

Ireland's Steakhouse

Summer 3-Course Menu

Appetizers

Select One

CAESAR SALAD

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

SUMMER SALAD

*Mixed berries, candied pecans, honey citrus
vinaigrette*

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

ATLANTIC SALMON

Sweet corn, ragout basil pesto, fried leeks

GRILLED CHICKEN

Basil, mozzarella & Sambuca tomato cream

Desserts

Select One

KEYLIME PIE

FLORIDA ORANGE CRÈME BRULEE

HOUSE PIE WITH VANILLA ICE-CREAM

\$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.

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Appetizers

FRENCH ONION SOUP	11
CAJUN STYLE CRAB CAKE	12
<i>Served with creamy chipotle sauce</i>	
ROASTED PORK BELLY	14
<i>Served over parsnip puree, topped with shoestring potato fries</i>	
WILD SHRIMP SCAMPI	16
<i>Sauteed with garlic, lemon, served with a parmesan crostini</i>	

Soup & Salads

RED PEPPER SOUP	12
<i>Add sauteed jumbo lump crab, mascarpone cheese, topped with asparagus +4</i>	
CAESAR SALAD	12
<i>Shaved pecorino, asiago, parmesan cheese, topped with white anchovies, and served with parmesan crostini</i>	
BABY ICEBERG "WEDGE SALAD"	14
<i>Maytag bleu cheese, smoked bacon, cherry tomato, red onion, cucumber, and bleu cheese dressing</i>	

SIDES

<i>Garlic Mashed Potatoes</i>	8
<i>Salt Crusted Baked Potato</i>	8
<i>Au Gratin Potatoes</i>	12
<i>Chorizo Corn Gratin</i>	12
<i>Lobster Fries</i>	16
<i>Truffle Mac & Cheese</i>	12
<i>Sauteed Mushrooms</i>	10
<i>Lobster Mac & Cheese</i>	16
<i>Bacon Roasted Brussels Sprouts</i>	10
<i>Jumbo Asparagus</i>	12
<i>Sauteed Spinach</i>	10
<i>Creamed Spinach</i>	10

Ireland's Signature Steaks & Chops

PETIT FILET MIGNON	8 OZ.	45
<i>1800 Seared center cut</i>		
BONE-IN RIB-EYE	22 OZ.	65
<i>Frenched reserved cowboy steak</i>		
DELMONICO RIB EYE	16 OZ.	49
<i>Grass fed all natural 28-day aged Rib Eye</i>		
BONE-IN FILET MIGNON	13 OZ.	65
<i>Our signature king cut</i>		
KANSAS CITY		50
<i>28-day age, bone-in strip</i>		
COLORADO LAMB CHOPS		52
<i>Mission fig and mint confit</i>		
AKAUSHI WAGYU STRIP	14 OZ.	70
<i>Domestic "Kobe" New York cut strip loin</i>		

Sauces

*Bearnaise ~ Truffle ~
Au Poivre ~ Chimichurri*

Accompaniments

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

Main Courses

PAN ROASTED ATLANTIC COD	28
<i>Minorcan chowder, gulf shrimp, and potato planks</i>	
PAN ROASTED SNAPPER	37
<i>Served over mixed vegetables medley and a lemon caper beurre blanc</i>	
PAN ROASTED FILET MIGNON	45
<i>Wrapped with smoked bacon, parmesan cheese and bourbon sauce</i>	
STUFFED TWIN LOBSTER TAILS	70
<i>Stuffed with Jumbo Lump Crab served with Drawn Butter</i>	

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