



# IRISH FEST

## LITIZ



### STARTERS

#### IRISH NACHO \$15

SEASONED WAFFLE FRIES TOPPED WITH IRISH CHEDDAR CHEESE SAUCE, SLOW ROASTED CORNED BEEF, AND SCALLIONS.

#### IRISH TOTS \$12

SHREDDED POTATOES MIXED WITH CORNED BEEF, SAUERKRAUT, AND SWISS CHEESE, DEEP FRIED AND SERVED WITH THOUSAND ISLAND DRESSING.

#### DRUNKEN WHISKY DIP \$12.50

A DRUNKEN ORIGINAL! APPALACHIAN BOURBON, CHOPPED BACON, IRISH CHEDDAR, SMOKED GOUDA, CREAM CHEESE AND SPICES. SERVED WARM WITH BAKED PRETZEL BITES FOR DIPPING.

#### FRIED OYSTERS \$16

FRESH OYSTER PIECES, FLASH FRIED IN A JOLLY SCOT BREADING. SERVED WITH A HOUSE MADE TIGER SAUCE.

### BEER LIST



SCAN





# ENTREES

## **REUBEN \$15**

SLOW ROASTED CORNED BEEF, THOUSAND ISLAND DRESSING, SWISS CHEESE, AND GRILLED SAUERKRAUT ON TOASTED MARBLE RYE. SERVED WITH CHIPS OR SEA SALT FRIES.

## **DUBLIN LAWYER \$19**

SWEET LOBSTER TAIL, SHRIMP, BABY SCALLOPS, AND RED SKIN POTATOES IN A SAVORY WHISKY CREAM SAUCE. SERVED WITH GRILLED ASPARAGUS.

## **CORNED BEEF AND CABBAGE \$22**

AN IRISH TRADITION! SLOW ROASTED CORNED BEEF, SERVED WITH CABBAGE, RED SKINNED POTATOES AND BABY CARROTS.

## **DUBLIN SHRIMP \$19**

SHRIMP, CHORIZO, AND SCALLIONS, SAUTEED IN BUTTER WITH A WHISKEY CREAM SAUCE. SERVED OVER CAVATAPPI PASTA.

## **IRISH STEW \$16**

TENDER BRAISED BEEF, RED SKIN POTATOES, BABY CARROTS AND CELERY IN A SAVORY "JOLLY SCOT" RED ALE BROWN SAUCE. SERVED IN A TOASTED BREAD BOWL WITH POINTS FOR DIPPING.

## **BREWERS BANGER \$16**

WILD BOAR CHEDDAR JALAPENO BANGER AND IRISH CHAMP STYLE MASHED POTATOES, FINISHED WITH CARAMELIZED ONIONS AND APPALACHIAN WHISKY DEMI GLAZE.

# DESSERT

## **APPLE-ATION WHISKEY CHEESECAKE \$10**

HOUSE-MADE APPLE-ATION WHISKEY CHEESECAKE FINISHED WITH APPALACHIAN SIGNATURE BOURBON CARAMEL AND ICE CREAM SCOOP.

