



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 +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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