

SPECIALS FOR Friday February 3rd

Soup O'Day

Sage Mushroom/Clam Chowder

Soup & 1/2 Sand O'Day

Roast Beef, Cheddar, Guacamole, Lettuce and Tomato on a Hoagie Roll 7.95

Petite O'Pasta

Salmon, Red Onions, Sun-dried Tomatoes and Asparagus in a Chardonnay Cream. Served with Garlic Bread. 8.95

Buffalo Chicken Sandwich

Cajun Chicken Buffalo Sauce and Garlic Gorgonzola Dressing. Served Deluxe on a Kaiser Roll with Fries. 10.95

Dagwood

A monster of a Sandwich with Pepperoni, Turkey, Roasted Beef, Swiss, Cheddar, Dijon, Mayo, Lettuce, Marinated Onions and Tomatoes on a Hoagie Roll. Served with Fries and a Pickle. Half/full 7.95/11.95

Sausage stuffed Mushrooms

Large Mushrooms stuffed with Sausage, Celery, Shallots and Bread Crumbs. Served in a pool of Marinara. 8.95

Greek Goat Cheese Salad

Mixed greens tossed with Lemon Oregano Couscous, Roasted Peppers, Kalamata Olive, Red Onions, Cucumbers, Tomatoes Artichoke Hearts, and Tzatziki. Finished with and Soda Bread. 9.95

Twice Baked Potatoes

Red Skin Shells stuffed with Potato, Green Onions, Bacon and Cheddar. Topped with more Cheddar and Baked. Served with Ranch for dipping. 6.95

Drink Special

Mule Month

Muddled Lime, and Gosling's Ginger Beer served in an Ice-cold Butte's Copper Cup. \$7.00

Boston (Absolut Boston)

Flathead (Flathead Vodka)

Helsinki (Findlandia Grapefruit)

Vanilla (Stoli Vanilla)

Mandarin (Absolute Mandarin)

Pesto Pork Chops

Twin Pork Loin Chops topped with Pesto, Roasted Peppers and melted Asiago Cheese. Served with Rice Pilaf, Vegetable, and Soda Bread. 15.95

Guinness Mushroom Steak

A grilled 12oz NY Strip steak topped with Guinness Mushrooms and melted Gorgonzola. Served with Champs, Vegetable and Soda Bread. 22.95

Penne Pork & Portobello

Pork, Portobello Mushrooms and Asparagus in a Shallot Marsala Cream Sauce. Served with Garlic Bread. 14.95

New Orleans BBQ Shrimp

Large Shrimp baked with Beer, Worcestershire, Citrus and Cajun Butter. Served with Rice Pilaf, Vegetable and Soda Bread. 15.95

Greek Salmon

Grilled Lemon Coriander Salmon topped with a Cucumber, Yogurt, and Dill Sauce. Served with Rice Pilaf, Vegetable and Soda Bread. 18.95

Hunter Fettuccini

Sautéed Chicken with Onions, Mushrooms Roasted Peppers, Asiago Cheese and Basil in a rich Red Wine Tomato Gravy. Served with Garlic Bread. 14.95

Sweet Indulgences

Chocolate Amaretto Cake

A rich Chocolate Amaretto Cake layered with Caramel. Topped with Chocolate and served with Ice cream and Whipped Cream. 5.95

Irish Sticky Toffee Pudding

A rich Cake soaked with warm Toffee Sauce. Served with Ice-cream and Whipped Cream. 5.95

Warm Apple Crisp

Granny Smith Apples topped with a Cinnamon Streusel. Served with Ice-cream and Whipped Cream. 5.95

Triple Chocolate Brownie

A triple Chocolate Cream Cheese Brownie. Served warm with Caramel, Ice-cream and Whipped Cream. 5.95

Irish Potato Sundae

Cocoa crusted Vanilla Ice-cream in a Pool of Chocolate Sauce. Topped with Whipped Cream, Pecans, Caramel, Mint and Chocolate Cookie Crumbs. 5.95

Vanilla Crème Brûlée (after 5pm)

A rich Vanilla Crème Brûlée topped with Caramelized Sugar. Served with Whipped Cream. 5.95

"Where the Gaelic
and the 'Garlic Mix'"

THE STONE OF ACCORD

Ph. 830-3210