



19 HOTHOUSE 94

ST PATRICK'S DAY

WEEKEND SPECIALS

APPETIZERS

LOADED POTATO SOUP | \$9

Creamy potato soup garnished with bacon, scallions, mixed cheese, and crème fraîche.

DRUNKEN BAKED IRISH OYSTER | \$4 PER OYSTER

East coast oyster, stuffed with braised cabbage and applewood smoked bacon, finished and baked with an Irish Whiskey hollandaise.

HH IRISH SALAD | \$12

Spinach, pears, orange segments, spiced pistachio's, citrus vinaigrette.

MAINS

CORNED BEEF AND CABBAGE | \$28

Slow braised corned beef brisket, sauteed cabbage, roasted carrots, colcannon, Keen's hot mustard

IRISH STEW | \$28

Slow braised lamb, and root vegetables in a rich and savory Guinness infused beef broth, served with soda bread.

WHISKEY SALMON | \$30

Whiskey marinated roasted 6oz Irish salmon served with colcannon, roasted carrots and turnips.

DESSERT

GUINNESS CHOCOLATE CAKE | \$12

Rich and moist, with a deep, roasted, slightly coffee-like taste from the Guinness

BAILEYS IRISH CREAM CHEESECAKE | \$12

Creamy yet dense, full of Irish cream flavor topped with a layer of Baileys cream chocolate ganache.

