



Fairfax City Restaurant Week August 20th - 30th

The Auld Shebeen is proud to
take part in Fairfax City's
restaurant week.

Our dinner tasting menu includes a choice
of a bowl of our Chef's signature soup or salad,
choose from a selection of our most popular
traditional Irish fare and a selection of our
traditional Irish desserts.

Also included is one of our
Irish draft beers, or our specialty
Irish coffee drinks.

\$40

For lunch enjoy a cup of soup or salad,
choose from a selection of our most popular
traditional Irish fare and a selection of our
traditional Irish desserts.

\$25

We hope you enjoyed your visit with us and that
we will see you back again soon, slaintè.



SUMMER 2026

FAIRFAX CITY
RESTAURANT
WEEK AUGUST 20-30

RESTAURANT week menu

choice of soup or salad

Shebeen Salad

Fresh mixed greens, cherry tomatoes, onions,
cucumbers, feta cheese and crunchy croutons.
Your choice of dressing.

Potato Leek Soup or Chef's Soup of the Day

Served with Irish brown and soda bread.

choice of entree

Burdocks Fish and Chips

Two fillets of fresh house battered Cod, deep fried
and served with house cut fries, coleslaw, tartar
sauce, and lemon wedge.

Corned Beef and Cabbage

Slow cooked first-cut corned beef served with
fresh cabbage, mashed potatoes, carrots, parsley cream
sauce and a selection of traditional Irish mustards.

St. James Gate Guinness Beef Stew

Slow cooked Guinness marinated beef, carrots,
and onions in a rich brown sauce served over
mashed potatoes.

Shepherd's Pie

Prime ground beef, onions, carrots and peas in rich
brown gravy and topped with housemade mashed
potatoes and Parmesan cheese. Served with
fresh vegetables.

Chicken Pot Pie

Breast of chicken with onions, carrots and
mushrooms in a creamy herb sauce, topped with a
flaky puff pastry. Served with fresh vegetables.

DESSERT

Bread Pudding à la Mode

Housemade bread pudding drizzled with caramel
and chocolate sauce. Served with vanilla ice cream.

Sticky Toffee Pudding à la Mode • \$7.95

Warm housemade sponge cake covered in an Irish
whiskey toffee sauce, served with vanilla ice cream.

there is no love sincerer than
the love of food.

- GEORGE BERNARD SHAW