



## Dinner Specials

### *Celtic Seafood Kettle*

*jumbo shrimp, mussels, clams, sea scallops and monkfish,  
simmered in a fresh pesto cream sauce, served over spinach fettuccine. 21.95*

### *Traditional Corned Beef and Cabbage*

*lean corned beef and braised cabbage, served with boiled potatoes, carrots and horseradish sauce. 14.95*

### *Potato Crusted Pollack*

*pollack filet encrusted with a crispy potato, horseradish and scallion coating,  
draped with a lemon beurre blanc, served with rice and fresh asparagus. 16.95*

### *Toads in a Hole*

*a puff pastry shamrock filled with lightly browned Irish Banger Sausages,  
caramelized onions and Irish Whiskey brown sauce, served with garlic mashed potatoes. 16.95*

### *Shepherd's Pie*

*hearty minced lamb stew made with carrots, parsnips, onions and mushrooms,  
topped with garlic mashed potatoes and grated cheese. 16.95*

### *Guinness Steak Pie*

*a baked pastry pie shell filled with sirloin beef braised in Guinness Stout Beer,  
with Irish back bacon and onions, served in garlic mashed potato border with fresh vegetables. 16.95*

### *Roast Leg of Lamb*

*served with a rosemary rooted brown gravy, boxty potato griddle cakes and fresh asparagus. 16.95*

### *Nut Brown Ale Pork Chops*

*twin pan seared pork chops simmered in a sauce of nut brown ale, onion, mustard and cider vinegar,  
finished with sour cream, served with boxty potato griddle cakes and fresh vegetables. 16.95*

### *Thackerays Lobster*

*1 1/4 lb steamed lobster with Thackeray's special sauce of butter, ketchup, mustard,  
vinegar and cayenne dipping sauce, served with boxty potato griddle cakes and fresh asparagus. 24.95*