



Starter

Soup of the Day

Served with our house made brown bread

Chowder of the Day

Served with our house made brown bread

The Connacht

Chopped romaine lettuce tossed with grated parmesan, tomato & garlic croutons, with Caesar dressing

Leinster Salad

Iceberg lettuce and arugula chopped & tossed with corn, bacon, avocado, grapevine tomatoes with an olive oil and lime juice dressing

Main Course

New York Strip

8 oz. Certified Angus dry aged for 21 days, served with parmesan & truffle oil mashed potatoes, broccolini a creamy brandy peppercorn sauce

Blackened Cod

North Atlantic cod coated in blackened seasoning, topped with pico de gallo served with jasmine rice & green bean almondine

Mushroom & Spinach Gnocchi

House made Gnocchi cooked in a creamy white wine sauce with mushrooms & spinach

Donegal Chicken

Stuffed and breaded airline chicken breast infused with Kerrygold garlic butter & herbs served with Jameson mashed potatoes and green beans

Dessert

Bread Pudding

Balvenie Scotch Pie