

*Downtown Dining Week presented by American  
February 16 28, 2009*

*Starters*

*Mixed green salad, carrots, tomatoes, cucumbers, red onion, and croutons with choice of dressing.*

*Homemade soup of the day.*

*Caesar salad with cherry tomatoes and croutons.*

*Kinsale Calamari- lightly coated and tossed with fresh basil, diced tomatoes and lemon chipotle sauce.*

*Corned beef croquettes with horseradish, honey mustard dipping sauce.*

*Main Course*

*Jameson Chicken- Pan seared chicken breast with Jameson leek cream sauce, champ mashed potatoes and sautéed vegetables.*

*Gaelic Steak- Sliced beef sirloin medallions, with a Gaelic mushroom sauce, champ mashed potatoes and sautéed vegetables.*

*Pumpkin Raviolis- with roasted shallots, tomatoes, shitake mushrooms, and spinach in a light sherry cream sauce.*

*Sweet Endings*

*Chocolate Zebra Cake- Devil's food cake with a white chocolate cream cheese filling topped with butter cream icing served with a warm chocolate drizzle.*

*A delectable duo of layered Mousse with homemade cream and fresh fruit.*

*Thank you for joining us this evening.  
3 course dinner (beverages, tax & gratuity are additional )*

