

RESTAURANT WEEK

WINTER 2023

SELECT ONE FROM EACH COURSE...\$28.23 FEBRUARY 27 THRU MARCH 11

APPETIZERS

Guinness Glazed BBQ Chicken Wings

*Seasoned and braised with a slight tangy flavor, avocado ranch dipping sauce on the side.
Also available Buffalo Style*

Crock of French Onion Soup

Chef's Garden Side Salad

Side Arugula Salad

Baby arugula, dried cranberries, pecans, roasted butternut squash, red onion, and crumbled goat cheese.

ENTRÉES

Chicken Parmesan

A duo of breaded and pan fried chicken breasts over linguine with marinara sauce and mozzarella cheese. Served with garlic bread.

Genisson's House-Made Mac & Cheese

Cavatappi pasta in our own O'C's four-cheese sauce, skillet baked and topped with panko crumbs.

O'C's Irish Shepherd's Pie

Mam's is made with ground chuck beef, root vegetables, corn, peas in a savory gravy, mashed potato crust.

Pan Seared Barramundi Sea Bass

Seasoned w/lemon pepper thyme seasoning served with salsetta, baked potato and asparagus.

New England Roast Stuffed Turkey Dinner

White and dark meat, cranberry bread stuffing, gravy, mashed potato, squash and cranberry sauce.

O'C's Montréal Steak Tips

Grilled steak tips tossed with peppers and onions, served w loaded Irish spuds and vegetable medley

DESSERTS

Bailey's Frozen Irish Cream Pie w/ Hot Fudge

Carmel's Bread Pudding ala Mode

Traditional Tiramisu

Lady fingers soaked in coffee and rum layered with creamy mascarpone cheese dusting of chocolate