



fall Delights

3 COURSE MEAL

\$69.90

Appetizers

AVOCADO WRAPPED SMOKED SALMON

*Capers, diced onion, tobiko,
horseradish cream sauce, on brown bread*

PACIFIC COAST SHRIMP COCKTAIL

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

MARYLAND STYLE CRAB CAKES

Remoulade sauce & mango salsa

VEAL MEATBALLS

Pomodoro sauce, pesto ricotta

GRILLED PROSCIUTTO WRAPPED MOZZARELLA

*Marinated tomato & onion,
balsamic drizzle on crostini garlic bread*

TUNA POKE*

Seared tuna, avocado and mango

LOBSTER MAC & CHEESE

Homemade cheese sauce, claw & knuckle meat



*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.

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





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Choice of Soup or Salad

*Cream of Potato, Beef Barley, or Soup du Jour or Cup of French onion
"THE PUB" Garden Salad or Caesar*

Entrées

We proudly serve Certified Angus Beef

16 OZ. TOMAHAWK PORK CHOP

*Topped with caramelized onions & apples over gnocchi,
asparagus, magners cider demi glaze*

VEAL CHOP

*Marsala wine mushroom sauce, over mashed potatoes,
topped with sauteed spinach & lobster meat*

SHORT RIB WELLINGTON

Brie Fondue, bordelaise sauce

QUEEN CUT PRIME RIB*

13 oz certified angus beef, cajun or regular

SURF & TURF*

Parmesan crusted filet, creamy au poivre & lobster tail casino style

CRAB CRUSTED SALMON

Over pesto vegetable risotto, lemon beurre blanc sauce

SEAFOOD PAPPARDELLE

Jumbo shrimp, sea scallops & lobster tail, sherry lobster cream sauce



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