

IRISH COFFEE PUB

WATERFORD MENU ITEM DESCRIPTIONS

SALAD

- ◆ **CLASSIC PUB SALAD**: GARDEN SALAD SERVED WITH OUR HOUSE DRESSING; A CREAM DILL DRESSING.
- ◆ **CAESAR SALAD**: ROMAINE LETTUCE, GARNISHED WITH CROUTONS AND PARMESAN CHEESE, SERVED WITH OUR OWN CAESAR DRESSING.
- ◆ **MONTEREY SALAD**: FRESH SPINACH, STRAWBERRIES, SMOKED MOZZARELLA AND PECANS, SERVED WITH A HONEY BALSAMIC VINAIGRETTE.
- ◆ **GREEK SALAD**: FRESH MIXED GREENS, CUCUMBERS, TOMATOES, AND ONIONS GARNISHED WITH OLIVES AND FETA CHEESE, TOSSED IN AN OLIVE OIL AND VINEGAR DRESSING.
- ◆ **PROVENCE SALAD**: MESCLUN GREENS, GORGONZOLA CHEESE, WALNUTS AND DRIED CRANBERRIES, SERVED WITH A RASPBERRY VINAIGRETTE.
- ◆ **MEDITERRANEAN SALAD**: ARUGULA, GOAT CHEESE, ROASTED TOMATOES & CARAMELIZED ALMONDS, SERVED WITH FRESH BASIL, VINAIGRETTE.

ENTRÉES

BEEF:

- ◆ **FILET MIGNON SERVED WITH GAELIC SAUCE**: FILET MIGNON TOPPED WITH MUSHROOMS AND SAUTÉED ONIONS IN AN IRISH WHISKEY BROWN SAUCE.
- ◆ **FILET MIGNON AU POIVRE**: PEPPERCORN CRUSTED FILET MIGNON SERVED WITH A BRANDY DEMI GLAZE.
- ◆ **FILET MIGNON FORRESTIERE**: FILET MIGNON SERVED WITH A BURGUNDY WINE MUSHROOM SAUCE.

CHICKEN:

- ◆ **CHICKEN O'SHEA**: SAUTÉED, WITH ARTICHOKE HEARTS AND ROASTED RED PEPPERS IN A WHITE WINE CREAM SAUCE.
- ◆ **CHICKEN CORDON BLEU**: CHICKEN BREAST STUFFED WITH HAM, SWISS CHEESE AND A DOLLOP OF SOUR CREAM, TOPPED WITH A MUSHROOM CREAM SAUCE.
- ◆ **CHICKEN VIENNA**: GLAZED WITH DIJON MUSTARD, COATED WITH CRACKED PEPPERCORNS AND BREADCRUMBS, PAN SEARED WITH A BRANDIED ONION AU JUS.
- ◆ **GAELIC CHICKEN**: CHICKEN BREAST SAUTÉED WITH MUSHROOMS AND ONIONS IN AN IRISH WHISKEY CREAM SAUCE.
- ◆ **CHICKEN MODENA**: SAUTÉED, TOPPED WITH MUSHROOMS, TOMATOES IN A BALSAMIC MODENA SAUCE.
- ◆ **CHICKEN MARSALA**: PREPARED WITH MUSHROOMS IN A MARSALA WINE BROWN SAUCE.
- ◆ **CHICKEN FRANCAISE**: PAN SEARED, WHITE WINE LEMON BUTTER SAUCE.

SEAFOOD:

- ◆ **SCALLOPS SCAMPI**: SCALLOPS IN A GARLIC LEMON BUTTER PARSLEY SAUCE.
- ◆ **STUFFED SHRIMP SCAMPI**: SAUTÉED JUMBO SHRIMP STUFFED WITH MARYLAND CRABMEAT IN A GARLIC LEMON BUTTER PARSLEY SAUCE.
- ◆ **SALMON RUSTICA**: FILET OF SALMON TOPPED WITH A MEDITERRANEAN SALSA (TOMATOES, ARTICHOKE HEARTS, OLIVES, GARLIC).
- ◆ **CITRUS CRUSTED SALMON**: FILET OF SALMON WITH A CITRUS HERB CRUST SERVED WITH A LEMON BEURRE BLANC SAUCE.
- ◆ **TUNA TERIYAKI**: TUNA IN A TERIYAKI SAUCE TOPPED WITH A WASABI GLAZE.
- ◆ **FLOUNDER AND SCALLOPS PROVENCALE**: FLOUNDER AND SCALLOPS IN A PLUM TOMATO SAUCE WITH FRESH BASIL AND GARLIC,