



Seattle Restaurant Week Menu 2021

*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

Second Course (Selection of Two)

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

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