



# St. Patrick's Day SPECIAL

**TUESDAY, MARCH 17th**  
**SERVED 11AM UNTIL SOLD OUT**

**CHOICE OF**  
Soup du Jour or House Salad

## **SLOW ROASTED CORNED BEEF\***

12oz. Corned Beef, slow-roasted to perfection and finished with a creamy horseradish sauce. Served with traditional Colcannon mashed potatoes—rich and buttery with cabbage and scallions—and a medley of carrots and Brussels sprouts for an authentic Irish experience.

**DESSERT**  
Chef's Choice

**\$24.99**<sub>+</sub>tax

with Gold Card Level  
**\$28.99 without**

\*Warning: Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



# St. Patrick's BUFFET

**SATURDAY, MARCH 22nd**  
SERVED 4PM–8PM

**FEATURING TRADITIONAL FAVORITES\***  
INCLUDING CORNED BEEF AND CABBAGE,  
BEER BRATS WITH SAUERKRAUT, GUINNESS MAC & CHEESE,  
PLUS VARIOUS CUISINES AND DESSERTS.

**\$19.99**  
+tax

with Onyx Card Level

**\$24.99**  
+tax  
with Exclusive Card Level

**\$27.99**  
+tax  
with Gold Card Level

**\$29.99**  
+tax  
without Club Card

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