

THE Limerick *Dinner* DINER *Specials*

ALL SPECIALS INCLUDE SOUP OR SALAD TO START, AND JELL-O OR PUDDING FOR DESSERT.

UPGRADE TO ANY DESSERT FROM OUR BAKERY CASE FOR ONLY \$3.99

BUFFALO CHICKEN MAC AND CHEESE SKILLET
ELBOW PASTA TOSSED IN OUR SIGNATURE CHEESE SAUCE
TOPPED WITH BUFFALO TENDERS \$15.99

VEGETABLE LASAGNA
OUR CHEF'S SPECIALTY VEGETABLE LASAGNA. LAYERS OF
SPINACH, RICOTTA, SQUASH, CAULIFLOWER, BROCCOLI
TOPPED WITH YOUR CHOICE MARINARA OR ALFREDO \$14.99

SPINACH SALAD
GRILLED CHICKEN, SPINACH, EGGS, BACON, CHERRY
TOMATOES, MUSHROOMS SERVED WITH A SIDE OF WHITE
BALSAMIC VINAIGRETTE \$15.99

SMOTHERED SOUTHERN PORK CHOPS
CENTER CUT PORK CHOPS SMOTHERED IN SAUTEED
MUSHROOMS, ONIONS AND CREAMY GARLIC SAUCE. SERVED
WITH MASHED POTATOES AND GREEN BEANS \$18.99

BACKYARD BBQ
HALF RACK OF BABY BACK RIBS SMOTHERED IN BBQ SAUCE
AND 1 BBQ CHICKEN BREAST SERVED WITH CRISPY FRENCH
FRIES AND HOUSE COLE SLAW \$19.99

SMOKEHOUSE BURGER
FRESH 8OZ BEEF PATTY, COOPER SHARP, FRIED ONIONS,
SAUTÉED MUSHROOMS, SMOKED BACON, A1 STEAK SAUCE
ON A BRIOCHE BUN. SERVED WITH CRISPY FRENCH FRIES
\$16.99

SAUSAGE AND PEPPERS
ITALIAN SAUSAGE, BELL PEPPERS AND ONIONS SAUTÉED IN
HOUSE MARINARA. SERVED OVER RICE. \$16.99

LUCKY TACOS
SHAVED CORNED BEEF, SHREDDED POTATOES TOPPED WITH
HOUSE COLESLAW AND THOUSAND ISLAND DRIZZLE.
SERVED WITH TORTILLA CHIPS AND SIGNATURE CHEESE
SAUCE \$16.99

FRIED SEAFOOD COMBO
5 FRIED GULF SHRIMP, BREADED FILET OF FLOUNDER,
FRIED CRAB CAKE SERVED WITH CRISPY FRENCH FRIES,
COLESLAW. SERVED WITH COCKTAIL AND TARTAR SAUCE
\$24.99

TERIYAKI STIR FRY
FLANK STEAK SAUTÉED IN TERIYAKI SAUCE, MANDARIN
VEGETABLES OVER RICE \$17.99

Drink Specials Cocktails

\$12

SHAMROCK SOUR
BUSHMILLS IRISH WHISKEY, LIME JUICE, SIMPLE SYRUP, GREEN EDIBLE GLITTER

FUZZY LEPRECHAUN
SOBIESKI VODKA, DEKUYPER PEACHTREE, ORANGE JUICE, PINEAPPLE JUICE, BLUE CURACAO.

LIMERICK CREAM
NUTELLA, SOBIESKI VANILLA VODKA, BAILEY'S IRISH CREAM

CANDY APPLE MARTINI
TITO'S VODKA, APPLE PUCKER, BUTTERSCOTCH LIQUOR, CRANBERRY JUICE

POT OF GOLD MIMOSA
PROSECCO, APPLE JUICE, ROSE GOLD EDIBLE GLITTER \$8

Beer & Seltzers

BLUE MOON \$6
BUDWEISER \$5
MILLER LITE \$5
CORONA \$6

Daily Chef Specials

MONDAY

BEEF STEW
BEEF BRAISED IN
RED WINE, ROOT
VEGETABLES,
POTATOES, PEAS
\$15.99

TUESDAY

**BEEF
STROGANOFF**
SERVED OVER
NOODLES
\$16.99

WEDNESDAY

STUFFED PEPPER
WITH GROUND BEEF,
RICE INSIDE, AND
GREEN PEPPER
\$14.99

THURSDAY

**CORNED BEEF &
CABBAGE**
SLICED CORNED
BEEF, FRESH
CABBAGE, BOILED
POTATOES,
CARROTS, ONION,
CELERY \$15.99

FRIDAY

MAC & CRAB
BREADED CRAB
CAKES, MACARONI
& CHEESE, STEWED
TOMATOES \$18.99

SATURDAY

**SLOW ROASTED
PRIME RIB**
14OZ. HAND
SLICED USDA
CHOICE WITH
AU JUS \$23.99

SUNDAY

CHICKEN POT PIE
HOMEMADE
CHICKEN POT PIE
\$15.99