

RESTAURANT WEEK LUNCH MENU

\$15.17 per person-2 Courses

APPETIZERS

TOMATO WHISKEY SOUP: Our signature spicy recipe using fresh tomatoes and onions with an Irish whiskey finish.

POTATO AND LEEK SOUP: A traditional Irish soup made from an old Kilkenny recipe with potatoes, leeks & fresh cream.

SOUP OF THE DAY: Chef's selection. Please ask your server for today's soup.

HOUSE SALAD: Seasonal greens, romaine, grape tomatoes, carrots, and cucumber.

CAESAR SALAD: Chopped romaine lettuce, grated parmesan and asiago cheeses, and whole grain croutons, all tossed in our signature Caesar dressing.

WEXFORD POTATO BITES: Potato cakes with Cashel blue, asiago, and sharp cheddar cheeses, ranch dressing.

ENTREES

CHIEFTAIN SALAD: Romaine lettuce, crumbled blue cheese, roasted walnuts, and dried raisins with golden balsamic dressing.

SEVERN RIVER SANDWICH: Fresh mozzarella, roasted peppers, tomatoes, baby spinach, basil pesto aioli, and balsamic reduction on toasted ciabatta bread.

FISH AND CHIPS: Filets of Alaskan Pollock dipped in our homemade beer batter, deep fried to a golden brown and served with Irish chips.

O'PADDY MELT: A grilled Angus beef burger cooked to your liking topped with Swiss cheese, sautéed onions, and mustard sauce, placed in between grilled rye bread, served with Irish chips.

SHEPHERD'S PIE: Ground beef sirloin cooked in a casserole with onions, peas and carrots, topped with mashed potatoes.

TRADITIONAL IRISH BOXTY: A traditional potato pancake filled with mushrooms, onions, spinach, garlic and peppers, sautéed and topped with melted provolone and cheddar cheeses, and smothered with a chunky tomato basil sauce.

RESTAURANT WEEK DINNER MENU

\$20.17 per person-3 courses

APPETIZERS

TOMATO WHISKEY SOUP: Our signature spicy recipe using fresh tomatoes and onions with an Irish whiskey finish.

POTATO AND LEEK SOUP: A traditional Irish soup made from an old Kilkenny recipe with potatoes, leeks and fresh cream.

SOUP OF THE DAY: Chef's selection. Please ask your server for today's soup.

HOUSE SALAD: Seasonal greens, romaine, grape tomatoes, carrots, and cucumber.

CAESAR SALAD: Chopped romaine lettuce, grated parmesan and asiago cheeses, and whole grain croutons, all tossed in our signature Caesar dressing.

WEXFORD POTATO BITES: Potato cakes with Cashel blue, asiago, and sharp cheddar cheeses, ranch dressing.

KILLARNEY CABBAGE WRAP: A fresh cabbage leaf stuffed with corned beef and potatoes, steamed and served with our wholegrain Irish mustard sauce.

ENTREES

Shepherd's Pie: Ground beef sirloin cooked in a casserole with onions, peas and carrots, topped with mashed potatoes.

Shrimp and Grits: Seared shrimp over creamy house grits, drizzled with Jameson bbq sauce, scallions, and diced tomatoes.

Traditional Irish Boxy (Vegetarian): A traditional potato pancake filled with mushrooms, onions, spinach, garlic and peppers sautéed and topped with melted provolone and cheddar cheeses and smothered with a chunky tomato basil sauce.

Whiskey-Leek Chicken: A juicy 6oz. chicken breast grilled and topped with a wonderful full flavored whiskey-leek sauce, served with mashed potatoes and fresh market vegetables.

Beet Salad with Grilled Chicken: Mixed greens topped with roasted red beets, goat cheese, pine nuts, and grilled chicken with a golden balsamic vinaigrette dressing.

Salmon Kilkee: Atlantic salmon blackened and finished with wholegrain mustard butter, served with rice and fresh Irish vegetable medley.

Fish and Chips: Filets of Cod dipped in our homemade beer batter, deep fried to a golden brown and served with Irish chips.

DESSERTS: YOUR CHOICE OF

BAILEY'S ESPRESSO CHOCOLATE MOUSSE OR TRADITIONAL BREAD PUDDING