

GARDEN BUFFET

ST. PATRICK'S DAY

ERIN GO BRAGH • MONDAY, MARCH 17

FULL BREAKFAST BUFFET

*\$15⁹⁵ / \$18⁹⁵

7am - 10am

**Includes Unlimited Bloody Mary's

Irish Breakfast Station

Bacon	Sautéed Mushrooms
Irish Bangers	Broiled Tomatoes
Scrambled Eggs with Chives	Baked Beans
Colcannon	Sliced Irish Soda Bread

LUNCH BUFFET

*\$20⁹⁵ / \$24⁹⁵

11am - 3pm

**Includes Two Glasses of Wine, Sangria or Draft Beer

O'Flaherty's Split Pea Soup
Cream of Spinach Soup with Toasted Almonds

Country Garden Salad Bar

Shamrock Salad with Kathleen's Cream Dressing
Limerick BLT Tossed Salad • O'Ceasar's Tossed Salad
Watercress and Kale Salad

from the Carving Station

House Smoked Beef Brisket • Herb Roasted Turkey
Rotisserie Thyme & Lemon Chicken

featuring

Corned Beef and Cabbage
Leprechaun Boiled Potatoes and Shillelagh Carrots
Dublin City Smoked Pork Ribs
Emerald Isle Irish Lamb Stew
Salmon O'Leary
Mother O'Reilly's Chicken Stew
Dingle Bay Seafood Casserole
Guinness Braised Beef Steak
St. Michael's Cottage Pie
County Kerry Fettuccini

Chocolate Mint Cream Pie • Pot O' Gold Sundae
"Blarney Stone" Cookies
Honey Glazed Warm Apple Cobbler
Bread Pudding with Jameson's Whiskey Sauce

*Price with Club Card • **Must Be 21 or Over

DINNER BUFFET

*\$29⁹⁵ / \$33⁹⁵

4 pm - Close

**Includes Two Glasses of Wine, Sangria or Draft Beer

O'Flaherty's Split Pea Soup
Cream of Spinach Soup with Toasted Almonds
Galway Bay Seafood Chowder

Country Garden Salad Bar

Shamrock Salad with Kathleen's Cream Dressing
Limerick BLT Tossed Salad • O'Ceasar's Tossed Salad
Watercress and Kale Salad

from the Carving Station

Roast Prime Rib of Beef
Rotisserie Thyme & Lemon Chicken
Roast Stuffed Loin of Pork with Whiskey Gravy

featuring

Corned Beef and Cabbage
Leprechaun Boiled Potatoes and Shillelagh Carrots
Molly Marlon's Shrimp with Scallops
Dublin City Smoked Pork Ribs • Dingle Bay Seafood Bake
Emerald Isle Irish Lamb Stew
Mother O'Reilly's Chicken Casserole
St Michael's Cottage Pie • County Kerry Fettuccini
Guinness Braised Beef Steak

Action Station Cooked

Fresh Fillet of Salmon with Watercress Cream
Chocolate Mint Cream Pie • Pot O' Gold Sundae
"Blarney Stone" Cookies
Honey Glazed Warm Apple Cobbler
Bread Pudding with Jameson's Whiskey Sauce

