

MARCH 16, 2026

IRISH TAVERN DINNER

AT 6:30PM

{ RSVP: CALL 571-665-5700 TO RESERVE TICKETS }
\$75 per person | excludes tax & gratuity }

MENU

TO START

IRISH SPRING ROLLS | GF

corned beef, sauerkraut, swiss, russian dressing

GUINNESS DRAUGHT

SECOND

SMOKED SALMON CROSTINI | GFV

cucumber, cream cheese, dill, toasted baguette

WHISKEY GINGER

jameson irish whiskey, ginger ale

MAIN

CHOOSE ONE

SHORT RIB SHEPHERD'S PIE | GF

wine-braised short ribs, carrots, english peas,
garlic mashed potatoes, cheddar, scallions

IRISH OLD FASHIONED

tullamore dew, muddled orange, cherry, orange bitters

OR

CIDER-ROASTED CHICKEN | GF

statler chicken breast, cider jus, colcannon, haricots verts

FORBIDDEN FRUIT

tullamore dew, aperol, orange bitters

TO FINISH

BAILEYS CHEESECAKE | GF

graham cracker crust, whipped cream, caramel sauce

IRISH COFFEE

jameson irish whiskey, baileys irish cream float, coffee

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GF = GLUTEN FREE | GFV = GLUTEN FREE VERSION

Before placing your order, please inform your server if a person in your party has a food allergy.

*This menu item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.