



Dining Week 2012

Gratuity and tax not included

Course 1:

Reuben Fritters

Corned beef fritters with a Irish country tomato relish

Irish Guinness Beef & Lamb Pie

Beef & Lamb served with root vegetables, mushrooms, potatoes, and Guinness gravy with a puff pastry lid

Course 2:

Soup of the Day

Homemade soup du jour

Or

Keeley's Farmhouse Warm Cheese Salad

Mixed greens with Keeleys Cheese Farm "Across the Pond" semi soft fried cheese with marinated mushrooms, onions, red peppers, baby carrots, and balsamic vinaigrette dressing

Course 3:

Dublin Pepper Steak

12 OZ NY Strip with a Dublin Pepper Sauce, Syracuse salt potatoes, and vegetables

Clonakilty Chicken

10 OZ chicken breast stuffed with Irish black pudding and topped with a mushroom whiskey sauce, champ mashed potatoes, and vegetables

Kilmore Quay Crab Stuffed Haddock

Haddock stuffed with crab meat and wrapped in bacon, then topped with a hollandaise sauce and served with wild rice and sautéed spinach