



RESTAURANT WEEK

October 17-24, 2022

THREE COURSE DINNER - \$21.99

POTATO and LEEK SOUP

CHICKEN TULLAMORE

*Sauteed Chicken Breast in a Tullamore Whiskey and Leek Cream Sauce
Accompanied with Mashed Potatoes and Fresh Vegetables*

or

CORNED BEEF and CABBAGE

Slow Cook Corned Beef

*With Simmered Fresh Cabbage and Mashed Potatoes
Served with a Fresh Parsley Cream Sauce*

or

GRILLED ATLANTIC SALMON

*Topped with a Mango and Jalapeno Salsa
With Jasmine Rice and Fresh Seasonal Vegetables*

TRADITIONAL BREAD PUDDING

Served with a Cream Anglaise