

Ireland's Steakhouse

Special 3-Course Menu

Appetizers

Select One

CAESAR SALAD

*Shaved pecorino, asiago, parmesan cheese,
topped with white anchovies, and served with
baguette crisp*

AUTUMN SALAD

*Roasted sweet potato, maytag blue cheese, dried cranberries
walnuts & apricots with honey mustard dressing.*

KOBE CROQUETTE

Grape verinique and sauce Louis

Entrees

Select One

STEAK AU POIVRE

New York strip, cognac pepper corn sauce & house fries

PETIT FILET MIGNON 8 OZ.

1800 Seared center cut

GRILLED KING SALMON

Edamame Vegetable Stir Fry with Teriyaki Sauce

GRILLED CHICKEN

Basil, mozzarella & Sambuca tomato cream

Desserts

Select One

CHOCOLATE BROWNIE

FLORIDA ORANGE CRÈME BRULEE

SWEET POTATO MAPLE LAYERED CHEESECAKE

\$39.95

Consuming raw or uncooked meat, seafood or egg may increase your risk of food-borne illness. Some food 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.

Ireland's Steakhouse

Appetizers

FRENCH ONION SOUP

CAJUN STYLE CRAB CAKE

Served with creamy chipotle sauce

ROASTED PORK BELLY

Served over parsnip puree, topped with shoestring potato fries

WILD SHRIMP SCAMPI

Sauteed with garlic, lemon, served with a parmesan crostini

Soup & Salads

RED PEPPER SOUP

Add sauteed jumbo lump crab, mascarpone cheese, topped with asparagus +4

CAESAR SALAD

Shaved pecorino, asiago, parmesan cheese, topped with white anchovies, and served with parmesan crostini

BABY ICEBERG "WEDGE SALAD"

Maytag bleu cheese, smoked bacon, cherry tomato, red onion, cucumber, and bleu cheese dressing

SIDES

Garlic Mashed Potatoes

Salt Crusted Baked Potato

Au Gratin Potatoes

Chorizo Corn Gratin

Lobster Fries

Truffle Mac & Cheese

Sauteed Mushrooms

Lobster Mac & Cheese

Bacon Roasted Brussels Sprouts

Jumbo Asparagus

Sauteed Spinach

Creamed Spinach

Ireland's Signature Steaks & Chops

PETIT FILET MIGNON 8 OZ.

1800 Seared center cut

BONE-IN RIB-EYE 22 OZ.

Frenched reserved cowboy steak

DELMONICO RIB EYE 16 OZ.

Grass fed all natural 28-day aged Rib Eye

BONE-IN FILET MIGNON 13 OZ.

Our signature king cut

COLORADO LAMB CHOPS

Mission fig and mint confit

AKAUSHI WAGYU STRIP 14 OZ.

Domestic "Kobe" New York cut strip loin

Sauces

Bearnaise ~ Truffle ~
Au Poivre ~ Chimichurri

Accompaniments

Gorgonzola Crust +5
Jumbo Shrimp +22 ~ Oscar +16

Main Courses

PAN ROASTED ATLANTIC COD

Minorcan chowder, gulf shrimp, and potato planks

PAN ROASTED SNAPPER

Served over mixed vegetables medley and a lemon caper beurre blanc

PAN ROASTED FILET MIGNON

Wrapped with smoked bacon, parmesan cheese and bourbon sauce

STUFFED TWIN LOBSTER TAILS

Stuffed with Jumbo Lump Crab served with Drawn Butter

Consuming raw or uncooked meat, seafood or egg may increase your risk of food-borne illness. Some food 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.
