

MAKE IT FABULOUS

March

It's time to Celebrate Ireland and Another Day
Closer to Spring! PROMISE!

Dinner's To-Go

Serving Monday through Wednesday
4:00 pm - 7:00 pm

Dinners are priced per person

Each dinner comes with your choice of:

1 Entrée

1 Vegetable

1 Starch

Roll and Butter

1 Salad or Cup of Soup (Chili additional \$0.75)

Additional Sides: \$4.00

If you have a *special dietary request*, please give us a call!

How to Order

Call us at 814-456-4323

Email us at makeitfabulous@icloud.com

Pick Up

Our main location

1164 West 6th Street

Erie, PA 16507

What we are Cooking this Week

Alacarte Options

SOUP
Cup: \$4.50
Pint: \$6.50
Quart \$14.00

CHILI
Cup: \$6.50
Pint: 8.50
Quart: \$17.00

SALAD
Small: \$5.00
Large: \$8.00

Café Salad

Cherry Tomatoes, Candied Walnuts, Blue Cheese Crumbles, Craisins Raspberry Walnut Vinaigrette OTS (GF)

On Special - Celtic Goddess

Romaine, Hard Boiled Egg, Slivered Red Onion, Cucumber with Heirloom Cherry Tomatoes and Green Goddess Dressing on the Side

Jack's Chili

Jack's Famous Texas Red Chili
No Beans (GF) Topped with Cheddar Cheese

Soups

Cock-a-Leekie Broth based with Chicken, Leeks, Barley with a touch of slivered dried fruit for sweetness
Cream of Potato- Diced Potatoes with Crispy Bacon Bits in a Velvety & Herbaceous Cream

Entrees

VEGETARIAN

Lenten Pierogies

Traditional Potato and Cheddar Filled Pierogies Pan Fried in Butter and Onions until Golden, Offered with Side of Sour Cream (Suggested Pairing Veggie Bake)

Spanakopita Dinner

2 Spinach with Feta Wrapped in Phyllo Triangles with your Selection of Vegetable and Starch
Ala Carte Spanakopita/\$7.00 each

FISH

Cajun Catfish

Cajun Breaded and Broiled Catfish Fillets Served with Roasted Mini Golden Potatoes and Mélange of Cajun Seasoned and Spiced Vegetables: Peppers, Onions, Corn & Okra (Counts as Side Starch and Vegetable)

Pomegranate Pistachio Swordfish

8-ounce Swordfish Fillet with Pistachio Cream Baked and Finished with Chopped Pistachios and Pomegranate Seeds Served on a Bed of Wilted Greens

Greek Lenten Cod

Cod Loin Baked with White Wine and Fine Herbs, Paprika Topped with Grilled Lemon Accompanied with Tartar Sauce

MEATS

Corned Beef Dinner

Corned Beef Braised in Guinness and Irish Whiskey Beef Broth, Slice and Served over Cabbage Wedge, Carrots, Potatoes and dressed with a Warmed Guinness Mustard Sauce
(Counts as Side Starch and Vegetable)

A Serious Reuben

Thick Slices of Stacked Sliced House Braised Corned Beef, Swiss Cheese, Sauerkraut with Thousand Island Dressing Served on Rye Bread

Dublin Coddle

A wonderful Irish Stew with Kielbasa Cooked in Guinness, Leeks, Carrots, Onions and Whole Mini Golden Potatoes
(Counts as Side Starch and Vegetable)

Hot Honey Mustard Chicken

Grilled Chicken Breast Marinated in Hot Honey Mustard Herb Blend and Finished in the Oven with Aleppo Honey Glaze

Turkey Rachel- Reuben's Little Sister

Sliced Turkey Breast On Rye, Piled High with Swiss Cheese, Sauerkraut, Thousand Island Dressing, and Finished on the Grill

Vegetable Options

Irish Egg Roll: Rice Paper Wrap Filled with Corned Beef, Diced Potato, & Softened Leeks

Creamy Cole Slaw with Caraway Seeds

Veggie Bake: Dairy Free Bake with Mushrooms, Peppers, and Onions

Cajun Veggies: Colorful Peppers, Onions, Celery, Corn, and Okra All Seasoned with

Custom Cajun Seasonings

Baby Carrots with Butter and Caraway Seeds

Starches Options

Colcannon - Whipped Potatoes, with Steamed Cabbage,

Green Onions, Cream and Butter

Irish Cheddar Mac and Cheese

Mini Cajun Potatoes Roasted Whole

Loaded Potato Croquettes -4 Breaded and Fried Potato Bites Filled with Bacon and Cheddar Cheese

Kids

Chicken Fingers and Tater Tots
Spaghetti with 4 Mini Meatballs
(your choice of plain or red sauce)

\$10.00

Sweet Treats

Ask about our special desserts!