



BACON POTATO SOUP

Made with Nueskes bacon. cup...3.25 bowl...4.95

Entrée

LAMB N' LOCKES WITH CAPER SAUCE

*Pan seared Lamb Tenderloin with fresh herbs, capers and a touch of Irish whiskey.
Served over Irish crushed potato (sauteed with bleu cheese, mustard and ground pepper).
Choice of soup or salad...25.95*

BRAISED PRIME RIB IN GUINNESS

*Gold Angus Prime Rib seared in fresh ground pepper, covered with Guinness sauce, onions and mushrooms.
Served over Irish crushed potato (sauteed with bleu cheese, mustard and ground pepper).
Choice of soup or salad...24.95*

CIDER GLAZED SEA SCALLOPS

*Sashimi Grade Jumbo George's Bank Sea Scallops pan seared with Irish cider and dry white wine.
Served with a sauté of cauliflower, spinach, dried cherries and capers. Choice of soup or salad...26.95*

CORNER BEEF AND CABBAGE

Slow cooked Corned Beef with cabbage, parsley potatoes, and carrots. Rye bread...14.95

POTATO CRUSTED KING SALMON

*Fresh Pacific King Salmon pan seared with potato crust, then baked.
Served with a sauté of cauliflower, spinach, dried cherries and capers. Choice of soup or salad...25.95*

Dessert

DARK CHOCOLATE MINT CREME BRÛLÉE

CREME DE MINT TIRAMISU

BAILEY'S CHEESECAKE