

Dover Restaurant Week

Gastro Pub Menu

LUNCH

\$16.95

APPETIZER

GUINNESS CHILI

-A cup of beef chili with a hint of Guinness

IRISH POTATO CAKE

-Crispy homemade Irish potato cake with a blend of shallots, cream cheese and a hint of nutmeg served with mixed greens and our savory sour cream

SIMPLE SALAD

-Organic greens with shredded carrots, English cucumbers, Bermuda onions, grape tomatoes and hard-boiled egg with your choice of dressing

ENTRÉE (SERVED WITH OUR HAND CUT FRIES)

CARA RUEBEN

-slow cooked fork tender corned beef and sauerkraut piled high on grilled marble rye bread with melted swiss cheese and our own secret sauce.

CHICKEN CURRY

-One of the most popular dishes in Ireland. This dish consists of grilled chicken breast simmered in our fruity curry sauce with peas, pineapple, tomatoes and onions served over Jasmine rice.

IRISH CUBANO

-Crispy Irish back bacon, thinly sliced smoked black pepper and coffee pork, swiss cheese, pickles and Irish spicy mustard on a crispy French baguette.

DINNER

APPETIZER

CRAB CAKE

-House made crab cake with lump crab meat served over mixed greens and finished with a spicy Irish remoulade

HOUSE MEATBALLS

-House made Middleton style meatballs with house barbeque sauce and our coleslaw.

STUFFED POBLANO PEPPER

-Poblano pepper stuffed with roasted vegetables, ricotta and mozzarella, breaded and deep fried served with roasted pineapple salsa

GRILLED WATERMELON CAPRESE SALAD

-Grilled watermelon, feta cheese, fresh basil and cucumber over a bed of mixed greens. Served with a creamy red wine vinaigrette

ENTRÉES

HOUSE SMOKED PASTRAMI \$24.95

-Slices of pastrami topped with a whole grain mustard cream sauce and served with grilled corn on the cob and house baked beans

PAN SEARED SALMON \$29.95

-an 8 oz. Salmon filet pan seared and served over Julienne carrots, onions, peppers and angel hair pasta cooked in a sweet and spicy Asian style broth.

OUR SIGNATURE CORNED BEEF AND CABBAGE \$24.95

-Our slow cooked fork tender corned beef served with hours mashed potatoes, buttered cabbage and Mother O'Dowd's Carrots and Parsnips

BAKED HADDOCK \$24.95

-10 oz. haddock filet topped with seasoned breadcrumbs and baked in a lemon caper sauce. Served with a summery blend of roasted summer squash, zucchini, tomatoes and garlic topped with melted parmesan cheese.

DESSERT

-Irish Cheesecake

-Baileys Chocolate Mousse

-Peach Waffle

Deep fried Belgian waffle topped with fresh peaches, caramel and vanilla ice cream

-Guinness Brownie

Served warm with a scoop of salted caramel ice cream



11 Fourth Street, Dover, NH 03820