RESTAURANT WEEK AT THE DUBLINER ON THE DELAWARE

January 13th – 27th 2025 $35 FOR 3 COURSES

CHOOSE ONE PER CATEGORY

**STARTER**

***Cup of soup of the day***

***Caesar Salad***

Crisp romaine lettuce, parmesan cheese & croutons, tossed in homemade Caesar dressing.

***Pretzel sticks***

Warm soft pretzel sticks dusted with salt, served with honey mustard and homemade beer cheese

***Boxty Potato Pancakes***

Pan seared potato pancakes topped with chives, served with apple sauce & sour cream.

***Corned Beef Poutine GF***

House cut fries topped with corned beef, Dubliner Cheddar cheese and brown gravy

**MAIN COURSE**

***Fish & Chips***

Smithwick’s beer battered fresh Alaskan cod, served with house cut fries, and a side of tartar sauce & coleslaw

***Shepherd’s Pie GF***

Fresh ground USDA choice prime beef, blended with fresh herbs, spring peas, onions & carrots, topped with creamy mashed potatoes.

***Vegetarian Shepherd’s Pie GF***

A blend of fresh root vegetables turnips, parsnips, carrots, rutabaga & eggplant, topped with creamy mashed potatoes.

***Grilled vegetable Sandwich***

Grilled Portobello Mushroom, sauteed spinach roasted red peppers, blue cheese crumbles with a balsamic glaze on a brioche bun with fries or a side salad

***Grilled Chicken BLT***

*Sliced grilled chicken, applewood bacon, romaine lettuce, tomato on a toasted ciabatta roll topped with a basil aioli*

***Irish Bacon Cheeseburger***

Topped with Irish bacon, Dubliner cheddar cheese, Guinness BBQ sauce & summer slaw.

Sub: vegetarian beyond burger

**DESSERT**

Crème Brule or Seasonal Bread Pudding