

## APPETIZERS

### **Sautéed Scallops 24**

Three Sautéed Sea Scallops served over Braised Swiss Chard topped with Sweet Red Onion and Candied Bacon

### **Sautéed Wild Shrimp 18**

Four Sautéed Shrimp Served on a Corn Arepas Topped with Avocado Guasacaca and a dash of Chili

### **Beef Carpaccio 16**

Served with Shaved Parmesan and Caper Vinaigrette

### **Jumbo Shrimp Scampi 22**

Sautéed with garlic and Lemon served with a Parmesan Crostini

### **Kobe Croquette 13**

Grape Verinique, Kobe Beef Served with Sauce Louis

### **Tuna Poke 22**

Tuna Tartar, Crispy Wontons, and Avocado served with Ponzu Sauce, Topped with Ginger Wasabi and Pickled Ginger

### **Foie Gras 20**

Pan-Seared and Served with Roasted Sweet Potato, Butternut Squash, Candied Bacon, and Cherry Compote

### **Cajun Style Crab Cake 22**

Served with Creamy Chipotle Sauce

### **Roasted Pork Belly 16**

Served over Parsnip Purée topped with Shoestring Potato Frites

## SOUP & SALADS

### **Beets Salad 14**

Trio of Local Beets, Avocado, Goat Cheese served with a White Balsamic Vinaigrette Dressing

### **Mediterranean Salad 13**

Heirloom Tomato, Cucumbers, Peppers, Red Onion, Kalamata Olives, Feta Cheese, topped with a Greek Vinaigrette

### **Caesar Salad 13**

Shaved Pecorino, Asiago, Parmesan Cheese, Topped with White Anchovies and served with Parmesan Crostini

### **Heirloom Tomato Caprese 16**

Served with Fresh Mozzarella, Arugula, Olive Oil and Balsamic Glaze

### **Baby Iceberg "Wedge Salad" 14**

Maytag Bleu Cheese, Smoked Bacon, Cherry Tomato, Red Onion, Cucumber and Bleu Cheese Dressing

### **Roasted Red Pepper Soup 11**

Served with Sautéed Jumbo Lump Crab Mascarpone Cheese and Topped with Asparagus

## SIDES & SAUCES

**Garlic Mashed Potatoes 8**

**Salt Crusted Baked Potato 8**

**BBQ Sweet Potato 8**

**Lobster Fries 18**

**Au Gratin ' Potatoes 12**

**Chorizo Corn Gratin 12**

**Lobster Mac n' Cheese 14**

**Truffle Mac n' Cheese 14**

**Sautéed Mushrooms 10**

**Jumbo Asparagus 12**

**Sautéed Spinach 10**

**Creamed Spinach 10**

**Bacon Roasted Brussels Sprouts 10**

**Béarnaise Sauce 2**

**Truffle Sauce 2**

**Au Poivre Sauce 2**

**Chimichurri 2**

**Trio Sauces 5**

## IRELANDS SIGNATURE STEAKS AND CHOPS

**Akaushi Wagyu Strip 14 oz. 60**  
Domestic "Kobe" New York Cut Strip Loin

**Bone -in Filet Mignon 13oz. 50**  
Our Signature King Cut

**Petite Filet Mignon 8oz. 41**  
1800° Seared Center Cut

**Bone-in Rib Eye 22oz. 49**  
Frenched Reserved Cowboy Steak

**Spinalis 8oz. 41**  
Heavily Marbled Chef's Cut

**Buffalo Tenderloin 8oz. 55**  
Bison Filet Mignon topped with Crispy Onions

**Colorado Lamb Chops 52**  
Mission Fig and Mint Confit

## TOP THEM OFF

**Stuffed Lobster Tail 30**  
Rossini 20  
2 Diver Scallop 14

**Plain Lobster Tail 25**  
3 Jumbo Grilled Shrimp 22  
Oscar 16

Gorgonzola Crust 5

## FROM THE SEA

**Jumbo Shrimp & Sea Scallops Combo 46**  
Sautéed with Heirloom Tomatoes, Lemon and Garlic Butter

**Pan Seared Grouper 40**  
Served with Yukon Potatoes and topped with Crispy Bacon, Middle Neck Clams in a Roasted Pepper Fondue

**Spiced Sear Snapper 39**  
Served over Mixed Vegetables and a Lemon Caper Beurre Blanc

**Stuffed Twin Lobster Tails 60**  
Stuffed with Jumbo Lump Crab served with Drawn Butter

**Seared Sesame Tuna 39**  
Stir Fry of Farro, Baby Bok Choy, Carrots, Mushrooms, Bean Sprouts with Ginger Glaze

**Grilled King Salmon 40**  
Grilled to Perfection served over Edamame Vegetable Stir Fry with Teriyaki

## SPECIALTIES

**Truffle Gorgonzola**  
**Crusted Filet & Scallops 52**  
8oz Fillet Mignon Crusted with Gorgonzola, Seared Diver scallops served with Steak Fries and Au Poivre Sauce

**Joyce Farms Chicken 37**  
Two Sofrito Marinated Frenched Chicken Breast baked with Brown Stock Lie and Roasted Garlic Cloves

**Maine Lobster Scampi 50**  
Two Lobster Tails Sautéed with Traditional Scampi Sauce then baked served with a Parmesan Crostini

**Classic Tournedos Rossini 60**  
8oz Filet Mignon, Puff Pastry and Truffle Topped with Foie Gras

*\*Consuming Raw or Uncooked meat, Seafood or Egg may increase Your Risk of Food-Borne Illness. Some Foods May Contain Nut Please Notify Your Server if you have Any Allergies or Special Food Preparations and we will be Happy to Accommodate Your Needs.*