

# *St. Patrick's Day Celebration Dinner Specials*

SATURDAY, MARCH 16, 2019

## *Starters*


**CRISP POTATO GNOCCHI AND GRILLED IRISH BANGERS, 12**  
Mustard Ale Sauce

**IRISH EGGROLLS, 10**  
Corned Beef | Sauerkraut | Swiss Cheese | Thousand Island  


## *Mains*

**"IRISH STEW", 25**  
Tender Leg o' Lamb | Hearty Carrots | Guinness Beer | Baby Potatoes | Herb Butter

**CORNERD BEEF AND CABBAGE, 20** **SMALL PLATE (6 ounces), 14**  
Nine Ounces of Corned Beef | Hearty Root Vegetables | Potatoes | Cabbage |  
Horseradish Cream Sauce

**BEEF SHORTRIB "SHEPHERD'S PIE", 24**  
Beer-braised Beef Short Rib | Layered with Corn, Peas and Carrots | Beef Gravy | Mashed Potato  


## *Dessert*

**IRISH CRÈME MOUSSE CAKE, 7**  
Layered Chocolate Cake | Irish Crème Mousse

**BROWNIE TRIFLE, 7**  
Brownie | Vanilla Pudding | Whipped Cream | Mint Oreos  


## *Beverages*

**SNAKE BITE, 8**  
Magners Irish Cider | Guinness

**BLACK AND TAN, 8**  
Guinness | Harp Lager

*Member Dining a la Carte Culinary Team*

Executive Chef, David Smith, Executive Sous Chef, Rony Rivera  
Sous Chef, Matt O'Brien, Banquet Sous Chef, Matt Ciardelli

Line Chefs: John Elser, Josiah Demonico, R.J. Gibbons, Joel Karam, Joshua Lopez, Chuck Robinson, Samantha Vincent