

St. Patrick's Day



ENTREES

Delmonico - \$21

16 oz. chargrilled, trimmed Delmonico cooked to your liking.

Honey Lime Chicken - \$15

Sautéed boneless breasts of chicken topped with caramelized red onions in a honey lime sauce.

Yuengling Battered Haddock - \$11

Yuengling Lager is the secret in this flaky battered haddock filet.

Reuben - \$12

The classic... corned beef, Swiss cheese, sauerkraut, and Russian dressing grilled on seeded Rye bread.

Lenten Wrap - \$12

Flour tortilla stuffed with battered cod filets, avocado wedges, spring mix, cheddar cheese and a chipotle mayo.

Fish of the Week



The above entrees are served with 2 sides of your choice: Red Mashed Potatoes, Roasted Vegetables, Tossed Salad, Coleslaw, Hand-Cut Fries, Spicy Fries (add \$1.00), Sweet Potato Fries (add \$1.00)

Coconut Shrimp Salad - \$14

A bed of spring mix topped with coconut shrimp, red bell peppers, shredded carrots, grape tomatoes, pineapple, coconut flakes and sliced almonds. Served with your choice of dressing. We recommend our homemade poppyseed dressing!

Mushroom Ravioli - \$14

Pasta pillows filled with exotic mushrooms covered in a homemade mushroom cream sauce. Served with garlic bread and your choice of one side.

APPETIZERS

Smoked Trout - \$9

Vegetable Pot Stickers - \$5

French Onion Soup - \$5



Irish Nachos - \$8



Our hand-cut fries topped with onions, peppers, tomatoes and a beer cheese sauce.

DESSERT

Leiby's Vanilla Ice Cream
Homemade Dessert of the Week

DRINK SPECIALS

Samuel Adams Cold Snap \$4.00

Stirring from the haze of winter, this refreshing unfiltered White Ale awakens its smooth wheat with the bright snaps of spring spices. 5.3 % ABV

Troegs First Cut Mango IPA \$5.75

Each spring, hop growers dust off their pruning shears and trim the first shoots, bolstering the bines for a rich growing season. First Cut – a mouthful of silky Simcoe and a touch of mango – is a nod to this ritual, without which the world would be a less hoppy place. 6.2% ABV

Troegs Nugget Nectar \$5.75

Squeeze those hops for all they're worth and prepare to pucker up! Nugget Nectar Ale will take hopheads to nirvana with a heady collection of Nugget, Warrior and Tomahawk hops. 7.5% ABV

Ommegang Rosetta \$7.00

Pouring a mahogany-brown with a hint of red, this Cherry-flavored sour ale offers elegance, depth, complexity, and an intriguing interplay of tartness and sweetness

River Horse Oatmeal Milk Stout \$5.75

A velvety smooth Stout brewed with oats and milk sugar that create a creamy finish over a dark malt base. 6.7% ABV

Leprechaun's Lunch \$5.00

Bailey's, Creme de cacao, Creme de menthe, and cream - part of any lucky diet

Nutty Irishman \$6.00

Let this nutty blend of Bailey's, Frangelico and coffee warm your spirits

Sticky Nuts \$5.00

Honey and almonds or as some call it - Wild Turkey American Honey and Amaretto