



The Dublin House Prix Fixe Menu

\$35 Per Person

Plus Tax & Gratuity
Excluding Beverages

Make a Reservation Today!

Appetizers

Soup Du Jour

French Onion Soup with Three Cheeses

Jumbo Lump Crab Cake

Served Over a Crisp Lemon Perfumed Caesar Salad

Imported Irish Oak Smoked Salmon Carpaccio

Served with Capers, Onions & Horseradish Cream Sauce

Organic Garden Greens

Served with Pearls of Montrachet Goats Cheese & a Trio of Lemon Pepper Grilled Shrimp

Thai Chicken & Vegetable Spring Rolls

Served with a Chili Mango Dipping Sauce

Crab Rangoon's

Filled with Fresh Crab, Cream Cheese & Asian Spices. Served with a Wasabi Dipping Sauce

Entrees

14oz Buckhead Aged NY Shell Steak

Hickory Grilled, Served with a Pink Peppercorn Sauce with Seasonal Vegetables & Light Whipped Potatoes

Filet of Scottish Salmon

Grilled with Citrus Butter & Draped with a Champagne Dijon Sauce.
Served w/ Saffron Rice & Vegetable Du Jour

Chicken Madeira

Pan Sautéed with Button Mushrooms, Deglazed with Madeira Wine, Cream & Vine Tomatoes.
Served with Vegetable Du Jour & Light Whipped Potatoes

Shrimp Scampi

Cooked in White Wine, Roasted Garlic Butter & Smoked Paprika.
Served with Saffron Rice & Vegetable Du Jour

Irishman's Surf n Turf

A Sampling of Bangers & Mash, Shepherd's Pie & Fish n Chips.
Served with Cider Au Jus & Tartar Sauce

Desserts

Fresh Strawberries & Cream

Warm Apple Pie Served with Vanilla Ice Cream

Homemade Dolce De Leche Cheese Cake with Vanilla Champagne Cream