

# \$35 PRIX FIXE MENU



Irish Bar & Grill

AVAILABLE EVERY SUNDAY AND MONDAY EVENING



## SMALL PLATES

### CHICKEN LIVER PATE

DRIED FRUIT COMPOTE, TOAST

### CLASSIC CAESAR

ROASTED GARLIC CROUTONS, HOUSE CAESAR DRESSING, PARMESAN CHEESE

### WILD MUSHROOM DUMPLINGS

MUSHROOM SAUCE WITH TRUFFLE, PEA SHOOTS, PARMESAN CHEESE

### SPINACH AND FETA CHEESE SALAD

CANDIED PECANS, SHERRY AND SHALLOT VINAIGRETTE \*\*

### STEAMED PRINCE EDWARD ISLAND MUSSELS

GUINNESS BLONDE CHORIZO SAUSAGE, GARLIC, SAFFRON

### ROASTED BEET AND ARUGULA SALAD

SHAVED FENNEL, GOAT'S CHEESE, CITRUS VINAIGRETTE \*\*

### SOUP DU JOUR

ASK YOUR SERVER

### POTATO LEEK SOUP

TRUFFLE OIL, CHIVES

### VEGETABLE SPRING ROLLS

SWEET AND SPICY DIPPING SAUCE

## MAIN DISHES

### IRISH ALE BATTERED FISH & CHIPS

TARTAR SAUCE, MUSHY PEAS, LEMON, FRENCH FRIES

### TIR NA NOG SHEPHERD'S PIE

BRAISED LAMB, CARROTS, PEAS, ROASTED GARLIC MASHED POTATOES

### PAN ROASTED FREE RANGE CHICKEN

WILD MUSHROOMS, GREEN BEANS, FINGERLING POTATOES, NATURAL JUS

### CORNED BEEF & CABBAGE

BABY CARROTS, POTATOES, PARSLEY SAUCE

### PENNE PASTA

A LA VODKA SAUCE OR PESTO SAUCE, CHERRY TOMATOES, BROCCOLI, PEARLINI MOZZARELLA, PARMESAN CHEESE

### PAN SEARED SALMON

FINGERLING POTATOES, SAUTEED SPINACH, SQUASH, TRUFFLE PAN SAUCE \*\*

### IRISH BANGERS AND MASH

IRISH SAUSAGES, CARAMELIZED ONION GUINNESS GRAVY

## DESSERT

MOLTEN CHOCOLATE CAKE WITH VANILLA ICE-CREAM

CARAMEL CHEESECAKE

CREME BRULEE \*\*

ICE CREAM OR SORBET \*\*

20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.

\*\* GLUTEN FREE ITEM. MANY ITEMS CAN BE MADE GLUTEN FREE, PLEASE ASK.

