

All Entrees include your choice of Soup, Salad, Potato, Vegetable & Ice Cream or Sherbet (see "Sides" selection)
Also included are Coffee, Tea and Soft Drinks

ULSTER PORK ENTREES

MONAGHAN STUFFED LOIN OF PORK \$13.50

Tender Roast Pork stuffed with our own Homemade Stuffing with Oven-Pan Gravy and served with Applesauce

DONEGAL PORK CHOPS \$13.50

Two Succulent Pork Chops Grilled and Served with Homemade Stuffing Topped with Oven-Pan Gravy

TYRONE BREADED PORK TENDERLOIN \$13.95

Tenderloin of Pork Breaded in our own Seasoning, Pan Fried, Topped with Pan Gravy and Served with Applesauce

MUNSTER SEAFORD ENTREES

CLARE SALMON \$17.95

10 oz. Salmon Grilled and Served with Hollandaise Sauce

KERRY EMERALD ISLE TROUT \$14.50

Whole Rainbow Trout Stuffed with Salmon, Shrimp, Cod, Rice and Peppers Topped with a Creamed Spinach Sauce

CORK ORANGE ROUGHY \$13.95

Orange Roughy Poached in a White Wine Lemon Sauce

WATERFORD HALIBUT \$13.95

10 oz. Halibut Steak Grilled and Topped with White Wine Sauce

"SIDES" FOR EACH DINNER ENTRÉE (pick one of each)

- **SOUP DU JOUR:** Cream of Broccoli, Cream of Chicken Rice, Cream of Potato Leek, Cream of Mushroom, Cream of Celery, Cream of Leek, Cream of Spinach, Chicken Noodle and Beef Vegetable
- **SALAD:** Garden Tossed Salad or Caesar's Salad - - (Salad Dressings: French - Italian - Ranch - Thousand - Creamy Garlic - Ranch - Poppy Seed)
- **POTATOES:** Baked, Oven Roasted, Mashed, French Fries or Rice (Double Baked - \$1.00 extra)
- **VEGETABLES:** Green Beans Almandine, Garden Peas, Mixed Vegetables, Baby Carrots, Broccoli Au Gratin
- **DESSERT:** Choice of Ice Cream (Vanilla - Chocolate - Strawberry or Sherbet) - (Toppings: - Chocolate, Strawberry, Caramel or Crème De Menthe - **50c Additional**):
Sherry Trifle (\$1.75 extra p/person) Irish Bash - (\$2.00 extra p/person)
Hot Apple Pie and Custard (\$1.75 extra p/person)