



Reilly's
NORTH END PUB



RESTAURANT WEEK

Menu

\$21.99 • Please select one dish from each course

(Please note, no other discounts or promotions are applicable)

1ST COURSE

BEEF VEGETABLE SOUP

A long time favorite

PETITE CRAB CAKE

Grilled lump crab cake served over a fried green tomato and Cajun mayonnaise topped with shotgun onions

2ND COURSE

CAPRESE STACK

Layered garden tomatoes, sliced fresh mozzarella drizzled with a pesto balsamic honey reduction over a bed of greens

REILLEY'S HOUSE SALAD

Mixed greens topped with sliced cucumbers, onions, tomatoes, cheddar cheese and croutons with your choice of dressing: 1000 Island, Balsamic, Blue Cheese, Caesar, Ginger Vinaigrette, Honey Mustard, Italian, Ranch, Tomato Basil (fat free)

3RD COURSE

SESAME SALMON

Sesame encrusted salmon served with a sweet wasabi and ginger cream sauce, over mashed potatoes and sautéed spinach

ROASTED GARLIC CHICKEN & SPICY ITALIAN SAUSAGE PASTA

Grilled chicken & Italian sausage tossed with mushrooms, in a roasted garlic cream sauce, served over penne

FISH AND CHIPS

A tradition since 1982. Boston cod, deep fried in a beer batter.

MEATLOAF PLATTER

Just like Mom's, only better, with mashed potatoes, green beans, carrots and gravy

BACON WRAPPED SHRIMP

Jumbo shrimp stuffed with boursin cheese, wrapped in smoked bacon, over over cheddar creamy grits, topped with a fresh lemon herb sauce, served with green beans and carrots

4TH COURSE

LEPRECHAUN PIE

A house specialty - this dessert begins with a thick Oreo cookie crust filled to the brim with mint chocolate chip ice cream, topped with a layer of crushed Oreo cookies, then finished with chocolate sauce

DIANE'S RICH APPLE BREAD PUDDING À LA MODE

A classic southern-style sweet - our homemade bread pudding, served warm with a lite caramel drizzle, topped with vanilla ice cream and whipped cream

