

Summer Chef's Choice

3 COURSE MEAL

\$65.90



APPETIZERS

PACIFIC COAST SHRIMP COCKTAIL

Jumbo white shrimp, cold and crisp, served with tangy cocktail sauce and lemon

SMOKED SALMON WRAPPED AVOCADO

Pickled ginger, wasabi dressing, chopped onions & teriyaki glaze

GRILLED ROMAINE HEART

Gorgonzola dressing, crispy bacon, tomato and red onion

GRILLED PROSCIUTTO WRAPPED MOZZARELLA

Marinated tomato & onion, balsamic drizzle on crostini garlic bread

CLAMS CASINO

A perfect blend of garlic, herbs and butter, topped with applewood smoked bacon and parmesan cheese

TUNA POKE*

Seared Tuna, avocado and mango

FRENCH ONION SOUP

*These menu items are served raw or cooked to order.

Consuming raw or undercooked meats or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

CHOICE OF SOUP OR SALAD

CREAM OF POTATO, BEEF BARLEY, or SOUP du JOUR

“THE PUB” GARDEN SALAD or CAESAR

ENTREES

We proudly serve Certified Angus Beef

CERTIFIED ANGUS PRIME RIB OF BEEF*

Your choice, Cajun (Lightly blackened), or Traditional

BEEF & REEF*

14oz. NY Sirloin, two crab cakes topped with old bay compound butter

“THE LOBSTER SALAD”

Lobster meat salad over mixed greens, watermelon, mango and orange with a raspberry vinaigrette

CHIPOTLE SEARED STRIPED BASS

garlic olive oil zoodles, with turmeric vegetable rice

“RILEY’S” SURF & TURF*

Parmesan crusted 8 oz filet, merlot sauce & jumbo shrimp scampi

SEAFOOD PASTA FRA DIAVOLO

*Jumbo shrimp, sea scallops, lobster tail
creamy fra diavolo sauce over linguini*

TWIN 6OZ. BRAZILIAN LOBSTER TAILS

with drawn butter

The Irish Coffee Pub would like to

Thank You

for letting us serve you over the past 40 years...

Cheers!



For your dining pleasure,
the Irish Coffee Pub
is proud to serve only
Certified Angus Beef

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