

3 COURSE MEAL **\$69.90**

APPETIZERS

PACIFIC COAST SHRIMP COCKTAIL

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

MARYLAND BLUE CLAW CRAB CAKES

Served with housemade aioli, topped with fruits salsa

LOBSTER BRUSCHETTA

Toasted crostini

WEDGE SALAD

Bleu cheese, bacon, chopped tomato and onion

GRILLED PROSCIUTTO WRAPPED MOZZARELLA

Marinated tomato & onion, balsamic drizzle and garlic bread

CLAMS CASINO

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

TUNA POKE*

Seared Tuna, avocado and mango



CHOICE OF SOUP OR SALAD

CREAM OF POTATO,
BEEF BARLEY, SOUP du]OUR,
or CUP OF FRENCH ONION



"THE PUB" GARDEN SALAD or CAESAR

ENTREES

We proudly serve Certified Angus Beef

CERTIFIED ANGUS PRIME RIB OF BEEF*

Your choice, Cajun (Lightly blackened), Regular, or Coffee rub

CERTIFIED ANGUS NY SIRLOIN STEAK*

As you like it, Grilled, Teriyaki (House marinade), or Fitzpatrick sauce (Topped with mushroom whiskey sauce)

LOBSTER CRUSTED SALMON

Lemon buerre blanc

THE IRISH COFFEE PUB SURF & TURF

80z filet, bordelaise sauce & brie fondue. 6 oz bacon-wrapped Brazilian lobster tail

SEAFOOD PASTA FRA DIAVOLO

Jumbo shrimp, sea scallops, lobster tail over linguine, creamy fra diavolo sauce

BRAISED BEEF SHORT RIB BORDELAISE

Served over mashed potato, turnips and carrots

HERB CRUSTED RACK OF LAMB MADAGASCAR

Creamy au poivre sauce, potato croquettes

The Irish Coffee Pub would like to

Thank You

for letting us serve you over the past 42 years ...

Cheers!



For your dining pleasure, the Irish Coffee Pub is proud to serve only Certified Angus Beef