



St. Patrick's Day Dining

~ Appetizer ~

*"Peasant" Chicken Wings
Glazed with a Sweet & Spicy Garlic-Chili Sauce
\$9.00*

~ Entrées ~

*Corned Beef & Cabbage
with Roasted Red Bliss Potatoes
\$17.00*

Or

*Whiskey Sirloin Steak
with Herb & Goat Cheese Mashed Potatoes,
Candied Baby Carrots & Caramelized Onion-Whiskey Sauce
\$22.00*

~ Dessert ~

*Grasshopper Crème Brulée
\$8.00*

Bodee's Regular Dinner Menu is also Available



~ Dinner Entrees ~

14 oz Grilled "Titan" Ribeye with a Fresh Garlic-Cajun Spice Wet Rub, Finished with Jack Daniels, Served over Mashed Potatoes, and Topped with Fried Artichoke Hearts, Crumbled Gorgonzola, and Toasted Garlic Brown Butter (31)

12 oz Grilled N.Y. Strip Loin with Goat Cheese Mashed Potatoes, Sautéed Green Beans, and Fresh Herb Demi Glace (29)

Pepper Bacon Wrapped Filet Mignon with Roasted Garlic Potato Coins, Charred Vegetable Sauté, and a White Truffle and Crab Compound Butter (32)

Herb Crusted Lamb Chops with Roasted Fennel & Orange Salad, Fingerling Potatoes, and Pepper Corn-Mint Gastrique (34)

Crispy Skin Duck Breast with Root Vegetable Hash, Sautéed Baby Arugula, Fried Leeks, and Port Wine Reduction (26)

Vodka Seared Shrimp and Scallops with Sauté of Fingerling Potato, Sweet Red Onion, Heirloom Tomatoes, and Wilted Baby Spinach with Roasted Yellow Pepper Emulsion (27)

*Barbeque Baby Back Ribs
with Loaded Baked Potato and Green Beans
Half Rack (17)
Full Rack (24)*

Snake River Farms Pork Loin Stuffed with Fire Roasted Apples, Sage, and Toasted Walnuts over Green Beans and Sweet Potato Puree (22)

Catch of the Day (Market)

Prosciutto Wrapped Chicken Roulade Stuffed with Baby Spinach and Sundried Tomato Pesto over a Gorgonzola-Basil Risotto (23)

Grilled Scottish Salmon Served over Wild Rice with Spicy Crushed Tomato Ragu and a Lemon Zest-Chive Compound Butter (Market)

*Sharp White Cheddar Fondue
with Seasonal Vegetables and French Baguette (17)*