Saturday March 17th



TRADITIONAL NEW YORK STYLE CORNED BEEF \$15.00

Tender corned beef brisket served with braised carrots & beer boiled cabbage

REUBEN SANDWICH \$9.50

Classic New York style buttered rye grilled with sauerkraut, russian dressing, & our corned beef brisket

SHEPARDS PIE \$18.50

Ground beef & lamb slow cooked in Guinness carrots, onion, peas, & corn baked with potatoes au gratin

LAMB CHOPS \$24.50

Dugling chops, served with blackened Morocean seasoning, wilted spinach, & a raspberry port reduction served dijon breaded & pan fried with rosemary dijonnaise over mashed potatoes

FISH & CHIPS \$16.50

Classic beer battered haddock fillets fried crispy served with french fries, malt vinegar, & tartar sauce

> PESSERT \$6.75 Whiskey apple pudding

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