



Cead Mile Failte

(One Hundred Thousand Welcomes)

to

The Irish Coffee Pub

Established and continuously owner-operated since 1983

As always, we are proud to serve only the highest quality and freshest of local ingredients, including

COMPLIMENTARY

Caesar or “The Pub” Salads

Homemade Baked Breads and Scones

and

Freshly Steamed Vegetables and Choice of Potatoes

Ask about our gluten free & vegetarian options

Welcome and Slainte!

In order to offset the rising costs associated with credit card acceptance, it is necessary to apply a 3% fee to credit card payments. Thank you for your understanding.

Before placing your order,
please inform your server
if a person in your party
has a food allergy.

Starters

GRILLED PROSCIUTTO WRAPPED FRESH MOZZARELLA - 16.00

Marinated tomato & onion, balsamic drizzle, garlic bread

SMOKED SALMON PLATTER - 16.00

Atlantic smoked salmon with capers, diced onion, and horseradish cream sauce

FRESH BURATTA MOZZARELLA TOWER - 15.00

Stacked with beefsteak tomatoes, basil leaves, served with pesto aioli and aged balsamic glaze

ESCARGOTS BOURGUIGNONNE - 13.00

Simple and classic, with garlic, shallots, brandy and butter. Served in marinated mushroom caps

LITTLE NECK CLAMS ON HALF SHELL (raw)* - 15.00

Ice-cold northeast clams, shucked to order, served with homemade cocktail sauce and lemon

CLAMS CASINO ROYALE - 16.00

A perfect blend of garlic, herbs and butter, topped with Applewood smoked bacon and parmesan cheese

PACIFIC COAST SHRIMP COCKTAIL - 16.00

Jumbo white shrimp, cold and crisp, served with tangy cocktail sauce and lemon

FRIED CALAMARI - 15.00

Herb-crusted and fried to perfection, tossed with hot cherry peppers and served with homemade pomodoro sauce

PEPPER SEARED AHI TUNA OVER ASIAN SLAW* - 16.00

Served on crispy wontons, with cusabi sauce and aged balsamic glaze

Soup

CREAM OF POTATO - 9.90

The soup that made us famous!

BEEF BARLEY SOUP - 9.90

FRENCH ONION SOUP au GRATINEE - 10.90 TODAY'S SPECIAL SOUP - 9.90

Irish Classics

DUBLIN STYLE FISH AND CHIPS - 29.90

Cod filet lightly battered, with french fries

CORNED BEEF AND CABBAGE - 30.90

SHEPHERD'S PIE - 30.90

Fresh ground sirloin and garden vegetables, topped with creamy whipped potatoes

CHICKEN CORK - 28.90

Potato crusted chicken, Harp lager cheese sauce, topped with sour cream and chopped bacon

SALMON O'BRIEN - 31.90

Filet of Salmon Française, onion crust, cajun beurre blanc

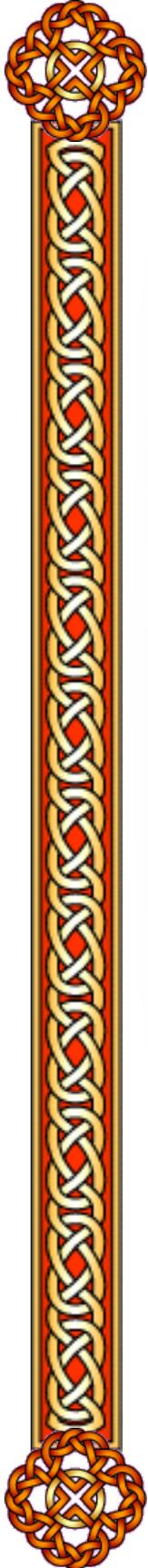
CAJUN CHICKEN O'REILLY - 28.90

Cajun chicken served over corned beef and potato hash, Harrington cauce

*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.





Seafood

BROILED ATLANTIC COD - 29.90

Your choice of preparation – Française, Scampi-style, or Blackened

JUMBO SHRIMP SCAMPI EMERALD ISLE - 37.90

Jumbo White Pacific Coast Shrimp baked with seasoned garlic butter, sauvignon blanc, and a dusting of herbed breadcrumbs

JUMBO SHRIMP GUINNESS - 37.90

Pacific Coast Shrimp, fried golden in our own Guinness stout batter, and served with spicy mustard and teriyaki dipping sauces

DIVER SEA SCALLOPS - 42.90

Served Scampi-style, or Blackened, in a citrus white wine butter sauce

SCALLOPS SLIGO au GRATIN - 42.90

Jumbo Diver Scallops sautéed then baked in a creamy lobster sauce and topped with aged parmesan cheese

HORSERADISH-CRUSTED SEA SCALLOPS - 42.90

Citrus beurre blanc

CEDAR PLANK ROASTED SALMON - 30.90

Parmesan herb crusted, with lemon beurre blanc

Chicken

PASTA KIKI - 29.90

Plump and tender grilled chicken over cappellini pasta, with roasted red peppers, fresh mozzarella, spinach, garlic olive oil, and toasted panko breadcrumbs

CHICKEN VIENNA - 29.90

Escalopes of chicken brushed with mustard and cracked pepper, breaded and pan-seared, served with brandy sauce and topped with crispy fried onions

CHICKEN HARRINGTON - 28.90

Tender and juicy breast of chicken poached in Kendall Jackson Chardonnay, topped with mushroom cream sauce

CHICKEN TERIYAKI - 28.90

Tender breasts of chicken in our special house marinade, grilled to perfection and served with pineapple, papaya, and mango salsa

CHICKEN CORDON BLEU - 29.90

Filled with smoked ham, swiss cheese and sour cream, served with a Chardonnay mushroom cream sauce

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Discover
mouthwatering flavor
in every bite of our
Certified Angus Beef®
brand entrées.
Uncompromising standards
make it the best-tasting
beef in the USA



We prepare all of our steaks
to your liking:

Rare: Very red, cool center

Medium-Rare: Pink, warm through

Medium: Pink, hot center

Med-Well: Cooked through, hint of pink

Well: Charred surface, no pink

Steaks

PRIME RIB OF BEEF* - 52.90

NEW YORK SIRLOIN STEAK* - 49.90

Fourteen ounces of *Certified Angus Beef*® steak, grilled to perfection

STEAK FITZPATRICK* - 49.90

Fourteen-ounce *Certified Angus Beef*® NY strip pan-seared, flambéed in brandy and topped with mushroom brown sauce

STEAK TERIYAKI* - 49.90

Fourteen ounce *Certified Angus Beef*® NY strip in our own house marinade and topped with herb beurre rouge

BACON-WRAPPED FILET MIGNON* - 52.90

Nine-ounce *Certified Angus Beef*® filet, tender and juicy, wrapped in Applewood Smoked bacon and cooked to your liking

FILET MIGNON au POIVRE* - 52.90

Nine-ounce *Certified Angus Beef*® filet, tender and juicy, peppercorn crust, with brandy demi-glaze

CLASSIC FILET MIGNON* - 52.90

Nine-ounce *Certified Angus Beef*® filet, served plain, cooked to your liking

Sides, INCLUDED

MASHED OR BAKED

FRENCH OR SWEET POTATO FRIES

RICE PILAF

DAILY SELECTION OF STEAMED VEGETABLES

Shareables 9.90

GUINNESS-BATTERED ONION RINGS

CREAMED SPINACH au GRATIN

ROASTED PENCIL ASPARAGUS with LEMON, TOMATO & PARMESAN

CRISPY FRIED ONION STRAWS

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