



SAINT PATRICK'S DAY

March 16th, 5:00pm - 10:00pm · \$32 adults · \$18 children 6-12 · \$8 children 2-5

GARDE MANGER SELECTIONS

Bountiful Topping Display · Assortment of Dressings · Dried Cranberries · Golden Raisins · Soy Nuts
Sunflower Seeds · Walnuts · Grape Tomato · Cucumber · Carrot · Bell Pepper · Red Onion · Artichoke Heart
Green and Black Olives · Mandarin Oranges · Beets · Croutons · Feta · Pepperoncinis · Locally Sourced Wisconsin Cheeses
Cascade of Pineapple and Melons · Crisp Garden Vegetables · Chefs Seasonal Chilled Salad
Oysters in the Half Shell* · Fresh Lemon · Crab Legs on Ice* · Cocktail Sauce

FIRESIDE ENTREES

Corned Beef and Cabbage* - Red Potatoes, Baby Carrots
Shepherd's Pie * - Leg of Lamb, Mirepoix, Natural Jus, Mashed Potato
Fish N' Chips* - Malted Vinegar
Irish Cheddar and Stout Mac N' Cheese
Baked Potato Bar* - Bacon, Sour Cream, Butter, Cheddar, Scallion
Seasonal Fresh Vegetable

CHEF'S CARVED SELECTION

Prime Rib of Beef* · Au Jus* · Horseradish Cream
Prepared Horseradish

SEAFOOD STEAMERS SELECTION

Clams and Mussels* - Lobster Sherry Crème
Steamed Crab Legs* - Drawn Butter

FOR THE KIDS

Fun Seasonal Selection

SWEET ENDINGS

Baileys Cheesecake · Irish Whiskey and Dark Chocolate Bread Pudding
Mint Mousse · Irish Cream Ganache Brownies · Mint Chocolate Cheesecake

*Please notify us of any food allergies. Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness. Revised 2.26.19