



APPETIZERS

Charred Sprouts *With green apples* \$13.00

French Onion Soup *Topped with homemade crostini and three cheeses* \$5.95

Crab Nachos *Fresh corn chips topped with our homemade crab dip, salsa, jack & cheddar cheeses, tomatoes, black olives and red onions* \$13.95

Vodka Sauce Flatbread *Topped with prosciutto and basil* \$13.00

ENTRÉES

Fish and Chips *With cole slaw and homemade tartar sauce* \$15.50

BBQ Chicken Thigh Tacos *Topped with red onion slaw, fried jalapeños and lime drizzle and served with sticky rice* \$14.00

Traditional Corned Beef and Cabbage *Served with red potatoes and whole mustard* \$16.50

Swordfish Piccata *Served with spinach over rice* \$19.00

Pan Seared Red Snapper *With crabmeat fra diavolo over linguini* \$24.00

Guinness Stew *Served over mashed potatoes* \$17.50

DESSERTS

Coconut Custard Bread Pudding *Served with vanilla ice cream and a Rumchata sauce* \$8.95

Homemade Cinnamon Buns *Served with vanilla ice cream* \$7.95

Fried Delight *Fried wontons tossed in cinnamon sugar and served with vanilla ice cream and a caramel and chocolate sauce drizzle* \$7.95

Check the board for soup of the day and other homemade desserts.