



March Specials

March 7th

Baked Pork Ragu \$25

A rich braise of Pork Shoulder, Italian Sausage and Bacon with Red Wine, Carrot, Onion, Tomato and Cream. Tossed with Orecchiette Pasta and Parmesan then topped with Mozzarella and baked until golden brown

Seafood Jambalaya \$26

A Cajun rice blend of Andouille Sausage, Tomato, Bell Pepper, Celery, Garlic and Onion. Finished with Gulf Shrimp, Mussels, Crab, Blackened Haddock and Green Onion

March 14th (Theme Night)

Paddy O'Cabbage \$28

Corned Beef with Boiled Cabbage and Red Potatoes. Served with Glazed Carrots, Lemon Dill Butter and Marbled Rye Bread

Patches McGold \$29

Juicy chunks of Lamb Leg braised with Bacon, Carrots, Leeks, Garlic, Tomato, White Wine, Rosemary and Stock. Served with Brussel Sprouts over a mound of Goat Cheese Mashed Potatoes

March 21st

***Beef Tenderloin Oscar* \$39**

8 oz Beef Tenderloin grilled to perfection then topped with a Crab Hollandaise Sauce. Served on a bed of Bacon, Chives and Sour Cream smashed Red Potatoes and grilled Asparagus

***Blackened Swordfish* \$30**

Cajun spiced Atlantic Swordfish served over a roasted Potato, Sundried Tomato and Green Bean Hash. Finished with a Caper-Lemon Beurre Blanc

March 28th

***Chicken Cordon Bleu* \$25**

Chicken Breast stuffed with Ham and Swiss Cheese then coated with Panko Breadcrumbs. Served with Rosemary Potato Gnocchi, Peas and Bacon. Finished with a Mustard Cream Sauce

***Shrimp and Crab Tortellini* \$29**

Gulf Shrimp and Snow Crab sauteed with Asparagus, Garlic, Onion and Mushrooms. Tossed with Marinara Sauce, White Wine, Cream and 4-Cheese Tortellini. Finished with Parsley and Parmesan

