

## CITY KITCHEN ST. PATRICK'S DAY MENU 2020

### LAMB STEW 5

Slow simmered lamb with potatoes, onions, parsnips, carrots, peas and fresh Herbs

### SHEPARD'S PIE CITY WAY 18

Colossal House-Made Cheddar and scallion biscuit loaded with seasoned ground beef, country vegetables, mashed potatoes and topped with melted cheddar & mushroom gravy served with braised cabbage

### CRISPY GUINNESS FISH N CHIPS 18

Alaskan cod filets beer battered and deep fried with jalapeno-cilantro Cole slaw, Old Bay fries and lemon caper tartar

### LAMB SHANK 22

Slow braised lamb shank with port wine, stewed Roma tomatoes, root vegetables, rosemary & thyme served over a wild mushroom risotto

### NEW ENGLAND BOILED DINNER 17

Traditionally prepared corned beef slowly cooked served with, rutabagas, turnips, baby carrots, parsnips, onions and Colcannon potatoes with a side spicy lager mustard

### *Desserts:*

### BAILEY'S IRISH CREAM CAKE 8

Three layer Devil's food cake filled with chocolate Bailey's mousse and finished with fudge icing

### BRIOCHE BREAD PUDDING 8

Torn Brioche with semi-sweet chocolate, vanilla custard and double cream

### *Drink Features:*

### IRISH BREAKFAST SHOT 7

Butterscotch Liqueur and Jameson Irish whiskey with Fresh Orange Juice and Bacon Chaser (Trust Us!)

### Our Irish coffee 7.50

Fresh brewed coffee with Bailey's Irish Cream and Jameson topped with fresh Crème de Menthe infused whipped cream and Lucky Charms marshmallows

### Irish Green Tea Martini

Jameson Irish whiskey, peach schnapps' and homemade sour mix, served up in a martini glass with lemon peel