



St. Patrick's Day 2025 Special Features

~ Appetizers, Soups and Salad ~

<u>House Smoked Seafood Sampler:</u> Vermont Maple Glazed Jumbo Shrimp, Viking Village Sea Scallops, Ruby Trout and Irish Salmon with Traditional Garnishes and House Made Guinness Rye		24
<u>A Selection of Cheeses:</u> Coolea Farmhouse Cheese (Cow, County Cork, Ireland), Brillat-Savarin (Cow, France) Cashel Blue (Sheep, Tipperary, Ireland) with House Made Irish Bangers, Hog Belly Confit, Fresh Fruit, Olives, Toasted Nuts, Apple Sauce and Irish Soda Bread		24
Soft Scrambled Eggs with Smoked Irish Salmon, California White Sturgeon Caviar and Crème Fraiche		20
Fried Chicken Wings Tossed in a Toasted Garlic Lemon Parsley Sauce & Freshly Grated Local Horseradish		16
Crispy Fried Potato Skins with Braised Cabbage, Corned Beef, Cladaugh Cheddar (Cow, Ireland) and Thousand Island Dressing		12
Irish Lamb Stew Traditionally Prepared with Irish Soda Bread	Bowl 14	Cup 8
Irish Seafood Chowder	Bowl 14	Cup 8
<u>Irish Pub Salad:</u> Romaine Lettuce with Local Tomatoes, Sweet Onions, House Made Bacon, Cucumbers, Boiled Farmer Egg, Mustard Dressing and Irish Cheddar (Cow, Ireland)		12

~ Entrées ~

House Made Corned Beef, Braised Cabbage, Boiled Potatoes and Irish Soda Bread		22
<u>Coddle:</u> Annie Gunn's Bacon Confit and Irish Bangers on Whipped Yukon Gold Potatoes with an Ozark Forest Mushroom Guinness Pan Gravy		20
Bangers and Mash: House Made Irish Bangers with Mashed Corned Potatoes & Caramelized Onion Gravy		20
Annie Gunn's Corned Beef "Dip": Annie Gunn's Corned Beef on Baguette with Kerrygold Emmental, Grilled Onions, Corned Beef Au Jus and Irish Champ		18
<u>Chef Lou's Irish Burger:</u> Grilled with Kerrygold Emmental (Cow, Ireland) House Made Corned Beef, Cabbage, Special Dressing and Hand Cut Fries		16
Herb Rubbed and Roasted Irish Salmon with Charred Spring Onion Butter and Colcannon		26
Grilled Marinated Heritage Hog Chop with Guinness Mushroom Chutney and Colcannon		30
Roasted Naturally Raised Chicken "Irish Style" with Potatoes, Cabbage, Slab Bacon and Onions		32
<u>"Dublin Lawyer:"</u> Pan Roasted Florida Pink Jumbo Shrimp with a Jameson Irish Whiskey Cream and Long Grain White Rice Pilaf		40

Annie Gunn's Steaks with Maître d' Hotel Butter, Irish Champ and Farmer Vegetables

CAB (Certified Angus Beef) Aged Filet Mignon, Great Plains	Six Ounce 46	Ten Ounce 66
USDA Prime Aged Ribeye (14 oz.) Great Plains		68
USDA Prime Aged New York Strip Steak (14 oz.) Great Plains		60
Jameson Irish Mule – Jameson Irish Whiskey with Ginger Beer and Fresh Lime Juice		12
Five Farms Irish Cream (County Cork) – You won't be able to stop after only one		9

Executive Chef Lou Rook III