

City Kitchen St. Patrick's Day Menu 2023

Lamb stew 7/10

Slow simmered lamb with potatoes, onions, parsnips, carrots, peas and fresh herbs

Pub Salad 12

Crisp romaine with hardboiled egg, pickled green beans, red potatoes, cucumber, sweet onion, cherry tomatoes, bacon and cheddar served with a creamy tarragon vinaigrette

Crispy Guinness Fish n Chips 20

Alaskan cod filets beer battered and deep fried served with Carolina Cole slaw, Old Bay fries and lemon caper tartar

Lamb Shank 30

Slow braised lamb shank with port wine, stewed Roma tomatoes, veal demi-glaze, rosemary & thyme served over wild mushroom risotto and roasted root vegetables

New England Boiled Dinner 22

Traditionally prepared house brined corned beef slowly cooked served with roasted root vegetables and Colcannon potatoes with a side spicy whole grain lager mustard

Side Cabbage 4

Desserts:

Bailey's Irish Cream cake 9

Three layer Devil's food cake filled with chocolate Bailey's mousse and finished with fudge icing and Irish cream rosettes

Mocha Guinness Cheesecake 9

Mocha chocolate cheesecake baked in an Oreo crumb crust, topped with a Chocolate-Guinness ganache and finished with caramel and whipped cream

Drink Features:

Our Irish coffee 10

Fresh brewed coffee with Irish Cream and Irish whiskey topped with fresh whipped cream and Crème de Menthe

Irish Green Tea 11

Irish whiskey, peach schnapps' and homemade sour mix, served over ice in a Collins glass with lemon peel