

ST. PATRICK'S DAY LUNCH AND DINNER FEATURES

Wednesday, March 17

Lunch

CORNERED BEEF AND CABBAGE, 18/22

*Tender Corned Beef, Hearty Root Vegetable, Potatoes, Cabbage and Horseradish Cream Sauce
6 ounce or 9 ounce portion available

BEER BATTERED FISH AND CHIPS, 16

French Fries, Coleslaw, Tarter Sauce, Malt Vinegar

CORNERED BEEF REUBEN SANDWICH, 12

Tender Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Grilled Marble Rye



Dinner

CORNERED BEEF AND CABBAGE, 18/22

*Tender Corned Beef, Hearty Root Vegetable, Potatoes, Cabbage and Horseradish Cream Sauce
6 ounce or 9 ounce portion available

BEER BATTERED FISH AND CHIPS, 16

French Fries, Coleslaw, Tarter Sauce, Malt Vinegar

BRAISED LAMB SHANK, 28

Tender Braised Lamb Shank, Root Vegetable Sautee Parsnips, Carrots, Brussel Sprouts



Dessert

IRISH CREAM MOUSSE CAKE, 7

MCC Hot Fudge, Whipped Cream



Beverage Features

IRISH MAID, 12

Jameson Irish Whiskey, Elderflower Liquor, Lemon Juice, Cucumber, Honey Simple Syrup

LITHEMANS LIMITED 'CANDY EVERYBODY WANTS', 8

Hazy IPA

THE STAG CABERNET, 12/35

Paso Robles, California

This wine is rustic, rich and bold with good weight and body. It offers flavors of macerated red berries, plum, warm red currant, cherry compote alongside allspice, sweet tea leaf and cinnamon notes from the oak integration.

GF Indicated items are gluten free or can be prepared gluten free.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has a food allergy or dietary need.