



SUMMER RESTAURANT WEEK MENU

THREE COURSE DINNER \$25.17

Select One from Each Category

Appetizers

- Kale, Blueberry, Watermelon & Feta Salad
- Homemade Clam Chowder
- Classic Caesar Salad
- Mug of our Famous Butternut Bisque
- Chilled Hummus, Cucumbers & Warm Pita
- Chef's Spring Garden Salad

Entrees

- Fisherman's Pie**
Haddock, salmon, shrimp, bay scallops, diced potato, topped with a crust of mashed cauliflower, potato and white cheddar, side of vegetable medley
- Grilled Swordfish**
Grilled swordfish steak served with roasted asparagus and lemon caper butter. Rice pilaf.
- Seabass & Scallop Saute'**
8oz. boneless filet, with lemon thyme seasoning, topped with a sauté of petite bay scallops, spinach, mushroom, tomato & lemon. Rice pilaf.
- Chicken & Quinoa Saute**
Chicken Breast over quinoa with sautéed spinach, sliced mushrooms, sautéed red onions, & seasoned tomatoes. Herb chimichurri sauce
- Pork Schnitzel**
Crushed pretzel mustard panko crust, loaded Irish spuds with bacon, onion & cheddar, vegetable salsetta
- Vegetarian Curry**
Sweet n' spicy curry sauce with chopped plum tomatoes, pineapple, onion & mango peach chutney, dollop of natural yogurt sprinkled with sliced almonds, raisins & coconut. Rice pilaf.
- Chicken Wellington**
Chicken breast, tavern ham, garlic and herb cream cheese, wrapped in a flaky pastry crust.
Marsala mushroom velouté sauce. Mashed potato.

Desserts

- Cream Puff ~ Frozen Bailey's Irish Cream Pie ~Lemon Sorbet with Berries
- Strawberry Shortcake ~ Our Famous Irish Bread & Raisin Pudding

Sales Tax 7% will be added to your final bill

Please inform your server about any concerns regarding food allergies and/or celiac disease before ordering.