



# Seattle Restaurant Week Menu 2020

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

## ***Lunch Offering \$20***

### **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

#### **Chicken Pot Pie**

Tender shredded chicken breast, sauteed peas, carrots, celery, pearl onions in a creamy gravy and puff pastry shell

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

Traditional Irish Shepherd's pie with ground seasoned lamb, carrots, parsnips, peas, corn, celery, onion topped with Colcannon mashed potatoes and shaved Parmesan

### **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