



# March Specials



## SOUP

**Cup of Potato Leek Chowder 6.50**

**Cup of Chili 7.00**

## APPETIZER

**Oysters on the Half Shell (market price)**- Malpeque Conway Royal PEI, Half or whole dozen, cocktail sauce, mignonette & lemon

**PEI Steamed Mussels 15**- Salsa verde with fire roasted red corn

## Cocktail Features

**Shamrock Shake \$14** - Perfect Blend of Mint Ice Cream, Vanilla Vodka & Irish Cream, topped with Whipped Cream & Shamrock Sprinkles

**Shamrockarita \$12** - Tequila, Melon Liqueur, Fresh Lime, Sour & Festively Decorated with a Candy Rainbow

**Irish Mule \$12** - Whiskey, Lime Juice & Ginger Beer

**Irish Coffee \$10** - Jameson, Irish Creme & Coffee, topped with Whipped Cream & Cinnamon

## FEATURED WING FLAVOR (Menu Price)

**Jameson BBQ**- Fried wings tossed in our house-made Jameson BBQ Sauce, "Pitted" & served with celery, carrots, and bleu cheese

## ENTRÉE

**Jacob's Son (Reuben Sandwich) 20** - Slowly braised corned beef, sauerkraut, house-made russian dressing and swiss cheese on toasted marble rye

**Corned Beef Platter 26**- Slow braised corned beef, cabbage, carrots & baby red potatoes, served with toasted marble rye

**Prime Rib Dinner 36 (available Saturday @4pm)** 16 oz slow roasted prime rib served with horseradish gremolata, mashed potatoes, green beans & au jus

## DESSERT 9

Peanut Butter Chocolate Torte / Pistachio Cake/ Strawberry Swirl Cheesecake

