

Mother's Day Specials

SUNDAY • MAY 14TH • 2017

~ LIVE IRISH & BLUEGRASS MUSIC ~
with **UPROOT HOOTENANNY** from **6:30 PM**

BRUNCH

(11am-2pm)

Toasted Breakfast Pita - with cream cheese, prosciutto
and baby arugula with a fried egg 11.5

Full Irish Breakfast - with Irish bacon, banger, eggs, grilled tomato,
black and white pudding, toast and a potato pancake 12.5

BOTTOMLESS BUBBLES or BLOODY MARYS 12

~ during brunch from 11am-2pm ~

APPETIZERS

Beer Battered Brie - with raspberry coulis and artisan crackers 10

Yellowfin Ahi Tuna Ceviche - with fresh lime, serrano peppers, red onion, tomato,
advocado, ginger and cilantro with tortilla chips 12

MAIN COURSES

Macadamia Nut Crusted Salmon – fresh, organic Scottish Salmon with a macadamia nut crust
and a key lime beurre blanc. Sauteed vegetables and seasoned white rice 27

Prime of Rib - Succulent, slow-roasted ribeye with natural jus and creamy horseradish sauce.
Mashed potato and petite green beans with carrots - 10oz - 25 | 14oz - 29

Pork Tenderloin - with a crispy breadcrumb crust and blackberry ginger hoisin sauce.
Mashed potatoes and sauteed vegetables 22

Chicken Picatta – pan-seared chicken breast with white wine, lemon, artichokes and capers.
Served over zuchinnu and squash pasta ribbons 18

Entrees above served with Field of Greens Salad & McCabe's Bread

DESSERT

Salted Caramel Cheesecake 6

