



Long Island Restaurant Week



Sunday to Sunday

\$42



APPETIZERS

SPUD SOUP

BEEF BARLEY SOUP

SOUP OF THE DAY

VEAL MEATBALLS

TUNA POKE

MOZZARELLA & TOMATO BRUSCHETTA

GARDEN SALAD

CAESAR SALAD

*Upgrade to One of these
Irish Coffee Pub Appetizers*

BURRATA MOZZARELLA & TOMATO

CLAMS CASINO

FRIED CALAMARI

SHRIMP COCKTAIL

CLAMS ON A HALF SHELL

SMOKED SALMON PLATTER

ESCARGOT

} \$8

**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.

ENTRÉES

CERTIFIED ANGUS Tournedos of Filet Mignon*

In a chimichurri sauce, served over mashed potatoes, with grilled vegetables

BLACKENED CHICKEN & SHRIMP

Over linguini in a pesto cream sauce

CHICKEN CORDON BLEU

Filled with smoked ham, swiss cheese, sour cream, chardonnay, cream sauce

ROASTED PORK TENDERLOIN

With caramelized red onion, cider sauce, sweet potato mash

POTATO-CRUSTED LOCAL COD

Citrus beurre blanc

ATLANTIC SALMON

Over soba noodles, stir-fry vegetables, sesame-garlic sauce

Restaurant Week

Upgrade to Your Irish Coffee Pub Favorite for an additional \$15

FILET MIGNON*

Bacon-Wrapped, or au Poivre

BLACK ANGUS N.Y. SIRLOIN STEAK*

Teriyaki – or – Fitzpatrick

KING-CUT PRIME RIB OF BEEF*



For your dining pleasure,
the Irish Coffee Pub
is proud to serve only
CERTIFIED ANGUS BEEF

DESSERT

CHIPWICH

Vanilla or Chocolate

PEACH MELBA

BROWNIE SUNDAE

APPLE BETTY A LA MODE

— OR —

Select your favorite IRISH COFFEE PUB Dessert for \$6 additional

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