



FAIRFAX CITY RESTAURANT WEEK MARCH 3RD-9TH

The Auld Shebeen is proud to take part in Fairfax City's restaurant week.

Our tasting menu includes a choice of our chef's prepared soups and salads, a selection of our most popular traditional Irish fare and a selection of our chef's traditional Irish desserts.

Also included is a beer flight of 4 of our 5 Irish beers and cider.

\$34.95

We hope you enjoyed your visit with us and that we will see you back again soon.

#FairfaxCityEats



RESTAURANT WEEK MENU

IRISH BEER FLIGHT choose 4

Guinness, Kilkenny, Smithwick's, Harp, Magner's Cider

CHOICE OF SOUP OR SALAD

Shebeen Salad

Fresh mixed greens, cherry tomatoes, onions, cucumbers, feta cheese and crunchy croutons. Your choice of dressing.

Caesar Salad

Crisp romaine lettuce tossed in our house Caesar dressing with freshly grated Parmesan cheese and crispy croutons.

Homemade Potato Leek Soup or Chef's Soup of the Day

Served with Irish brown and soda bread.

CHOICE OF ENTREE

Burdocks Fish and Chips

Two fillets of fresh house battered Cod, deep fried and served with house cut fries, coleslaw, tartar sauce, and lemon wedge.

Corned Beef and Cabbage

Slow cooked first-cut corned beef served with fresh cabbage, mashed potatoes, carrots, parsley cream sauce and a selection of traditional Irish mustards.

St. James Gate Guinness Beef Stew

Slow cooked Guinness marinated beef, carrots, and onions in a rich brown sauce served over mashed potatoes.

Shepherd's Pie

Prime ground beef, onions, carrots and peas smothered in rich brown gravy and topped with housemade mashed potatoes and, Parmesan cheese. Served with fresh vegetables.

Cottage Pie

Breast of chicken with onions, carrots and mushrooms in a creamy herb sauce, topped with mashed potato and Parmesan cheese. Served with fresh vegetables.

DESSERT

Irish Stout Cake

Fresh housemade two layer chocolate cake filled with a Bailey's cream cheese mousse and topped with a Bailey's ganache. Served with fresh whipped cream.

Wild Berry Crème Brûlée

Flavored with vanilla and topped with fresh wild berries and whipped cream.

Warm Apple Pie a la Mode

Fresh house-made traditional apple pie, drizzled with caramel. Served with vanilla ice cream. sauce and Served with vanilla cream.

Bread Pudding á la Mode

Housemade bread pudding with caramel sauce. Served with vanilla ice cream.

Freshly brewed coffee.