


THE STILL
AN POITIN STIL
—EST. 1999—

Restaurant Week

Three Courses for \$26 First Course

Caesar Salad

House Salad

Second Course

Corned Beef & Cabbage

Slow-cooked tender corned beef brisket paired with braised cabbage and boiled potatoes, all brought together with a savory parsley pan sauce.

The Still recommends a pint of Guinness

Fish and Chips

Crispy, stout-battered white fish served over hand-cut fries, accompanied by malt vinegar and tangy housemade remoulade sauce.

The Still recommends Kendal Jackson Chardonnay

Irish Stew

Tender braised lamb with onions, carrots, and potatoes, simmered in a rich stout stock and served in a crusty bread bowl.

The Still recommends Mirasou Pinot Noir

Stil's Own Shepherd's Pie

A hearty blend of sirloin tips and vegetables in a rich, savory gravy, topped with champ and baked to a golden brown

The Still recommends Colores Del Sol Malbec

Bangers & Mash

Grilled Irish sausages nestled on a bed of creamy champ, topped with grilled red onion rings and a savory demi-glace.

The Still recommends Drop of Sunshine Red Blend

Gaelic Steak +\$5

Pan-seared, hand-cut filet mignon, topped with sautéed onions and mushrooms in a rich Irish whiskey sauce, served over colcannon (mashed potatoes with cabbage).

The Still recommends Josh Cellars Cabernet

Third Course

Cheesecake

Funnel Fries with Vanilla Ice Cream

The Still recommends an Irish Coffee

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