

# HARLEY'S ST. PATRICK'S SPECIALS

EXECUTIVE CHEF KEITH MCCONNELL

AVAILABLE MARCH 13 - 17

## APPETIZERS

### BANGER OYSTERS 21

sweet banger sausage, leeks, chives, kerrygold butter

### IRISH NACHOS 20

Guinness braised short rib, french fries, cheese sauce, caramelized onion gravy, scallions

### PRIME RIB SLIDERS 16

slow roasted prime rib, provolone, rosemary au jus

### PUB STYLE JUMBO PRETZEL 18

public house cheese sauce, spicy brown mustard

### EMERALD ISLE GREENS 16

shaved brussels spouts, crisp mushroom, bacon, carrot, rye croutons, buttermilk dressing

## ENTREES

### FISH N' CHIPS 26

Harp Lager beer battered cod, tartar sauce, old bay steak fries

### SHEPHARDS PIE 32

ground filet and short rib blend, garden vegetable, Irish cheddar potato

### WHISKEY RIVER SALMON 34

braised lentils, wild onions, smoked bacon

### GUINNESS GLAZED PORK CHOP 39

boneless berkshire pork chop, guinness stout glaze, truffle parsnip mash, fried onion strings

### CORNED BEEF 36

brown sugar-mustard glaze, shaved brussels sprouts, fingerling potatoes, carrot puree

## DESSERTS 12

### SODA BREAD PUDDING

Irish cream, Jameson brown butter sauce

### SHAMROCK CAKE

mint chip ice cream, chocolate crumble

### DARK COCOA BROWNIE

shaved dark chocolate, Baileys ice cream

## COCKTAILS 17

### IRISH MULE

Bushmills whiskey, lime, ginger beer, mint

### ROSES FOR YOU

Jameson, Chambord, chocolate bitters, raspberry, orange peel

### LUCKY MARTINI

Baileys, vanilla vodka, creme de menthe