



Century House

RESTAURANT

St. Patrick's Week--Thursday March 12th through Tuesday March 17th

Luncheon Specials

Starters

Cheddar Stout Chowder

A Blend of Strong Irish Cheddar & Creamy Stout... 5

Bangers & Mash

Grilled Sausages & Colcannon with Brown Gravy... 9



Your Lucky Additions

Corned Beef & Cabbage

Smothered Carrots, Cabbage, Roasted Purple Beets & Salted New Potatoes... 12

Corned Beef & Cabbage Sliders

Miniature Corned Beef & Cabbage Sandwiches w/ Whole Ground Mustard, Watercress Salad & Fries... 9

Fish & Chips

Crispy Battered Haddock w/ Fries & Malt Vinegar ... 11

Irish Omelet

Irish Bacon, Sharp Cheddar & Braised Cabbage... 9

Shannon Grilled Salmon

Mead Gastrique, Arugula Salad & Colcannon ... 11

Bunratty Castle Lamb Stew

Slowly Simmered in Guinness w/ Carrots & Potatoes... 10

Patty Melt

Certified Angus Beef Burger, & Braised Cabbage on Caraway Rye Toast, Whole Grain Mustard Sauce... 9



Executive Chef
Michael Niccoli

Executive Sous Chef
Eric Bolton



Century House

RESTAURANT

St. Patrick's Week--Thursday March 12th through Tuesday March 17th

Dinner Specials

Starters

Cheddar Stout Chowder

A Blend of Strong Irish Cheddar & Creamy Stout... 5



Guinness Steamers

Green Tip Mussels, Cockles & Clam Simmer in a Guinness Broth... 16

Entrees

Gaelic Steak

Sliced NY Strip Steak with Bushmill's Irish Whiskey & Wild Mushroom

Shallot Demi-Glace... 23

Seafood Pot Pie

Shrimp, Scallops, Mussels & a Lobster, Leek, Tomato Veloute... 25

Corned Beef & Cabbage

Smothered Carrots, Cabbage, Roasted Purple Beets & Salted New Potatoes... 17

Bunratty Castle Lamb Stew

Slowly Simmered in Guinness w/ Carrots & Potatoes... 14

Shannon Grilled Salmon

Meud Gastrique, Arugula Salad & Colcannon... 19



Executive Chef
Michael Niccoli

Executive Sous Chef
Eric Bolton



Century House

RESTAURANT

St. Patrick's Week--Thursday March 12th through Tuesday March 17th

Dessert Specials

Warm Apple Tartlet
Sweet Mead Gastrique



Chocolate Whiskey Cake
Jameson Carmel

White Chocolate & Bailey's Bread Pudding
Chocolate Sauce

Irish Coffee
Jameson Irish Whiskey & Coffee

Bailey's & Cream
Coffee, Bailey's Irish Cream
House Made Meade Chantilly Cream

Executive Chef
Michael Niccoli

Executive Sous Chef
Eric Bolton