



Spring Chef's Choice

3 COURSE MEAL

\$65.90 / \$67.88

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APPETIZERS

PACIFIC COAST SHRIMP COCKTAIL

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

ATLANTIC SMOKED SALMON PLATTER

with capers, diced red onion and horseradish cream sauce

CORNED BEEF SPRING ROLL

Served with remoulade sauce

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

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

CERTIFIED ANGUS FILET MIGNON & SHRIMP SCAMPI*

Parmesan crusted 8 oz. filet, served with bordelaise sauce & two jumbo shrimp scampi

16 OZ CENTER CUT KUROBUTA PORK CHOP

Corn bread fruit stuffing, braised apples, onions, cranberries, Bulmers cider demi

BEEF & REEF*

NY Sirloin steak, topped with sriracha butter served with 6 oz. Brazilian lobster tail grilled asparagus, country style wedge potatoes

BAKED SEAFOOD PLATTER CASINO STYLE

Jumbo shrimp, sea scallops, lobster tail & two clams

OVEN ROASTED HORSERADISH ENCRUSTED CHILEAN SEA BASS

Served with citrus lemon beurre blanc

HERB CRUSTED RACK OF LAMB*

Served with chipotle, honey demi & potato croquette

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

*These menu items are served raw or cooked to order. Consuming raw or undercooked meats or shellfish may increase your risk of foodbourne illness, especially if you have certain medical conditions.