

St. Patrick's Day Menu
Served until 10pm

Potato Leek Soup- Cup \$4 Bowl \$7
*Bowl served with Rustic Bread

Irish Lamb Stew- A heaping bowl with Lamb, carrots, potatoes, celery and onion.
Served with Rustic Bread.
\$12

Irish Nachos- A heaping pile of kettle chips topped with thinly sliced sirloin, chicken,
and Pepper-Jack & Cheddar cheeses, topped with house made pico de gallo and sour
cream.
\$16
*add Guacamole for \$2

Spinach and Artichoke Dip- Fresh spinach and artichoke baked with three cheeses
and roasted garlic, served with crostini and pita bread.
\$13

Classic Rubeen-Corned beef, sauerkraut, Thousand Island dressing and Swiss cheese
on toasted marble rye bread.
Choice of potato salad, crisps, or Irish Champs.
\$13

Irish Whiskey Burger-Angus Beef topped with Irish Whiskey Cheddar, caramelized
onion and Ballymaloe Irish Tomato Relish.
Choice of potato salad, crisps, or Irish Champs
\$14

Herb Encrusted Walleye-Canadian Walleye crusted with fresh herbs and bread
crumbs, pan fried and baked, drizzled with lemon beurre blanc and served with Irish
champs and seasonal vegetables.
\$22

Bangers and Mashed-Look's Market Banger sausages served on a bed of Irish
Champs with Guinness mushroom gravy and seasonal vegetables.
\$18

Corned Beef and Cabbage-An Irish favorite! Corned beef accompanied by cabbage,
celery, onion, carrots and roasted baby red potatoes all slow cooked in a Smithwicks Ale
broth and served with rustic bread for dipping.
\$16

Craic Snacks

Guinness Pub Nuts \$7
Wasabi Deviled Eggs \$7
Chips & Ranch \$6



ABOUT SAINT PATRICK

Saint Patrick is believed to have been born in the late fourth century, and is often confused with Palladius, a bishop who was sent by Pope Celestine in 431 to be the first bishop to the Irish believers in Christ.

Saint Patrick was the patron saint and national apostle of Ireland who is credited with bringing Christianity to Ireland. Most of what is known about him comes from his two works, the *Confessio*, a spiritual autobiography, and his *Epistola*, a denunciation of British mistreatment of Irish Christians. Saint Patrick described himself as a "most humble-minded man, pouring forth a continuous paean of thanks to his Maker for having chosen him as the instrument whereby multitudes who had worshipped idols and unclean things had become the people of God."

Saint Patrick is most known for driving the snakes from Ireland. It is true there are no snakes in Ireland, but there probably never have been - the island was separated from the rest of the continent at the end of the Ice Age. As in many old pagan religions, serpent symbols were common and often worshipped. Driving the snakes from Ireland was probably symbolic of putting an end to that pagan practice. While not the first to bring Christianity to Ireland, it is Patrick who is said to have encountered the Druids at Tara and abolished their pagan rites. The story holds that he converted the warrior chiefs and princes, baptizing them and thousands of their subjects in the "Holy Wells" that still bear this name.

Saint Patrick's Day has come to be associated with everything Irish: anything green and gold, shamrocks and luck. Most importantly, to those who celebrate its intended meaning, St. Patrick's Day is a traditional day for spiritual renewal and offering prayers for missionaries worldwide.

St. Patrick's Day Breakfast
Served until 11am

Irish Coffee
Bailey's & Coffee
Celtic Cider
Dirty Girl Scout
Nutty Irishman
Bloody Jameson

Coffee
Hot Chocolate
Hot Cider
Tea

McNally's Morning Shepherd Pie - *Layered crispy hash browns, eggs, roasted tomatoes, streaky rashers, banger sausage, and shredded cheddar cheese, served with rustic bread.*

\$12

Corned Beef Quiche - *Our house made quiche loaded with corned beef, Swiss, cabbage and egg and served with roasted baby reds.*

\$10

Stout and Cheddar Rarebit with Fried Eggs - *Toasted sourdough bread topped with two fried eggs and served with a cheesy savory stout sauce and garnished with watercress and pickled onion.*

\$8

Bangers and Mashed - *Banger sausages served on a bed of garlic mashed potatoes with Guinness mushroom gravy and seasonal vegetables.*

\$18