

DATE NIGHT

Saturday, March 27

ENTRÉES

ALL ENTRÉES INCLUDE THE CHOICE OF SOUP OR SIDE SALAD

CORNED BEEF AND CABBAGE

Slow roasted corned beef served over sautéed cabbage and roasted carrots.

SHEPHERD'S PIE

Hearty mixture of ground beef, mixed vegetables, and gravy. Topped with mashed potatoes and cheddar cheese.

IRISH GUINNESS STEW

Braised beef with stew vegetables in a rich Guinness broth, served over colcannon potatoes.

FISH CAKES

Panko crusted cod cakes seared to perfection, served with colcannon potatoes and steamed broccoli.

POTATO CRUSTED SALMON

Salmon seared with a crispy potato crust, topped with Guinness garlic onions and a dill cream sauce.

IRISH CHICKEN AND DUMPLINGS

Grilled chicken tossed in a rich chicken broth with mixed vegetables and homemade dumplings.

SOUP

IRISH POTATO AND LEEK

Creamy soup with soft potatoes and chopped leeks, topped with chives and bacon.

ST. STEPHEN'S SOUP

Hearty soup with turkey, ham, potatoes, and mushrooms. Topped with crumbled corned beef and chives.

APPETIZERS

SCOTCH EGGS

Hard-boiled eggs wrapped in hot sausage dipped in panko breading. Deep fried to a golden brown, served with a mustard dipping sauce. 10

POTATO PANCAKES

Crispy pan fried potato cake, served with Guinness braised onions and dill cream sauce. 11

IRISH PUB NACHOS

Fresh potato chips topped with cheese sauce, shredded corned beef, chopped bacon, green onion, and a dill cream sauce. 12

RUEBEN FONDUE

A creamy mixture of swiss cheese, beer cheese, corned beef, cabbage, and Russian dressing baked to a golden brown. Served with fresh potato chips for dipping. 11

GARLIC BEER MUSSELS

Mussels steamed in a garlic ale broth. Served with garlic bread for dipping 12

DESSERTS

TO BE ANNOUNCED DATE NIGHT

Reservations are strongly recommended. Please call 412-751-1070 to make your reservation
