

LUNCH BANQUET



Lunch Menu #1

\$13 per person

Includes a side salad, a non-alcoholic beverage and cookie for dessert.

Celtic Reuben Tender house cooked corned beef served on toasted marble rye with sauerkraut and melted Swiss cheese. Topped with Mary Rose sauce and served with chips. .

Cobb Chicken Sandwich Grilled chicken breast topped with bacon and blue cheese. Served on a toasted brioche bun with garlic aioli. Served with chips.

Soup & Irish Pub Salad A Jack Quinn's Pub Salad and a cup of our stout cheese soup Buttermilk Ranch, Honey Balsamic or Bleu Cheese dressing.

Shepherd's Pie Slow roasted 100% Colorado ground sirloin, fresh vegetables and a hint of thyme. Topped with champ potatoes and melted cheddar cheese. Served with fresh baked Irish Soda Bread.

BBQ Pulled Turkey Sandwich Hand pulled slow-cooked turkey with our house BBQ sauce. Topped with shoe string onions, pickles and melted cheddar cheese on a toasted brioche bun. Served with chips.

Cottage Pie Slowly simmered medley of vegetables and barley in a vegetarian stock with a touch of red wine. Topped with champ potatoes and melted cheddar cheeses. Served with house made soda bread and honey butter.

LUNCH BANQUET



Lunch Menu #2

\$14 per person

Includes a side salad, a non-alcoholic beverage and cookie for dessert.

Pub Salad with Grilled Chicken Grape tomatoes, cucumbers and house made root vegetable chips atop a bed of mixed greens with a sliced, grilled chicken breast. Buttermilk Ranch, Honey Balsamic or Bleu Cheese dressing.

House made Chicken Pot Pie Tender chicken braised in a light stock with carrots, pearl onions, peas and mushrooms. Topped with a buttery puff pastry lid. Macaroni and Cheese A rich blend of Irish cheddar and smoked Gouda over pasta. Topped with buttered bread crumbs and broiled to perfection

Ale House Fish & Chips A generous portion of Alaskan cod dipped in our own ale house beer batter and golden fried. Served with chips, house made coleslaw, Mary Rose, and tartar sauce.

Guinness Beef Boxty Tender beef tips, braised in Guinness stout, wrapped in an Irish boxty, topped with a cream sauce and blue cheese crumbles. Served with sautéed seasonal vegetables.

Shepherd's Pie Slow roasted 100% Colorado ground sirloin, fresh vegetables and a hint of thyme. Topped with champ potatoes and melted cheddar cheese. Served with fresh baked Irish Soda Bread.