



Galway Arms
2442 North Clark Street, Chicago, IL, 60614
Galwayarms@gmail.com - 773-472-5555

Sit Down Dinner Menu
\$35.95 per person + Tax & Gratuity

1st Course - *Select any 2 options*

Appetizers

- Smoked salmon on multigrain bread with lemon chive cream cheese and caviar
- Traditional Irish Sausage Rolls
- Irish cider glazed chicken satay with Celtic cole slaw
- Breton crab cakes accompanied by a potato corn salsa and roasted red pepper aioli

Soups

- Potato leek
- Galway chowder
- Cheddar and Beer
- Roasted corn chowder

Salads

- Galway Arms house salad: baby greens, roasted potato, red onion and a balsamic vinaigrette
- Hearts of romaine Caesar
- Baby spinach with an Irish bacon vinaigrette
- Asparagus and Roquefort salad with tomato Concasse and a truffle vinaigrette
- Vine tomato and fresh mozzarella with marinated red onion and a balsamic reduction

2nd Course

Served with chef's choice of starch and vegetable.

Choose up to two entrees, not including the vegetarian options.

Dinner Entrees

- Herb-roasted chicken breast with a forest mushroom cream sauce
- Celtic beef bourguignon with leeks, rashers, and stout gravy
- Leg of lamb stew braised with wild mushrooms and pearl onions
- Sweet potato-encrusted Atlantic salmon served on a bed of wilted baby spinach, garden vegetable ratatouille and a yellow tomato vinaigrette
- Vegetarian entree's available

3rd Course

Desserts

- Baileys cheesecake
- Guinness bread pudding
- Chocolate flourless torte
- Champagne-marinated mixed berries
- Homemade apple cobbler