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## plated menus

*Please choose from the following options to plan your plated meal.  
Choose your number of courses: Starter, Appetizer, Entrée, and Dessert  
Course numbers and selections will determine a final per head price*

### Appetizer Course

*Choice of 2*

*\$5.50 per person*

### Soup of the Day

*Made fresh daily - ask your server for today's creation*

### Irish Potato Soup

*A cold-weather favorite! Pureed potatoes, onions and leeks simmered in chicken stock,*

### Mixed Green Salad

*Miscellaneous greens dressed with tomatoes, mushrooms, radishes and croutons with your choice of dressing*

### Caesar Salad

*Crisp romaine lettuce topped with Parmesan cheese and house-made croutons tossed with Caesar dressing*

### French Onion Soup

*Topped with provolone cheese*

### Caprese Salad

## MAIN COURSE

Choice of 3, plus choice of 2 sides

\$19.95 per person

(\*\*\$2.00 per person upcharge)

## Chicken

### Chicken Innishmore

*Tender breast of chicken stuffed with spinach, mushrooms and provolone wrapped with bacon and coated with breadcrumbs*

### Chicken Marsala

*Tender chicken breast topped with a red wine and mushroom demi-glaze*

## Meat

### \*\*Prime Rib

*12-ounce Prime Rib topped with house-made horseradish au jus*

### \*\*Jameson Steak

*12-ounce blackened New York Strip char-grilled to your liking, topped with our Irish whiskey cream sauce*

### \*\*Flat Iron Steak

*10-oz Flat Iron steak blackened and grilled to your liking topped with herb butter*

### \*\*Rack of Lamb

*12-ounce New Zealand rack of lamb with rosemary au jus*

### Roasted Pork Tenderloin

*Served with a bacon demi-glaze*



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## FISH AND SEAFOOD

### GRILLED MAHI-MAHI

*Lemon-herb crusted Mahi-Mahi finished with an orange tarragon sauce*

### \*\*ATLANTIC SALMON

*Grilled fillet of lightly seasoned fresh salmon over a bed of wilted spinach,  
Topped with a lemon-dill or béarnaise sauce*

### LUMP CRAB CAKES

*Two four-ounce crab cakes delicately seasoned, served with lemon-butter sauce*

## VEGETARIAN

### PASTA PRIMAVERA

*Linguine pasta tossed with grilled vegetables in our house marinara*

## SIDES

*Champ Potatoes • Rice • Broccoli • Vegetable Medley  
Roasted-garlic Mashed Potatoes • Oven-roasted New Potatoes  
Carrots & Parsnips • Caesar Salad • Mixed Green Salad*

## DESSERT COURSE

Choice of 2  
\$5.95 per person

### CHOCOLATE LAYER CAKE

*Chocolate pudding layered between dark chocolate cake*

### RASPBERRY CHEESECAKE

*White chocolate cheesecake a-swirl with red raspberry*

### SNICKERS CHOCOLATE NUT PIE

*Chunks of Snickers bars, fudge brownie, caramel, peanuts and a tart cream cheese filling*



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## **Suggested Menu**

### Appetizer (choice of)

#### **Irish Potato Soup**

*A cold-weather favorite! Pureed potatoes, onions and leeks simmered in chicken stock*

#### **Mixed Green Salad**

*Mesclun greens dressed with tomatoes, mushrooms, radishes and croutons with your choice of dressing*

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### Entrée (choice of)

#### **Chicken Innishmore**

*Tender breast of chicken stuffed with spinach, mushrooms and provolone wrapped with bacon and coated with breadcrumbs*

#### **Roasted Pork Tenderloin**

*Served with a bacon demi-glaze*

#### **Atlantic Salmon**

*Grilled fillet of lightly seasoned fresh salmon over a bed of wilted spinach, topped with a lemon-dill or béarnaise sauce*

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### Dessert (choice of)

#### **Chocolate Layer Cake**

*Chocolate pudding layered between dark chocolate cake*

#### **Raspberry Cheesecake**

*White chocolate cheesecake a-swirl with red raspberry*

*Total per person cost \$31.40*