



# SAMPLE MENU 1



## **LOBSTER BISQUE**

Try a cup of our homemade bisque made with local lobster

## **40 SHADES OF GREEN**

A mixed green salad served with our homemade balsamic house dressing

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## **CHICKEN CAESAR SALAD**

Grilled chicken, parmesan cheese, cracked pepper and croutons served with romaine lettuce

## **BURDOCK'S FISH AND CHIPS**

Beer battered fish and hand cut French fries served with coleslaw and malt vinegar

## **BUSKER GOURMET BURGER**

Homemade burger made with a blend of egg, Dijon, red onion, parmesan, and herbs

## **LIFFEY CHICKEN SANDWICH**

Grilled chicken served with rashers, choice of cheese with lettuce, tomato on a Kaiser roll

## **CORNED BEEF DINNER**

Fresh corned beef with cabbage, smashed carrots and our homemade mashed potatoes

## **IRISH MIXED GRILL**

Steak tips, rashers, bangers, black and white pudding, Irish baked beans, homemade brown bread, tomato and mashed potatoes

## **LOBSTER RAVIOLI**

Lobster ravioli served with Buskers original pink sauce

## **CHICKEN CURRY**

Buskers famous chicken curry served with jasmine rice

## **Mc DONELL'S BEEF STEW**

A hearty beef and vegetable stew made with potatoes, carrots, peas, onion and red wine

## **FRESH SALMON SALAD**

An 8 oz. pan seared North Atlantic salmon fillet served with tossed salad in low-fat cilantro-lime dressing

## **SHEPHERD'S PIE**

Homemade with ground beef, carrots, peas, mushrooms, mashed potatoes and topped with gravy.

# SAMPLE MENU 2

## **NEW ENGLAND CLAM CHOWDER**

Try a cup of our homemade soup

## **40 SHADES OF GREEN**

A mixed green salad served with our homemade balsamic house dressing

## **CAESAR SALAD**

Parmesan cheese, cracked pepper and croutons served with romaine lettuce

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## **BRAISED LAMB SHANK**

Slowly braised lamb shanks served in a tomato and red wine reduction sauce. Served with lemon-butter green beans with pine nuts and choice of potatoes

## **BUSKER GOURMET BURGER**

Homemade burger made with a blend of egg, Dijon, red onion, parmesan, and herbs

## **LIFFEY CHICKEN SANDWICH**

Grilled chicken served with rashers, choice of cheese with lettuce, tomato on a Kaiser roll

## **CORNERED BEEF DINNER**

Fresh corned beef with cabbage, smashed carrots and our homemade mashed potatoes

## **MICKILEEN'S BANGERS AND MASH**

Jumbo Irish sausages with homemade mashed potatoes and served with Irish baked beans and topped with gravy.

## **MC DONNELL'S BEEF STEW**

A hearty beef and vegetable stew made with potatoes, carrots, peas, onion and red wine

## **STRAWBERRY SALAD**

Strawberries on a bed of baby spinach greens, pine nuts and goat cheese, with a balsamic glaze. Served with a slice of homemade brown bread

## **BUSKERS CLASSIC REUBEN**

Freshly cooked corned beef with sauerkraut, Russian dressing and Swiss cheese on toasted marble rye bread

## **RIB EYE STEAK**

Rib Eye steak with our homemade Au Poive sauce

## **IRISH PASTA**

Irish sausages chopped and browned, sun-dried tomatoes, garlic, shallots, baby spinach, grated parmesan, pine nuts and mixed with penne pasta. Just like my mother never made

# SAMPLE MENU 3

## **LOBSTER BISQUE**

Try a cup of our homemade bisque made with local lobster

## **40 SHADES OF GREEN**

A mixed green salad served with our homemade balsamic house dressing

## **CHICKEN CAESAR SALAD**

Grilled chicken, parmesan cheese, cracked pepper and croutons served with romaine lettuce

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## **BRAISED BEEF SHORT RIBS**

Beef short ribs slowly braised with onion, carrots and celery topped with a rosemary chocolate Autumn sauce. Served off the bone with homemade mashed potatoes and veg of the day

## **BUSKER GOURMET BURGER**

Homemade burger made with a blend of egg, Dijon, red onion, parmesan, and herbs

## **FISHERMAN'S PIE**

This dish is made "Shepherd's pie" style. Cod and smoked salmon braised in onion, milk, parsley and lemon juice. Topped with homemade mashed potatoes.

## **LENTIL SALAD WITH WALNUTS AND SCALLIONS**

Lentils boiled with onion, thyme and bay leaves and tossed with sherry vinegar, walnuts, scallions and roasted red peppers served over mixed greens

## **STUFFED CHICKEN BREAST**

A chicken breast stuffed with prosciutto, sage and provolone cheese. Served with white wine and cream reduction, veg of the day and choice of potatoes

## **SHEPHERD'S PIE**

Homemade with ground beef, carrots, peas, mushrooms, mashed potatoes and topped with gravy.

## **GRILLED FILET OF BEEF WITH A BLUE CHEESE GLACAGE**

A filet mignon grilled and served with a blue cheese cream sauce. Served with Irish boxty (shredded potato cake) and lemon-butter green beans with pine nuts

## **THAI CHICKEN WRAP**

Diced chicken breast with mixed greens, cheddar cheese, shredded carrots, cucumber and peanut sauce

# SAMPLE MENU 4

## **FRENCH ONION SOUP**

Served traditionally in a crock with pumpernickel rye croutons topped with baked Swiss cheese

## **40 SHADES OF GREEN**

A mixed green salad served with our homemade balsamic house dressing

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## **BUSKER GOURMET BURGER**

Homemade burger made with a blend of egg, Dijon, red onion, parmesan, and herbs

## **BRAISED LAMB SHANK**

Slowly braised lamb shanks served in a tomato and red wine reduction sauce. Served with lemon-butter green beans with pine nuts and choice of potatoes

## **ANGEL HAIR PASTA WITH SEARED SCALLOPS**

Angel hair pasta tossed in white wine, cream, shallots and chives topped with pan seared scallops

## **O'DONOGHUES IRISH LAMB STEW**

The real Irish stew. Shanks of lamb slowly braised and deboned. Potatoes, carrots, onions, and turnips are added and braised again until perfect. Served with homemade brown bread.

## **RATATOUILLE OVER ANGEL HAIR**

Eggplant, onions, tomatoes, basil, kalamata olives and pinenuts served over angel hair

## **IRISH MIXED GRILL**

Steak tips, rashers, bangers, black and white pudding, Irish baked beans, homemade brown bread, tomato and mashed potatoes

## **HERBED GOAT CHEESE AND PROSCUITTO SHRIMP**

Jumbo shrimp stuffed with goat cheese, garlic and herbs, wrapped with proscuitto and drizzled with white truffle oil. Served with a tomato and basil risotto and lemon-butter green beans with pine nuts

## **GINGER GLAZED SALMON**

Pan seared salmon glazed with ginger, soy and Dijon served with homemade mashed potatoes and chefs vegetables

# SAMPLE MENU 5

## **NEW ENGLAND CLAM CHOWDER**

Try a cup of our homemade soup

## **40 SHADES OF GREEN**

A mixed green salad served with our homemade balsamic house dressing

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## **CHICKEN CAESAR SALAD**

Grilled chicken, parmesan cheese, cracked pepper and croutons served with romaine lettuce

## **BURDOCK'S FISH AND CHIPS**

Beer battered fish and hand cut French fries served with coleslaw and malt vinegar

## **BRIAN BORU BURGER**

Our 8oz. Burger topped with sautéed mushrooms, a rasher, lettuce and tomato on a Kaiser roll with a pickle

## **THAI CHICKEN WRAP**

Diced chicken breast with mixed greens, cheddar cheese, shredded carrots, cucumber and peanut sauce

## **LOBSTER MAC AND CHEESE**

Our homemade mac and cheese with local lobster added

## **CHICKEN POT PIE**

Chicken breast simmered with onions, carrots, celery and peas in a homemade chicken gravy and topped with a puffed pastry

## **MC DONNELL'S BEEF STEW**

A hearty beef and vegetable stew made with potatoes, carrots, peas, onion and red wine. Served with homemade brown bread

## **GINGER GLAZED SALMON**

Pan seared salmon glazed with ginger, soy and Dijon served with homemade mashed potatoes and chefs vegetables

## **SHEPHERD'S PIE**

Homemade with ground beef, carrots, peas, mushrooms, mashed potatoes and topped with gravy.