



WEEKLY SPECIALS

STARTERS

Smoked Salmon Flatbread

toasted flatbread topped with smoked salmon, avocado, tomatoes and a sweet mango dressing

\$14

Bacon Shrimp and Rice

fried bacon wrapped shrimp paired with a chilled rice salad

\$15

ENTREES

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

Chicken and Gouda Filomena (spicy)

chicken breast topped with smoked gouda, bacon, artichokes, and longhots in spicy garlic and oil with a touch of marinara, served with the vegetable and potato of the day

\$23

Mushroom Ravioli

wild mushroom and truffle ravioli topped with cubed sausage, shallots and porcini mushrooms in a brandy cream sauce

\$26

Oyster and Octopus Risotto (spicy)

risotto tossed with oysters, tender octopus, mushrooms, hot cherry peppers and tomatoes simmered in garlic and oil

\$28

Stuffed Flounder

broiled flounder rolled with imperial crab mix, topped with tomatoes and capers in a lemon-white wine sauce, served with the vegetable and potato of the day

\$30

Tagliata di Carne



certified prime angus beef ribeye sliced and served over an arugula, grape tomato and shaved parmigiana salad, finished with an balsamic glaze drizzle

\$31

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!

