

THE JAMES JOYCE PUB

Invites You to Our

3-COURSE

GUINNESS DINNER

Tuesday March 14TH | 8^{PM}

Prepared by Chef Pedro Flores

Featuring

APPETIZER – YELLOW FIN TUNA POKE

Sushi grade tuna, rice, onions, avocado and sesame soy vinaigrette.

Paired with Harp

ENTRÉE - SLOW BRAISED PORK SHANK

with honey-smoked jalapeno glaze and cabbage cilantro slaw

Paired with Smithwick's

DESSERT - BLACK AND WHITE CRÈME BRULEE

Two layer vanilla and chocolate mousse

Paired with a Pint of Guinness

\$39.95/PERSON

Learn how to pour your own pint of
Guinness Souvenir gift to take home

Call (410) 727-5107 for Reservations

THEJAMESJOYCEPUB.COM



JAMES JOYCE



Irish Pub &
Restaurant