



RESTAURANT WEEK MENU WINTER 2022



SELECT ONE FROM EACH COURSE...\$28.22
FEBRUARY 28 THRU MARCH 12

APPETIZERS

- MUG OF NEW ENGLAND CLAM CHOWDER
- CLASSIC CAESAR SIDE SALAD
- MUG OF OUR FAMOUS BUTTERNUT BISQUE
- CROCK OF FRENCH ONION SOUP
- CHEF'S GARDEN SIDE SALAD
- KALE, QUINOA & ROASTED BUTTERNUT SIDE SALAD

ENTRÉES

ATLANTIC SEAFOOD PIE

Our tasty seafood pie of haddock, salmon, bay scallops, swordfish and chopped clams in a herb cream sauce. Topped with a mashed potato crust and a pesto crumble.

SEA BASS KEY WEST

Sea Bass filet, seasoned with a Key West style seasoning of lemon, basil and thyme. Topped with our lemon caper butter and served with asparagus and a baked potato.

CHICKEN SCHNITZEL SALTIMBOCCA

Panko crusted twin chicken breasts stuffed with prosciutto, provolone and fresh sage. Pan fried, lemon sauce, Mac's loaded Irish spuds and vegetable medley.

OUR FAMOUS & ENORMOUS BEEF, MUSHROOM & GUINNESS PIE

Rich, malty beef and vegetable stew with Guinness stout, flaky pastry crust, side of mashed potato.

NEW ENGLAND ROAST STUFFED TURKEY DINNER

White and dark meat, herb seasoned cranberry bread stuffing, gravy, mashed potato, butternut squash and our homemade cranberry sauce.

O'C'S MONTRÉAL STEAK TIPS

10oz. sautéed steak tips tossed with peppers and onions, served with Mac's loaded Irish spuds and vegetable medley.

CEDAR PLANK SALMON FILET

Our famous Salmon filet seasoned and baked on a cedar plank. Served with mashed potato and fresh homemade vegetable salsetta.

DESSERTS

BAILEY'S FROZEN IRISH CREAM PIE

RASPBERRY SORBET

SPEARMINT SCHNAPPS ICE CREAM PARFAIT

CARMEI'S TIRAMISU CAKE

BUTTERSCOTCH WALNUT VANILLA SUNDAE

Our Restaurant Week Menu
Is For Your Dine-In Pleasure Only
& Is Not Offered For Take Out
We Appreciate No Modifications To Menu Items

