



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

## A P P E T I Z E R

### Baked Clams Oreganata

lemon, white wine & garlic

### Cesar Salad

romaine lettuce, parmesan,  
croutons

### Garden Green Salad

mixed baby greens, tomato,  
cucumber,

### Chef Soup

house made daily

### Popcorn Shrimp

tossed in thai chili, sesame & wasabi drizzle

### Creamy Potato Soup

house made daily  
add cheddar .75 add bacon .75

## M A I N C O U R S E

### Roast Pork Loin

29 | 30.02

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

### Chicken Parmigiana

29 | 30.02

a la vodka  
over angel hair pasta

### Almond Crusted Salmon

39 | 40.37

maple bourbon glaze, grilled asparagus,  
mashed potato

### Roast Vermont Turkey Dinner

39 | 40.37

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

### Short Rib Stroganoff Ravioli

39 | 40.37

mushroom cream sauce

### Steak Frites

46 | 47.61

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

### New Zealand Lamb Chops

46 | 47.61

herb crusted galic dijonnaise, rosemary demi glace

## U P G R A D E S \$55 | 56.93

### 8 oz Broiled Lobster Tail

French Fries, Coleslaw

### 8 oz Filet Mignon

Mashed Potato & Broccoli Crowns

### 14/16 oz Prime Rib of Beef au jus

Garlic Mashed, Sauteed Broccoli, Cream horseradish

### Surf & Turf

12oz NY Strip Steak 3 Jumbo Shrimp Scampi  
Roast Red Potato & Grilled Asparagus

## D E S S E R T S

Warm Chocolate Brownie Whipped Cream

Lemon Sorbet

## ALA MODE + 2

Warm Bread Pudding w/ Caramel Sauce

NY Cheesecake, Raspberry Drizzle

try our  
new

Seasonal Cocktails & Specialty Coffees +\$\$ BEST GUINNESS PINT 2026

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

### Cesar 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

### Almond Crusted Salmon

**\$37 | 38.30**

maple bourbon glaze, grilled asparagus, mashed potato

### Steak Frites

10 oz strip, crispy onions, jameson sauce seasoned fries

### 10/12oz Prime Rib Of Beef Au Jus **\$46 | 47.61**

garlic mashed potato, sauteed broccoli, horseradish cream sauce

### 8oz Lobster Tail **\$55 | 56.93**

french fries, coleslaw, drawn butter

## D E S S E R T S **ALA MODE + 2**

### Lemon Sorbet

### Warm Bread Pudding w/ Caramel Sauce

### NY Cheesecake, Raspberry Drizzle

try our new **S E A S O N A L C O C K T A I L S +\$\$**

**New Specialty Coffees | Best Guinness Pint 2026**

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