



Seattle Restaurant Week Menu 2020

*Family Owned Shawn O'Donnell's Restaurant
Traditional Irish Fare and American Favorites*

Dinner Offering \$35

Starter

Pint of Guinness & Soda Bread

In true Irish fashion every meal should start with an imperial pint of Guinness. Served with our traditional Irish Soda Bread and honey butter

First Course

Celtic Caesar Salad

Chopped romaine, baby kale, shaved Parmesan, housemade croutons

Donegal Bay Clam Chowder

New England style clam chowder, chopped red peppers, cabbage, onion, potato

Boxty Cakes

Two breaded potato cakes with corned beef and Dubliner cheese, fried to perfection

Second Course

Corned Beef and Cabbage

Our signature dish! Slow-cooked, tender corned beef, braised cabbage, colcannon potatoes, creamy horseradish

Northwest Salmon (GF)

Wild caught Northwest Salmon grilled fillet, herb butter, colcannon potatoes, seasonal vegetables

Guinness Beef Stew

Guinness braised Kobe beef, carrots, parsnips, celery, onion, demi glace beef gravy, topped with colcannon potatoes

Third Course

Irish Bread Pudding

O'Donnell's Family Scratch made bread pudding, topped with a buttered rum sauces and currants

Bailey's Cream Brulee

Bailey's custard with a caramelized sugar topping

Night Cap

Red Breast 12 yr

Finish the evening with a nip of the finest Irish Whiskey, Single Potstill Red Breast 12 yr