



Seattle Restaurant Week Menu 2020

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

Dinner for Two (\$35)

Starter

Soda Bread

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

First Course (Selection of Two)

House Salad

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

Donegal Bay Clam Chowder

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

Second Course (Selection of Two)

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