

APPETIZERS

JUMBO SHRIMP AND BLUE CRAB SUMMER ROLLS

SOY-LIME AND SWEET CHILI

14

PAN SEARED SCALLOPS

OVER BRAISED SHORT RIBS, TARRAGON MUSHROOM DEMI-GLACE

13

AHI TOWER

LAYERS OF FRESH TUNA, MANGO AND AVOCADO

15

ON THE ROCKS

MARINATED NY STRIP SLICES SEARED ON A HOT ROCK AT YOUR TABLE

14

CARPACCIO

SHAVED PARMESAN AND CAPER VINAIGRETTE

15

SAUTÉED FOIE GRAS

PORT CHERRY COMPOTE, HERB CREPE

22

ROASTED TOMATO SOUP

JUMBO LUMP CRAB

9

SALADS

CAPRESE

HEIRLOOM TOMATO, BUFFALO MOZZARELLA AND BALSAMIC SYRUP

11

SPINACH SALAD

WARM BACON DRESSING, EGG AND RED ONION

9

CAESAR SALAD

SHAVED PARMESAN, WHITE ANCHOVY, IRELAND'S OWN CAESAR DRESSING

9

THE WEDGE

ICEBERG LETTUCE, MAYTAG BLUE CHEESE, SMOKED BACON, TOMATO,
RED ONION, CUCUMBER, BLUE CHEESE DRESSING

9

STEAKS AND CHOPS

IRELAND'S PROUDLY SERVES AGED CERTIFIED ANGUS BEEF

BONE-IN RIB EYE 18 OZ

40

BONE-IN FILET MIGNON 12 OZ

46

PETITE FILET MIGNON 8 OZ

35

PRIME NEW YORK STRIP STEAK 14 OZ

48

KOBE CHOPPED STEAK

GRILLED SWEET ONION RINGS

28

BEER CAN CHICKEN

WILD RICE VEGETABLE PILAF

30

COLORADO DOUBLE LAMB CHOPS

GARLIC AND MINT FIG JAM

48

PROVIMI VEAL CHOP

49

SAUCES

TRUFFLE BORDELAISE

RED ZINFANDEL-PEPPERCORN

CHIMICHURRI

FISH AND SEAFOOD

BUTTER POACHED LOBSTER TAIL

VANILLA BEAN BUTTER

45

CEDAR PLANK SALMON

BLACK BERRY BUTTER, FENNEL-ORANGE SLAW

30

SEARED AHI TUNA MEDALLIONS

CHOPPED CHINOIS SALAD

36

IRELAND'S SWORDFISH MILANESE

LIGHTLY BREADED, LEMON CAPER BUTTER SAUCE

35

ROASTED SEA BASS

LOBSTER CRUST, YELLOW TOMATO COULIS, GRILLED LEEK

38

RED SNAPPER

IN SAFFRON BILLY BEE BROTH WITH BABY BOK CHOY

32

FRESH LOCAL SELECTION

MARKET PRICE

SIDES

SAUTÉED MUSHROOMS

ROASTED GARLIC POTATO MASH

TRUFFLE MAC N' CHEESE

BAKED POTATO

CREAMED SPINACH

JUMBO ASPARAGUS

CHORIZO AND SEAFOOD RISOTTO

9