

Appetizers

Salmon With Sauce Raifort

Escargot De Bourguignonne a french delicacy of burgundy snails in herb and garlic butter

Bay Scallops In Lime Butter

Caesar Salad prepared table side for two or more

Soups

Ask Your Waiter For Flambéed Items Of The Day

The Emerald Potato Soup from the garden where the praties grow

Flambéed Onion Soup both soups are marge's original irish recipes. special family recipes which bring a taste of old ireland to texas, and sure are delicious!

Ireland's Favorites

Ireland's 32 Mixed Grill Special sausages, rashers, black puddings, imported from county cork, ireland. the mixed grill also comes with a lamb chop, small steak, and fresh egg ya'll will swear the ye're in the ould sod

The Leprechaun Irish Stew the old original irish stew with a drop of the creazure flavoring it paddys, delicious it tis

Tipperary Sweetbreads & Bacon Go-deas sweetbreads wrapped in irish bacon seasoned with herbs, served with irish red potatoes.

Celtic Chicken boneless breast of chicken delicately seasoned and complimented by a marsala mushroom sauce. featuring fresh japanese forest mushrooms

The Dalton Feast Quail Special two quail, plump, tender and succulent, served with the old fashion irish dressing, breaded peach half, currant jelly, and a sauce made from irish mist and herbs.

Pride Of Erin Roast Duck Irish Style Special a half roast duck, stove roasted with rasher of bacon over the breast, served with dark, sweet, pitted cherries in a brown, brandied cherry sauce tis lovely you know

Each Entrée Served with Irish Soda Bread, House Salad, Potato and Garden Fresh Vegetables Please Note: You Cannot Substitute On All Dinners! Thank You.

Seafood

Dublin Lawyer Special two healthy lobster tails served in a flaky puff pastry simmered in heavy cream and irish whiskey. traditional

County Mayo Salmon Special salmon steak, poached in a court bouillon and served draped in a saffron supreme sauce

St. Patrick's Delight two monkfish steaks seasoned with imported irish mustard (from the galway bay region, ireland), a touch of garlic and fresh tomatoes. a heavenly meal

Steaks

The Innesfree Special tender veal, sautéed with dijon mustard, white wine, fresh tarragon and shrimp. a meal fit for the duke himself

Tall Texan filet mignon, cooked as you wish, crowned with panhandled fresh mushrooms

Yankee Doodle Dandy 14 oz. new york strip enhanced by flavorful peppercorns three, and a brandy sauce

The Ould Sod Special twin tenderloin medallions with truffles sautéed to order, with sauce perigodine and truffles served on a bed of croutons

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The Emerald Cart - The Shilleliagh

Complete Dinners For Two Persons

Shrimp Imperial

Roast Loin Of Pork In Pastry

Fresh Garden Vegetables

Irish Whiskey Cake

The Emerald Cart - The Kinsale

Chateaubriand

Choice Of Potato Soup Or Onion Soup

Heart Of Tenderloin With Madeira Mushroom Sauce

Roast Onions

Fresh Garden Vegetables

Irish Whiskey Cake

The Emerald Cart - The Galway Shawl

Leg Of Lamb

Shrimp Imperial

Roast Leg Of Lamb

Chrysanthemum Red Onions

Fresh Garden Vegetables

Irish Whiskey Cake

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Desserts

The Booreen orange marmalade tarte with chocolate fresh sweet oranges mixed with imported irish marmalade, nestled in chocolate-covered pastry puff delicious it tis for two or more

Sabayon Au Champagne chef paul's specialty

The Galtee Mountain cheesecake with strawberry sauce and almonds. smooth creamy cheesecake under sauce, thick with strawberry and toasted slivered almonds. tis wonderful

Irish Coffee although of recent origin, this is all set to become a tradition. an excellent end to a meal or a pick me up. in our special irish coffee, there is both eating and drinking in it.
