



Starter

Soup of the Day

Served with our house made brown bread

Chowder of the Day

Served with our house made brown bread

Irish Brie

Served with crackers & blackcurrant preserves

Leinster Salad

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

Main Course

Grilled Rib Eye

12 oz. Certified Angus dry aged for 21 days served with Jameson mashed potatoes, sautéed mushrooms & green beans and a choice of red wine, blue cheese or brandy peppercorn sauce.

Lamb Shank

Bone-in shank braised for 8 hours, served on a bed of Jameson mashed potatoes & root vegetables topped with braising au jus

Pan Seared Scallops

Four U10 scallops sautéed in white wine served with white wine beurre-blanc sauce, Irish potato cake and seasonal vegetables

Donegal Chicken

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

Sweets

Bread Pudding

Balvenie Scotch Pie