

ENTRÉES



FISH & CHIPS (1 PIECE \$15 / 2 PIECE \$18)

Crispy golden beer battered haddock fillet, served with fries, coleslaw and tartar sauce

SHEPHERDS PIE \$16

Ground beef with peas and carrots, simmered in gravy with buttery mashed potatoes and a side of garlic toast

GUINNESS STEAK & MUSHROOM PIE \$16

AA sirloin, mushroom, onion, carrot, potato, Guinness gravy topped with puff pastry and fries (substitute fries for any side - \$2.00)

CHICKEN TETRAZZINI \$15

Sautéed chicken, mushrooms, garlic, green peas, all in a white wine cream sauce, topped with Parmesan and served with a side of garlic toast

SPAGHETTI & MEATBALLS \$15

Scratch made meatballs, red sauce, fresh herbs, Parmesan, side garlic bread

BAKED LASAGNA \$15

House made specialty lasagna with home made meat sauce, onions & celery, baked with mozzarella and served with garlic toast

BAKED MAC & CHEESE \$12

Oven baked three cheese blend macaroni topped with crispy panko breading (add chicken, sausage, or bacon for \$4.00)

BLACKENED CHICKEN ENTREE \$15

Perfection blackened chicken served with garlic mashed potatoes and seasonal vegetables, topped with a melting home made herb creole butter

AUTHENTIC BUTTER CHICKEN \$15

Our house special made with grandma's secret recipe - whole chicken breast cooked to perfection in Grandma's secret butter sauce recipe, served with a side of Basmati Rice and nan bread

***Please alert your server of any food allergies. Please Drink Responsibly**