

# Restaurant Week 2018

## Lunch Specials

*Two Lunches with coffee, tea or Soda \$20.18 (single lunch \$10.09)*

**Turkey Ciabatta** –Thin sliced Turkey served on a cranberry-orange ciabatta roll with lettuce, tomato and cranberry mayo accompanied by hand-cut potato chips

**Hummus Pocket** – A pita pocket stuffed with roasted red pepper hummus, lettuce, tomato, cucumber, red onions and black olives and accompanied by our fresh hand cut chips

**Spicy Beef Wrap**- Fresh sliced roast beef wrapped in a spinach tortilla shell with pepper-jack cheese and our creamy horseradish sauce served with hand cut chips

**Roasted Beet Salad** –Fresh roasted beets with shallots, mandarin oranges, sunflower seeds and goat cheese over a bed of romaine lettuce served with balsamic dressing

**Boxty Potato Pancakes** - A trio of our made in house boxty potato pancakes served with a caramelized onions, apple chutney and crème fraiche on the side



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## Appetizer Specials

**TWO for \$20.18 OR ONE for \$10.09**

**Potato and Onion Pierogi (vegan)** –Five Simply Pierogi, potato and onion stuffed pierogis served with caramelized onions and crème fraiche

**Stuffed Mushrooms** – Five spinach and artichoke stuffed mushrooms

**Hot Stuffed Peppers** –Three stuffed hot peppers stuffed with a house blend of cheese

**Veggie Quesadilla** –Assorted veggies with cheddar cheese served in a spinach tortilla shell and accompanied by our house made salsa and crème fraiche

**Coconut Shrimp** –Five Coconut Shrimp served with sweet-chili sauce for dipping

## Dinner Specials

**All dinners are \$20.18**

*Includes your choice of a small green salad OR a cup of the soup of the day (sub Irish onion for an additional \$1), One Entrée and a “pint sized” dessert (Chef’s choice)*

**Jamaican Jerk Pork Chops** - Twin pork chops served Jamaican Jerk style over a bed of rice and accompanied by fresh vegetable

**Blackened Salmon topped with Pineapple Salsa-** A petite blackened salmon topped with a pineapple salsa served over a bed of rice and accompanied by fresh vegetable

**Tuscan Chicken-** Italian seasoned marinated chicken topped with sautéed arugula, diced tomatoes with garlic and finished with burrata cheese served over a bed of rice

**The Emerald Eye Pasta** – Pesto sauce, sundried tomatoes, spinach and artichokes over pasta

**Emigrant’s Corned Beef and Cabbage** - Sliced corned beef brisket served with carrots, cabbage and mashed potatoes (A great Irish-American Dish!)

