



# WEEKLY SPECIALS

## STARTERS

### **Cheese Plate**

Assorted artisanal cheeses paired with olives, roasted red peppers, and honey. (Olives contains pits) \$12

### **Oyster Ceviche**

Half shelled oysters topped with a shrimp and mango ceviche. \*Oysters served raw \$15

## ENTREES

All entrees include choice of soup or garden salad and homemade bread rolls

### **Cacio e Pepe**

Spaghetti tossed with mushrooms, cracked black pepper, and parmigiana cheese in a butter sauce \$16

### **Baked Portobello and Sausage Filomena**

Crumbled sausage sauteed with sliced portobello mushroom, and long hots in a spicy garlic and oil sauce with a touch of red. Baked with mozzarella cheese \$19

### **Chicken and Ham**

Chicken breast topped with sliced ham, broccoli, tomatoes, and provolone cheese, served in a cream sauce. Served with potatoes and vegetables of the day \$22

### **Pork Chop Cacciatore**

Center cut Pork chop, grilled, and topped with sauteed mushrooms, peppers, and onions in a light tomato sauce. Served with potatoes of the day \$24

### **Sesame Salmon**

Pan seared salmon, encrusted with sesame seeds, topped with a lemon-dill sauce. Served with vegetables and potatoes of the day \$26

## DRINK SPECIALS

### **Leprachaun's Kiss Martini**

Chocolate Cream Liqueur, Cream de Cacao, Vanilla Vodka, Irish Cream Liqueur and Milk shaken and poured into a martini glass with a "kiss" at the bottom. \$9

### **Shamrock Slammer**

Gin, Tequila, Light Rum, Vodka, Blue Curacao, and Orange juice \$7.50

### **Irish Coffee**

Coffee, Jameson Irish Whiskey, and Bailey's Irish Cream \$8.75

### **Guinness and Jameson Combo**

20oz Guinness Draft with a shot of Jameson Whiskey of your choice \$12

## UPCOMING EVENTS:

May 1st 2019 Woodford Reserve Whiskey and Cigar Dinner

May 29th 2019 Zac Brown Band Dinner

**Get your tickets now because seating will be limited!**

