



O'Neill's

Pub & Restaurant

Welcome to Restaurant Week. Enjoy a three course meal for just \$19.99.

Salads and appetizers: (choose one)

New England clam chowder

Irish Empanadas: Two Shepherd's pie filled empanadas

Beer Battered Irish Sausage served with garlic mayonnaise

Steamed clams tossed in a Chardonnay garlic broth served with garlic bread and lemon

Golden Fried Brie: breaded cubes of brie over a bed of mesculun leaves drizzled with melba coulis

Entrées: (choose one)

Shepherd's Pie: Ground beef, sliced carrots, onions and garden peas in a brown sauce

Beef and Guinness Stew: cubes of sirloin beef in a Guinness au jus with carrots, turnip, celery and onion topped with a pastry crust

Lamb Stew: cubes of lamb stewed with carrots, celery, onions and potatoes served with mashed potatoes

Chicken Pot Pie: chunks of chicken stewed with carrots, onions, celery and potatoes in a cream sauce topped with a pastry crust

Salmon Florentine: grilled salmon cooked till just flakey and still moist on a bed of fresh sautéed spinach and garlic served with mashed potatoes and vegetables

Traditional mild Irish-style chicken curry with onions, peppers, sweet corn and garden peas served with O'Neill's house rice

Bangers and Mash: Irish bangers served with mashed potatoes, mashed carrot and turnips and steamed broccoli and cauliflower drizzled with sautéed onions and gravy

Fish & Chips: ale-battered scrod served with malt vinegar, tartar sauce and lemon

Calves Liver layered over Irish rashers and sautéed onions with a drizzling of brown gravy served with mashed potatoes and vegetables

Irish smoked salmon: sliced smoked salmon served on a bed mesculun leaves with capers, onions, chopped egg and melba toast

Desserts: (choose one)

Apple Pie with fresh whipped cream

Bailey's Crème Brulee