Choose One from Each Category:

STARTERS
Rarebit  Cheddar cheese sauce over rustic toast topped with tomato slice, then popped under the broiler until browned & bubbly.
Spirited Mussels  Sauteed in rich herbed Guinness broth and served with rustic garlic toast.
Cup of Soup  Choose from Potato Ham or Soup of the Day.
Side Salad  Mixed greens, tomato, cucumber, and carrot with choice of dressing.

ENTREES
Seafood Pie  Shrimp, scallop, mussels, cod & mushrooms in sherryed cream topped with puff pastry. Served with mashed potatoes and choice of side vegetable.
Cornish Hen  Roasted half hen with sage dressing, cranberry Cumberland sauce, and choice of side vegetable.
Steak Boxty  Irish potato pancake filled with sirloin steak grilled to order, caramelized onion, sautéed mushrooms, and bleu cheese.
Vegan Shepherd Pie  Our vegan oatmeal/walnut burger mix with vegetables and gravy topped with mashed potato then popped under the broiler to brown.

SWEETS
Truffle Trio  A trio of rich dark chocolate truffles: Guinness truffle rolled in sweet brown bread crumbs; Magners Cider truffle rolled in crushed hazelnuts, almonds & cranberries; and Whiskey truffle dusted in cocoa with sweet whiskey cream.
Cobbler  Fruit compote topped with scone crumbles served warm with whipped cream.  (Ask server for today’s flavor option/s.)
Cheesecake  Ask server about Chef Kaitlyn’s daily creation.
White Chocolate Bread Pudding  Insanely rich. Served warm with sweet whiskey cream.

Daily Bar Specials
Mystery Dram
Trinity Oaks Wine
Chardonnay // Pinot Grigio // Cabernet // Pinot Noir // $5 per glass
INCLUDES ONE LUNCH OPTION & SOFT DRINK

SALAD OPTIONS
Comes with choice of brown bread, soda bread, or rosemary olive oil bread
PEAR & WALNUT SALAD  Pear, candied walnuts, bleu cheese & vanilla vinaigrette.
WARM WILTED KALE SALAD  Roasted butternut squash, ginger cashews, dried cranberries & lemon tahini dressing.
COBB SALAD  Tomato, bacon, corn relish, boiled egg, avocado & choice of dressing.

<table>
<thead>
<tr>
<th>DRESSING CHOICES:</th>
<th>Ranch // Creamy Citrus Herb // Bleu Cheese // Sherry Dijon Vinaigrette // Vanilla Vinaigrette // Thousand Island // Lemon Tahini // Oil &amp; Vinegar</th>
</tr>
</thead>
<tbody>
<tr>
<td>PROTEIN ADD-ON’S:</td>
<td>Tofu or Ham $4 // Banger Pork Sausage or Chicken $5 // Shrimp $7 // Salmon, Steak or Corned Beef $8</td>
</tr>
</tbody>
</table>

SANDWICH OPTIONS
Comes with choice of chips (French fries), small side salad, or cup of soup.
VEGAN BURGER  Our own vegan burger mix of oatmeal & walnuts on vegan brioche.
CHICKEN SANDWICH  Grilled or fried, herbed cream cheese, onion & balsamic red peppers on baguette.
PUB BURGER  Half pound ground prime rib on brioche.
ROAST BEEF MANHATTAN  Sliced roast beef on toast with mashed potatoes and gravy.