



The Main Course

EARLY EVENING {SERVED DAILY FROM 5-7PM EXCLUDING SHOWS, HOLIDAYS & DISCOUNTS}

Chevre Chicken.....	\$14. ⁰⁰
<i>Chicken breast stuffed with goat cheese, shallots & walnuts, served with cherry compote, mashed potatoes & asparagus.</i>	
Veal Meatloaf.....	\$14. ⁰⁰
<i>With mashed potatoes, fresh vegetables and Madeira mushroom gravy.</i>	
Prime Rib.....	\$14. ⁰⁰
<i>Slow-roasted Certified Angus Beef rib eye, served with baked potato & vegetable.</i>	
Trout Amandine.....	\$14. ⁰⁰
<i>Pan-seared, boneless rainbow trout with toasted almonds, fresh vegetable and baked potato.</i>	

BEEF

Grilled Hanger Steak.....	\$19. ⁹⁵
<i>With creamed spinach, horseradish-whipped potatoes, and Sauce Bordelaise.</i>	
Ale-Braised Short Rib Osso Bucco.....	\$19. ⁹⁵
<i>With winter vegetables & beer mustard.</i>	
Tournedos au Poivre.....	\$22. ⁰⁰
<i>Medallions of petit filet, cracked pepper & brandy-cream demi-glace, with zucchini potato cake & fresh vegetable.</i>	
Prime Rib.....	Regular (10 oz) \$19. ⁰⁰ Large (14 oz) \$24. ⁰⁰
<i>Slow-roasted Certified Angus Beef rib eye, served with baked potato & vegetable.</i>	

SEAFOOD

Trout Amandine.....	\$18. ⁰⁰
<i>Pan-seared boneless rainbow trout with almonds, baked potato & vegetables.</i>	
Jumbo Shrimp Parisienne.....	\$18. ⁰⁰
<i>Sautéed in sherry garlic butter, herbs & capers, served on rice pilaf with asparagus.</i>	
Grilled Norwegian Salmon.....	\$18. ⁹⁵
<i>With French lentils & braised Swiss chard.</i>	
Pan-Roasted Alaskan Halibut.....	\$21. ⁹⁵
<i>With a potato-chive crust, and served with a lemon-thyme beurre blanc, mashed potatoes, & steamed asparagus.</i>	
HOUSE SPECIALTY Dublin Lawyer.....	\$22. ⁰⁰
<i>Fresh lobster sautéed in a mild cayenne butter cream sauce, mushrooms, scallions & Irish whiskey, served with rice pilaf.</i>	
Chesapeake Crabcakes.....	\$23. ⁰⁰
<i>With roasted corn-chipotle mashed potatoes, remoulade & honey chipotle sauce.</i>	

CHICKEN, VEAL & PORK

Chevre Chicken.....	\$17. ⁰⁰
<i>Chicken breast stuffed with goat cheese, shallots, & walnuts, with cherry compote & saba balsamic, mashed potatoes & asparagus.</i>	
Bacon-Wrapped Pork Tenderloin Medallions.....	\$17. ⁹⁵
<i>Apple cider reduction, butternut squash puree, & steamed asparagus.</i>	
“Chicken Under A Brick”.....	\$17. ⁹⁵
<i>One-half semi-boneless chicken roasted under a clay brick and served with mustard greens, pretzel dumplings & pan jus.</i>	
<i>*Please be advised there is a 20-minute prep time for this dish, but we promise you: it's well worth it!</i>	
Lemon Veal Scaloppini.....	\$19. ⁰⁰
<i>Provimi veal served with homemade tortellini alfredo & steamed asparagus.</i>	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.
A 20% gratuity may be added to parties of 6 or more, and to all tables during ticketed performances.