



Bread Service

Irish Soda Bread [*GF, *V]
served with Raspberry Jam

Appetizers

Potato Pancakes (*GF, *V)
Pan-seared Boxty . Chive Crème Fraiche . Fresh Herbs

Guinness Beer Cheese & Pretzel Bites (*GF, *V)
Pretzel Minis . Guinness Cheddar Reduction . Whole Grain Ale Mustard

Leek & Potato Soup (*GF, V)
Silken Leek . Potatoes . Herb Infused Oil . Chives

Purple Cabbage & Pecan Salad (*GF, *V)
Julienned Red Cabbage . Toasted Pecans . Lemon Honey Vinaigrette

Entrees

Irish Beef Stew (*V)
Braised Prime Beef . Garden Root Vegetables . Stout-Infused Jus . Herb Garnish

Whiskey Chicken (*GF, *V)
Chicken Breast . Whiskey Glaze, Garlic Green Beans . Mash Potatoes

Mini Shepherd Pie (*GF, V)
Petite Rustic Pies . Vegetable Melange . Golden Potato Crust

Irish Roasted Salmon (GF, *V)
Oven Roasted Salmon . Lemon Herb Beurre Blanc . Baby Carrots . Asparagus Tips

Desserts

Irish Apple Cake Bites [GF, *V]

Apple Puree . Cinnamon Hazelnut Crumble . Vanilla Bean Whipped Cream

Irish Bread Pudding [V]

Warm Bread Pudding . Spiced Ice Cream . Whiskey Caramel

Baileys Cheese Cakes [GF, V]

Irish Cream Cheesecake . Caramel . Chocolate Crumb . Chocolate Sauce . Mint

Porter Cake [*V]

Dried Cherries . Orange Zest . Warm Spices . Porter Caramel . Whipped Cream

Please Alert Your Server of Any Dietary Restrictions or Allergies Before Ordering

[GF= Gluten Free] [*GF= Can Be Gluten Free] [V= Vegetarian] [*V= Can Be Vegan]

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Ireland

Feb. 26, 2026

Sous Chef Mikayla Linehan

Student Assistant Manager Aidan Schumaker