



celebrating
RESTAURANT WEEK
and half-way to
ST. PATRICK'S DAY
SEPTEMBER 13TH-20TH

This year we will be celebrating half-way to St. Patrick's Day and Fairfax City's Restaurant week at the same time!

Keeping social distancing and smaller groups in mind we will be celebration over 7 days. We are offering a special 3 course dinner menu including an Irish beer flight or 2 course lunch.

Over the course of the celebration we will be having random drawings for prizes and giveaways

Our menu includes a choice of our most popular traditional Irish fare and a selection of our chef's traditional Irish desserts.

Dinner dine-in \$34.95 inc. Irish beer flight

Dinner take-out \$29.95 inc. Irish draft beer

Lunch dine in / take out \$19.95

We hope we will see you in September and then again in March when we will hopefully be able to celebrate fully and raise a pint!

For those who do not feel ready to dine out yet, let us take care of your Irish celebration with one of our family meal options available for take-out.

Please call 703 293 9600 for reservations or to place your order for take-out.

half-way
TO ST. PATRICK'S DAY
RESTAURANT WEEK MENU

IRISH BEER FLIGHT

choose 4

Guinness, Kilkenny, Smithwick's, Harp, Magner's Cider

CHOICE OF SOUP OR SALAD

Shebeen Salad

Fresh mixed greens, cherry tomatoes, onions, cucumbers, feta cheese and crunchy croutons. Your choice of dressing.

Caesar Salad

Crisp romaine lettuce tossed in our house Caesar dressing with freshly grated Parmesan cheese and crispy croutons.

Homemade Potato Leek Soup

Served with Irish brown and soda bread.

CHOICE OF ENTREE

Burdocks Fish and Chips

Two fillets of fresh house battered Cod, deep fried and served with house cut fries, coleslaw, tartar sauce, and lemon wedge.

Corned Beef and Cabbage

Slow cooked first-cut corned beef served with fresh cabbage, mashed potatoes, carrots, parsley cream sauce and a selection of traditional Irish mustards.

St. James Gate Guinness Beef Stew

Slow cooked Guinness marinated beef, carrots, and onions in a rich brown sauce served over mashed potatoes.

Shepherd's Pie

Prime ground beef, onions, carrots and peas smothered in rich brown gravy and topped with housemade mashed potatoes and, Parmesan cheese. Served with fresh vegetables.

Cottage Pie

Breast of chicken with onions, carrots and mushrooms in a creamy herb sauce, topped with mashed potato and Parmesan cheese. Served with fresh vegetables.

DESSERT

Warm Apple Pie a la Mode

Fresh house-made traditional apple pie, drizzled with caramel. Served with vanilla ice cream. sauce and Served with vanilla cream.

Sticky Toffee Pudding

Warm, housemade sponge cake covered in an Irish whiskey toffee sauce. Served with vanilla ice cream.

Bread Pudding á la Mode

Housemade bread pudding with caramel sauce. Served with vanilla ice cream.

Freshly brewed coffee.