

RESTAURANT Week LUNCH MENU

\$ 15. 14 PER PERSON- 2 COURSES

APPETIZERS

TOMATO WHISKEY SOUP: OUR SIGNATURE SPICY RECIPE USING FRESH TOMATOES & 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.

FALL HARVEST CHICKEN SOUP: A MIXTURE OF CHICKEN, RED PEPPER AND SQUASH IN A WONDERFUL VEGETABLE BROTH.

CAESAR SALAD: CHOPPED ROMAINE LETTUCE, GRATED PARMESAN AND ASIAGO CHEESES, WHOLE GRAIN CROUTONS ALL TOSSED IN OUR SIGNATURE CAESAR DRESSING.

PERRYSTOWN POTATO CAKE: A SINGLE LARGE CLASSIC POTATO CAKE OVER A WILD MUSHROOM RAGOUT WITH DICED TOMATOES AND A CHIFFONADE OF BASIL.

ENTREES

CHIEFTAIN SALAD: ROMAINE LETTUCE, CRUMBLIED BLUE CHEESE, ROASTED WALNUTS, DRIED CRAISINS WITH RASPBERRY HONEY 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

VEGETARIAN SHEPHERD'S PIE: THIS PIE IS NOT ONLY VEGETARIAN BUT VEGAN! WHITE AND BLACK BEANS, CELERY, ONIONS, PEAS AND MUSHROOMS ARE SLOWLY COOKED TOGETHER AND TOPPED WITH A DELICIOUSLY DIFFERENT SCOOP OF LIME- ALMOND 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. 14 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.

FALL HARVEST CHICKEN SOUP: A MIXTURE OF CHICKEN, RED PEPPER AND SQUASH IN A WONDERFUL VEGETABLE BROTH.

CAESAR SALAD: CHOPPED ROMAINE LETTUCE, GRATED PARMESAN AND ASIAGO CHEESES, WHOLE GRAIN CROUTONS ALL TOSSED IN OUR SIGNATURE CAESAR DRESSING.

PERRYSTOWN POTATO CAKE: A SINGLE LARGE CLASSIC POTATO CAKE OVER A WILD MUSHROOM RAGOUT WITH DICED TOMATOES AND A CHIFFONADE OF BASIL.

KILLARNEY CABBAGE WRAP: A FRESH CABBAGE LEAF IS 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.

VEGETARIAN SHEPHERD'S PIE: THIS PIE IS NOT ONLY VEGETARIAN BUT VEGAN! WHITE AND BLACK BEANS, CELERY, ONIONS, PEAS AND MUSHROOMS ARE SLOWLY COOKED TOGETHER AND TOPPED WITH A DELICIOUSLY DIFFERENT SCOOP OF LIME- ALMOND 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.

WHISKEY- LEEK CHICKEN: A JUICY 6OZ. CHICKEN BREAST IS GRILLED AND TOPPED WITH A WONDERFUL FULL FLAVORED WHISKEY- LEEK SAUCE SERVED WITH MASHED POTATOES AND FRESH MARKET VEGETABLES.

STEAK SALAD: OUR CERTIFIED ANGUS BEEF TOP ROUND IS PLACED ON A BED OF ROMAINE AND MIXED GREEN LETTUCE BLENDED WITH BLUE CHEESE CRUMBLES, PEPPERS, GRAPE TOMATOES, RED ONION AND CUCUMBERS ALL TOPPED WITH JUICY STEAK; SERVED WITH OUR HOMEMADE BALSAMIC VINAIGRETTE DRESSING.

CHESAPEAKE FLOUNDER: FRESH CORAL REEF FLOUNDER IS STUFFED WITH A CRAB IMPERIAL MAKING MARYLAND PROUD! WE PAIR THIS WITH GARDEN RICE AND FRESH MARKET VEGETABLES.

FISH AND CHIPS: FILETS OF ALASKAN POLLOCK DIPPED IN OUR HOMEMADE BEER BATTER, DEEP FRIED TO A GOLDEN BROWN AND SERVED WITH IRISH CHIPS.

DESSERTS

PUMPKIN PIE: NOTHING SAYS FALL LIKE A SWEET PIECE OF PUMPKIN PIE.

DUFFY'S GUINNESS CAKE: FOR GOODNESS SAKE, IT'S A GUINNESS CAKE. WE PAIR THIS WARM CHOCOLATE PORTER CAKE WITH A SCOOP OF ICE CREAM AND FRESH WHIPPED CREAM.

TRADITIONAL BREAD PUDDING: OLD FASHIONED IRISH BREAD PUDDING WITH CURRANTS, SERVED WARM WITH "BIRDS" VANILLA CUSTARD.