

THE DUBLINER

Irish Ale House & Pub

DINNER
\$25

First Course

WHIPPED GOAT CHEESE

Locally sourced goat cheese, clover honey,
Farm to Market grilled baguette

- or -

QUINOA SALAD

Kale, quinoa, butternut squash, golden raisins, apple vinaigrette

Second Course

SALMON RISOTTO

Arborio rice, Atlantic salmon, English peas, leeks

- or -

STEAK FRITES

Grilled, marinated skirt steak, crushed Yukon potato,
glazed carrot, caramelized cipollinis

Third Course

NEW YORK STYLE CHEESECAKE

Mixed berry coulis

- or -

GERMAN CHOCOLATE CAKE

Coconut, whipped cream, cocoa nibs