



Long Island Restaurant Week



Sunday to Sunday

\$29.95



APPETIZERS

POTATO SOUP

BEEF BARLEY SOUP

SOUP OF THE DAY

MOZZARELLA & TOMATO BRUSCHETTA

GARDEN SALAD

CAESAR SALAD

Upgrade to One of these Irish Coffee Pub Appetizers

CLAMS CASINO

SHRIMP COCKTAIL

CLAMS ON A HALF SHELL*

SMOKED SALMON PLATTER

ESCARGOT

} \$5

**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

BLACKENED ATLANTIC SALMON

Crispy salmon over stir-fry vegetables and Soba noodles

MEDITERRANEAN-STYLE ATLANTIC COD

Olives, oven-roasted tomatoes and artichoke hearts, beurre blanc

PORK TENDERLOIN

Magners Cider demi-glaze with mushrooms and onions

PETITE FILET MIGNON OVER FETTUCCHINE*

In a burgundy mushroom sauce

POTATO CRUSTED CHICKEN

Over angel hair in garlic oil, spinach, fresh mozzarella & peppers

CHICKEN CORDON BLEU

In a Kendall Jackson chardonnay/mushroom cream sauce

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

PEACH MELBA

BROWNIE SUNDAE

APPLE BETTY

– OR –

Select your favorite IRISH COFFEE PUB Dessert for \$5 additional

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