



1286 HICKSVILLE RD
MASSAPEQUA NY |
516-798-7660

D I N N E R P R E - F I X E

1 app | 1 entree | 1 dessert

RESTAURANT
OPEN
SUN-THUR 11AM-10PM
FRI, SAT 11AM-11PM
PUB 'TILL 4AM

A P P E T I Z E R

Fresh Mozzarella & Tomato Caprese

roasted red peppers, basil
balsamic glaze

Ceasar Salad

romaine lettuce, parmesan,
croutons

Garden Green Salad

mixed baby greens, tomato,
cucumber,

Creamy Potato Soup | Chef Soup

house made daily
add cheddar .75 add bacon .75

Popcorn Shrimp

tossed in thai chili, sesame
& wasabi drizzle

Short Rib Stroganoff Ravioli

mushroom cream sauce

M A I N C O U R S E

Roast Pork Loin

29 | 30.02

sauerkraut, apple sauce, mashed
potato, vegetables, demi glaze

Chicken Parmigiana

29 | 30.02

a la vodka
over angel hair pasta

Baked Salmon Filet

39 | 40.37

sweet ginger sauce, rice
& grilled asparagus

Roast Vermont Turkey Dinner

39 | 40.37

mashed potato, home made stuffing, sauteed
vegetable medley, cranberry sauce & gravy

Steak Frites

46 | 47.61

12 oz grilled ny strip steak, crispy onions
jameson whiskey sauce, seasoned fries.

Roast Duck a l'Orange

46 | 47.61

½ long Island duck, pickled beets, wild rice
grilled asparagus, grand marnier glaze

U P G R A D E S

\$55 | 56.93

8 oz Broiled Lobster Tail

French Fries, Coleslaw
Drawn Butter

14/16 oz Prime Rib of Beef au jus

Baked Potato, Sauteed Spinach with Garlic & Oil

8 oz Filet Mignon au Poivre

Mashed Potato & Broccoli Crowns

D E S S E R T S

ALA MODE + 2

Warm Chocolate Brownie | Lemon Sorbet

Chefs House Made Apple Bread Pudding

NY Cheesecake, Raspberry Drizzle

try our
new

S E A S O N A L C O C K T A I L S +\$\$ | BEST

GUINNESS 2025 | 26

Seasonal Mimosa | Seasonal Martini & Specialty Coffees

Groups under 15 | Not available Holidays or Holiday Eves | Catering parties on & off premise. Ask a manager for information



LUNCH P R E - F I X E

\$24 CA | \$24.84 CC

1 app | 1 entree | 1 dessert



A P P E T I Z E R

Potato Kegs

beer cheese &
sour cream

Ceasar Salad

romaine lettuce, parmesan,
croutons

Garden Green Salad

mixed baby greens, tomato,
cucumber,

Creamy Potato Soup

add cheddar .75
add bacon .75

Chef Soup

ask your server
for selection

M A I N C O U R S E

Hot Roast Beef Platter

mashed potato, brown gravy,
vegetables

Chicken Parmigiana

a la vodka
over angel hair pasta

Sauteed Chicken & Broccoli

butter poached farfalle, roasted
garlic & oil

Roast Pork Loin

sauerkraut, apple sauce, mashed
potato, vegetables, demi glaze

Shrimp Tacos - grilled or fried

sweet corn salsa, avocado, lettuce, cheese

Gaelic Burger

cheddar, irish rasher, sauteed onions,
coleslaw, pickle & french fries

U P G R A D E S

Baked Salmon Filet

grilled asparagus & choice of mashed, fries, rice

\$37 | 38.30

Steak Frites

10 oz strip, crispy onions, jameson sauce seasoned fries

Roast Duck a l'Orange **\$46 | 47.61**

½ long island duck wild rice, grilled asparagus,
pickled beets, grand marnier glaze

8OZ LOBSTER TAIL **\$55 | 56.93**

french fries, coleslaw, drawn butter

D E S S E R T S

ALA MODE + 2

Warm Chocolate Brownie

Lemon Sorbet

**Chef's House Made Apple Bread Pudding
NY Cheesecake, Raspberry Drizzle**

try our **new** **SEASONAL COCKTAILS +\$\$**

Pumpkin Pie 'tini | Apple Cider Bourbon Mimosa | Caramel Apple 'tini | Best Guinness 2025

Groups under 15 | Not available Holidays or Holiday Eyes |
Catering parties on & off premise. Ask a manager for
information

Soup or salad & ½ sandwich 15 ca | 15.53
b.l.t | grill cheese | turkey b.l.t