RESTAURANT WEEK MENU



Select one from each course:

\$28.24

APPETIZERS

Mug of Our Famous Butternut Bisque Chef's Garden or Caesar Side Salad Nellie's Fried Pickles

ENTRÉES

Baked Boston Schrod

10oz. haddock filet, with buttery cracker crumb topping, baked potato and fresh vegetable medley

Montréal Steak Tips

8 oz. grilled steak tips tossed with peppers & onions. Served with Mac's Loaded Irish Spuds and vegetable medley

OC'S FAMOUS LAMB PIE

Braised lamb in a seasoned potato, parsnip root vegetable stew, flaky pastry crust, side of mashed potato

O'Connor's Chicken Français

Pan fried parmesan and egg dipped chicken breasts in a lemon and parsley butter sauce. Served with mashed potato and fresh vegetable medley

Genisson's House-Made Mac & Cheese

Cavatappi Pasta in our house-made four cheese sauce baked in a skillet with panko crumbs. Add Buffalo or Cajun Chicken + 4.99

DESSERTS

Ice Cream Sundae

Choice of Vanilla or Chocolate ice cream hot fudge, whipped cream

Bailey's Frozen Irish Cream Pie w/ Hot Fudge

Our Famous Homemade Irish Bread & Raisin Pudding Warmed, butterscotch sauce, vanilla ice cream, whipped cream.

Our Restaurant Week menu is for your dine-in pleasure only February 26th -March 9th, 2024. Not available for take-out.

We appreciate no modifications to menu items