

# *St. Patrick's Specials*



## **APPETIZERS**

Potato Leek Soup \$10.95

With a shamrock crostini, fresh chives and aged Irish cheddar

Corned Beef Sliders \$11.95

With aged Irish Cheddar and whole grain mustard on a toasted brioche bun

## **ENTREES**

Whiskey Salmon Over Shamrock Raviolis \$33.95

Wild caught grilled Atlantic Salmon, glazed with Jameson over five cheese ravioli topped with a light mushroom whiskey cream sauce.

Guinness Lamb Stew \$29.95

Locally raised lamb marinated and slow cooked with onions, celery, carrots, potatoes, red wine, and fresh herbs.

Corned Beef and Cabbage \$27.95

Slow roasted with new potatoes, carrots, and Cabbage.

Billy's Shepherd's Pie \$25.95

Locally raised lamb with peas, carrots, onions, garlic, rosemary infused with a bit of Guinness and topped with mashed potatoes and Irish cheddar.

Bangers and Mash \$25.95

Traditional Irish sausages over house-made mashed potatoes topped with sauteed onions and brown gravy.

## **DESSERT**

Bailey's Chocolate Mousse

Deliciously light and fluffy this grown-up dessert is garnished with chocolate shavings

Bailey's Cheesecake

Smooth and creamy with a delicious Irish cream flavor topped with chocolate ganache and whipped cream

## BEERS and COCKTAILS

Guinness stout  
Dublin, Ireland

Harp Irish Lager  
Dublin, Ireland

Magners Irish Cider  
Tipperary, Ireland

Black Velvet  
Cava, Guinness stout

Grapefruit Whiskey Sour  
Jameson Irish whiskey, sugar, fresh grapefruit juice

Fuzzy Leprechaun  
Vodka blue curacao, peach schnapps, orange juice, pineapple juice

Irish Apple Mule  
Jameson, Apple cider, ginger beer, lime juice

Irish Coffee (Hot or Iced)  
Hot: Jameson, Coffee, Whipped cream  
Iced: Jameson coffee, cold brew coffee, almond milk, whipped cream