



Long Island Restaurant Week



Sunday to Sunday

\$46



APPETIZERS

SPUD SOUP

BEEF BARLEY SOUP

SOUP OF THE DAY

TUNA POKE

VEAL MEATBALLS

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

SMOKED SALMON PLATTER

ESCARGOT

\$12

**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 Gaelic Sauce*

Mushrooms and sauteed onions in an Irish whiskey brown sauce, served over mashed potatoes, with grilled asparagus

CHICKEN AND SHRIMP PARMESAN

Over linguini in a pomodoro sauce

CHICKEN CORDON BLEU

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

ROASTED PORK TENDERLOIN

With caramelized red onion, cider sauce, sweet potato mash

CRAB MEAT CRUSTED ORANGE ROUGHY

Served with a lemon 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 \$20

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 à la MODE

– OR –

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

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