SHANDON COURT

RESTAURANT WEEK

November 1st - November 8th - 3 Courses - $40

Prix-Fixe Sunday to Sunday

Starters

Beef Barley Soup

Jameson Steak Tips...add $2
seared filet, toasted garlic crostini,
jameson-peppercorn demi-glace, crispy onion, herbs

Warm Garlic Hummus
olives, whipped feta, grilled pita

Autumn Harvest Salad
mixed greens, roasted squash, apple,
candied walnuts, goat cheese, pickled red onion
with cider vinaigrette

Steak House Wedge Salad
iceberg, bacon, tomato, blue cheese,
pickled red onion with house blue cheese dressing

Grilled New Zealand Lamb Chops...add $4
irish whiskey demi-glace, whipped feta,
pickled shallot & mint chimichurri

Entrees

Crispy Skin Atlantic Salmon...add $4
pan seared, parmesan & leek risotto,
charred broccolini in a lemon dijon beurre blanc

Roasted Brussels Sprouts & Lemon Rigatoni
roasted brussels sprouts, pancetta,
rigatoni & white wine butter sauce,
toasted bread crumbs & herbs

Sausage stuffed French Breast Chicken
roasted garlic chicken jus,
garlic whipped potatoes & broccolini

Guinness braised short ribs...add $4
colcannon style potatoes, glazed root
vegetables in a guinness reduction

House Made Meatloaf
Irish whiskey, onion, gravy, garlic mash
potato, glazed carrots & crispy onions

Desserts

House favorite
our own Sour Apple Doughnuts
warm caramel

Cookies and Cream Gelato...add $1
fresh whipped cream

Pumpkin cheesecake...add $1

Apple Strudel Ala Mode
raspberry drizzle

Lava Cake..add $1
molten chocolate cake *GF

* Gluen Free

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