



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