


THE STILL
AN POITIN STIL
—EST. 1999—

Restaurant Week

Three Courses for \$25

First Course

Caesar Salad

House Salad

Second Course

Corned Beef & Cabbage

Slow-cooked tendercorned 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 Shepherds 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

The Still recommends an Irish Coffee

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