



# Seattle Restaurant Week Menu 2021

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

## ***Dinner for \$35***

### **Starter**

#### **Soda Bread**

In true Irish fashion every meal should with our traditional Irish Soda Bread and honey butter

### **First Course**

#### **House Salads**

Mixed green salad, tomatoes, cucumbers, apple, croutons and cheese; served with dressing of your choice

### **Second Course (Selection of One)**

#### **Corned Beef and Cabbage**

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

#### **Shepherd's Pie**

Ground lamb, carrots, parsnips, peas, corn, celery, onion in a beef gravy topped with browned colcannon mashed potatoes and parmesan cheese

#### **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