

## Jesse Camille's Restaurant

Celebrating our 29th St. Patrick's Day! "Naugy's Best Brisket"



Guinness Pints - Smithwicks – Black & Tan Irish Coffee – Nutty Irishman – Shamrock Tini

Appetizers:		Salads:	
NE Clam Chowder	\$6/\$8	Salmon Caesar	\$20
Guinness Onion Soup	<i>\$</i> 9	Celtic Pub Salad with Grilled Chicken\$17	
Irish Nachos with Bacon & Cheddar	<i>\$13</i>	Bacon/Dublin Cheddar/Maple Cider Vinaigrette	
Jameson Glazed Wings	<i>\$14</i>	Dublin Dinners (with Salad & Irish Soda Bread)	
Irish Egg Rolls	\$13	Corned Beef & Cabbage Dinner	\$22
Corned Beef/Napa Cabbage/Carrot		with Potatoes and Carrots	
Giant Pretzel with IPA Cheddar	\$13	Irish Brunch Plate	\$18
Drunken Littleneck Clams	\$15	Corned Beef Hash L Eggs, NY Sour Rye Toast	
Jameson/Bacon/Garlic Cream/Crusty Bread	_	Boston BBQ Steak Tips	\$25
Chicken Tenders	\$14	With Rice and Veggie (just because)	
Jameson/Buffalo/Plain	¢ 4 5	Salmon with Irish Whiskey Cream	\$28
Corned Beef Nachos	<i>\$15</i>	Over mashed potatoes with veggies	,
Cheddar/Jalapenos/Olives/Tomatoes		O'Farfalle a la Vodka	\$20
<b>Sandwiches with French Fries:</b>		(Okay, even the Italian can be Irish!)	7 – 3
Corned Beef Sandwich NY Sour Rye	e \$16	Guinness Lamb Stew over Bowties	\$20
Pan-Griddled Irish Reuben	<i>\$16</i>	Dublin Sheperd's Pie	<i>\$21</i>
Corned Beef, Kraut, Swiss LRussian Dressing		_	•
The Rachel Reuben	\$15	Guinness Battered Fish & Chips	\$22
Turkey, Kraut, Swiss & Russian Dressing		St. Paddy's Desserts:	
O'Dublin Burger Cheddar & Bacon\$15		Bailey's Crème Brulee Bread Pudding	
The Larry Bird	<i>\$15</i>	Sticky Toffee Pudding a la mode	
Grilled Chicken, American & Bacon Brioche		Toffee Oatmeal Apple Crisp a la mode	
The Moose	\$15	NY Cheesecake, Carrot Cake, Molten Lava	
BBQ Steak Tips, American Cheese, Baguet	,	Cake a la Mode	