

Tuesday, March 17, 2026

DINNER FARE



Irish Soda Bread

HC Irish Vegetable Barley Soup, vegetable stock

SALADS

Irish Flag Salad

Baby spinach, sliced green pears, orange sections and feta cheese, finished with a pistachio citrus honey vinaigrette.

Healthier Choice ~ no cheese, choice of dressing

Tossed Garden Salad

ENTREES

Traditional Corned Beef & Cabbage Dinner

Corned beef served with boiled cabbage, turnip, carrots and boiled red potatoes.

Guinness Battered Fish & Chips

Haddock filet dipped in Guinness beer batter, served with house made French fries and Irish cole slaw.

Healthier Choice ~ Broiled Haddock, lemon, white wine

Irish Stout Braised Chicken Thigh

Braised with celery, onion, carrots, bacon, peas Anjou pears and chicken stock. Served over sautéed escarole.

HC ~ Roasted White Meat Chicken $\frac{1}{4}$, Mrs. Dash Seasoning

Irish Lamb Stew

Braised lamb in a hearty stout broth with carrots, turnip, potatoes, pearl onions in a bread boule.

Vegetarian Shepherd's Pie

Lentils, peas, corn, carrots and seasonings topped with butter and plain yogurt mashed potatoes, finished with a vegetable stock gravy with cumin and fennel.



ACCOMPANIMENTS

Champs

(Mashed Potatoes with Scallions)

Rice Pilaf ~ Baked Potato ~ Steamed Brown Rice

HC Steamed Peas

HC Carrots ~ HC Turnip

HC Broccoli ~ Boiled Cabbage

DESSERTS

Guinness Stout Ice Cream Float

Vanilla Ice Cream

House Made Guinness Chocolate Cake

Cream Cheese Frosting

Mint Mousse

Sugar Free Pie du Jour

A Selection of Ice Cream, Frozen Yogurt and Sorbet

HOLIDAY COCKTAIL SPECIALS

Irish Martini \$8.50

Irish Coffee \$8.50

Irish Beer \$4.50

There will be no Pub menu or salad bar this evening.

Pub seating will be available.

