

Green Week 2020

Order a starter, entrée, and dessert from the feature menu and receive 2 complimentary CBW pint glasses. Available during dinner service March 13th thru March 22nd

Appetizers

Shepherd's Pie Pierogies

Pasta stuffed with a filling of ground beef, potatoes, carrots, peas, and onions. Served with horseradish sauce. ~ 8.5

Robert Mondavi Pinot Noir / Pious Monk Dunkel

Irish Potato Soup

Garnished with cheddar cheese, crumbled bacon, and crispy leeks. ~ 6.5

Haymaker Sauvignon Blanc / Celestial Gold

Smoked Salmon Salad

Served with chive crepes, lemon, mustard dressing and spring mix. ~ 8

Bogle Vineyards Chardonnay / ThunderHop IPA

Entrees

Jameson Glazed Salmon

Grilled sustainable salmon served with crispy potato pancakes, braised red cabbage, and parsley sour cream. ~ 25

Charles Krug Carneros Chardonnay / Agnes

Dublin Coddle

A hearty Irish stew of sausage, Applewood smoked bacon, red potatoes, onions and carrots. Served with Irish soda bread and stout butter. ~ 18

Chateau St. Michelle Cabernet Sauvignon / O'Casey's Irish Stout

Grilled Pub Steak

Chargrilled to your liking and topped with a stone ground mustard glaze.

Served with colcannon potatoes and grilled carrots. ~ 25

Wente Charles Wetmore Cabernet Sauvignon / Irish Red

Dessert

Irish Apple Tart

Served warm with Bailey's ice cream and malted caramel sauce. ~ 8

Moletto Prosecco / Blue Valentine

Cocktails

Irish Mimosa

Ballatore, Blue Curacao, orange juice.

Irish Coffee

Jameson and coffee topped with whipped cream and creme de menthe.

HAPPY ST. PATRICK'S DAY!!!

Due to operational constraints, we cannot accommodate substitutions on the feature's menu. Thank you for your cooperation and understanding.