



Restaurant Week

JANUARY 31 - FEBRUARY 6, 2021

WELCOME! ARE YOU BACK FOR DINNER? AWESOME! HAPPY TO SEE YOU :) DID YOU MISS STOPPING BY FOR LUNCH TODAY? COME ON BACK TOMORROW, WE'RE OPEN SEVEN DAYS-A-WEEK, AND BETHLEHEM'S RESTAURANT WEEK ISN'T OVER YET...

DINNER SPECIAL

AVAILABLE FROM 4PM TO CLOSE

CHOOSE AN APPETIZER, ENTREE, AND DESSERT - \$25

APPETIZER OPTIONS:

IRISH NACHOS

FONDUE, TOMATO, ONION, JALAPENO, SOUR CREAM, LETTUCE - \$8

LOADED FRIES

(CHOICE OF THREE TOPPINGS) - CHEDDAR, FONDUE, RED ONION JAM, BUFFALO, BLEU CHEESE, GUINNESS MUSTARD, BBQ, GARLIC PARMESAN, GARLIC BUTTER, PARMESAN, LOIN BACON, SWISS, GRAVY, TIKKA SAUCE

WEDGE SALAD

ICEBERG LETTUCE, DICED TOMATOES, BLUE CHEESE CRUMBLES, BACON, BLEU CHEESE DRESSING - \$10

ENTREE OPTIONS:

BEER MUSSELS

1LB MUSSELS SEEPED IN PEAR CIDER WITH CELERY, TOMATOES, GARLIC AND A SPLASH OF CREAM. OVER PASTA WITH TOASTED BROWN BREAD - \$16

MARINATED FLAT IRON

MASHED AND VEGGIES - \$16

COTTAGE PIE

OUR COTTAGE PIE IS SEASONED WITH HP SAUCE TOGETHER WITH MINCE OF BEEF, CARROTS, AND ONIONS; TOPPED WITH MASHED POTATOES AND AN ONION STOUT GRAVY. SERVED WITH PEAS AND IRISH BROWN BREAD - \$11

BANGERS AND MASHED

A COMFORTING TRADITIONAL DISH OF MASHED POTATOES, IRISH PORK BANGERS, PEAS, AND AN ONION STOUT GRAVY - \$11

DESSERT OPTIONS:

STICKY TOFFEE PUDDING

A CREAM EARL GREY TEA AND DATE SPONGE CAKE, SERVED WARM WITH STICKY TOFFEE SAUCE, WHIPPED CREAM, MCCARTHY'S IRISH CREAM ICE CREAM, AND FRESH FRUIT - \$6.5

SCONE BREAD PUDDING

PUDDING WITH WHISKEY SAUCE AND CLOTTED CREAM - \$8
(ASK SERVER FOR THE DAILY SCONE PUDDING FLAVOR)

Thank you to our Restaurant Week Sponsors!

