



ST. PATRICK'S DAY DINNER MENU

SOUP, SALAD & STARTERS

NEW ENGLAND CLAM CHOWDER \$7/9

sweet clams, fresh thyme, cream

OUR FAMOUS IRISH SODA BREAD \$6

raisins, honey butter

SMOKED SALMON CROSTINI \$13

pickled red onion, herb cream cheese, rye crostini

STRAWBERRY QUINOA SALAD \$14

toasted almonds, red onion, goat cheese, mixed greens

MEXICAN CHOPPED SALAD \$14

black beans, roasted corn, tomato, red onion, cheddar, chick peas, pepitas, creamy cilantro

BEER BATTERED ONION RINGS \$11

warm cabbage dip

ENTREES

TRADITIONAL CORNED BEEF AND CABBAGE \$24

potatoes, carrots

SHEPHERD'S PIE \$25

ground lamb, carrots, peas, creamy mash

ROAST LEG OF LAMB \$31

Colcannon mashed potatoes (leeks, kale, chives,) roasted carrots

FISH AND CHIPS \$22

beer battered haddock, hand cut fries, slaw

CORNED BEEF QUESADILLA \$19

Swiss, pickle red onion, roasted cabbage sour cream

YACHT CLUB BURGER \$16

cheese, lettuce, tomato

CHILDREN'S MENU

served with French Fries

GRILLED CHEESE \$10

CHICKEN FINGERS \$10

BEVERAGES

Harney & Son's Iced Tea: black, green
 San Pellegrino 8oz: lemon, orange
 Coffee and Assorted Teas,
 Coke, Diet Coke, Ginger Ale
 Bottled water, Sparkling water