Irish American Heritage Month By Student Chef Morgan Melton
Northwoods Center Dining Room Tuesday, March 29, 2022
Dine-in or Carry Out  11:00am-12:15pm

**Appetizer**
Leek and Bacon Tarts $3.50

**Soup**
Pureed Creamy Parsnip Soup
   Cup $2.50  Bowl $3.00
Potato Chive Cakes with Roasted Garlic and Herb Compound Butter

**Salad**
Pears with Irish Blue Cream and Walnuts $3.00
   Fresh House Salad $2.50
   House salad dressing choices are Lemon Vinaigrette, French, or Green Goddess

**Entree**
Irish Whiskey Glazed Salmon $11.50
   Emerald Isle Lamb Chops $11.50
   **Entrees include Champ Potatoes with Beets with Lemon dressing and fresh bread also your choice of soup or house salad (Upgrade to the specialty salad for $.50)**

**Sandwich**
Corned Beef and Horseradish Cabbage Slaw with Dubliner Cheese Panini Served with fries $7.50

**Desert**
Peppermint Creme Brulee $3.50
   Irish Shortbread Toffee Bars $3.50

**Beverages**
Coffee, Iced Tea, Hot Tea, Milk, and Soda  $1.00
   Specialty Soda  $1.75