of baby spinach and crab in a creamy sauce topped with melted cheddar cheese. Served with crispy corn tortilla chips. 7.99

SPECIAL BEER OF THE MONTH

Smithwick's. 3.99 - 20 oz.

"Red Ale Style Beer from Ireland"

MAIN COURSE

The Bookmaker

Thinly sliced 100% certified Angus beef rib-eye grilled on warm tandoori bread with melted cheddar cheese, horseradish sauce, lettuce and tomato. Served with your choice of one side. 13.99

Classic St. Patrick's Day Corned Beef Dinner

Corned beef slowly simmered with bouquet garni to tender perfection, thick sliced and served with cabbage wedge, carrot and potato. Served with a side of horseradish sauce. 12.99

Boiled Ham Dinner

Tender thick sliced ham simmered in rich stock with cabbage, carrot, and potato. Served with fresh baked brown soda bread. 12.99

Bangers and Mashed

Old Irish butcher shop pork sausage charbroiled and nestled over a bed of homemade mashed potato laced with Guinness, beef and onion demi-glace. Served with fresh baked brown soda bread. 14.99

Cottage Pie

A blend of lamb and hamburger simmered in beef stock and cream with corn, bell pepper, onion and carrot topped with mashed potato and cheddar cheese and baked to perfection. Served with fresh baked brown soda bread and choice of one side. 13.49

Pan Seared Swordfish and Roasted Vegetable

Fresh swordfish fillet pan seared and finished in shrimp, tomato and garlic ragout over a bed of seasoned potato, carrot, zucchini, yellow squash, bell pepper, and onion, tossed in extra virgin olive oil and oven roasted. 18.99

DESSERT

Maple Pumpkin Pie Trifle

Layers of pumpkin pie crumble, maple whipped cream, crushed gingersnaps topped with fresh whipped cream and toasted pecans. 5.99