

APPETIZERS

SHRIMP COCKTAIL

3 JUMBO SHRIMP SERVED WITH
COCKTAIL SAUCE. 10.95
(ADDITIONAL SHRIMP 2.95 EACH)

FRIED CALAMARI

SERVED WITH COCKTAIL AND REMOULADE
SAUCE. 12.95

I.R.C.C. TRIO

2 COCKTAIL SHRIMP, COLOSSAL LUMP CRAB
AND FRIED CALAMARI. SERVED WITH COCKTAIL
AND REMOULADE SAUCE. 19.95

BURRATA CHEESE RAVIOLIS

TOPPED WITH MARINARA AND ASIAGO
CHEESE. 8.95

JUMBO LUMP CRAB CAKES

HOMEMADE LUMP CRAB CAKES SERVED WITH
REMOULADE. 19.95

WHITE TRUFFLE FRIES

SHOESTRING FRIES TOPPED WITH
WHITE TRUFFLE OIL, SALT AND
PARMESAN CHEESE. 8.95

SALADS

SPINACH SALAD

FRESH BABY SPINACH TOPPED WITH
CRANBERRIES, STRAWBERRIES, ONIONS &
CRUMBLED GOAT CHEESE. TOSSED IN MAPLE
PECAN VINAIGRETTE, GARNISHED WITH
PARMESAN CHEESE CRISPS. 11.95

ADD GRILLED CHICKEN 8.00 SALMON 17.00
OR TENDERLOIN TIPS 19.00

RED AND GOLDEN BEETS SALAD

SERVED OVER ARUGULA AND MIXED GREENS
WITH TOMATOES, RED ONION, WALNUTS, GOAT
CHEESE AND MANDARIN ORANGES. DRIZZLED
WITH A BALSAMIC VINAIGRETTE. 11.95

I.R.C.C. CAPRESE

LAYERS OF TILED SLICES OF FRESH
MOZZARELLA CHEESE & VINE RIPENED
TOMATOES. DRIZZLED WITH BASIL
OLIVE OIL & BALSAMIC GLAZE. 10.95

TRADITIONAL CAESAR SALAD

ANCHOVIES AND VINE RIPENED TOMATOES. 9.95
HALF SIZE 4.95

ADD GRILLED CHICKEN 8.00 SALMON 17.00
OR TENDERLOIN TIPS 19.00

SOUP

FRENCH ONION SOUP

CARAMELIZED ONIONS IN A SHERRIED
BEEF STOCK TOPPED WITH PROVOLONE &
SWISS CHEESE. 7.95

I.R.C.C. ENTREES

CRANBERRY CHICKEN

TOPPED WITH APPLES, CRANBERRIES &
CRANBERRY MOZZARELLA CHEESE. 28.00

CHICKEN WILLIAM

TOPPED WITH MUSHROOMS, MOZZARELLA
CHEESE & MARSALA SAUCE. 28.00

ROASTED PRIME RIB

SERVED WITH A POPOVER & AU JUS.
QUEEN 36.95 KING 40.95

RACK OF LAMB

AVAILABLE PLAIN OR DIJON HERB
CRUSTED. 40.95

FILET MIGNON

CHOICE OF BERNAISE SAUCE, DEMI GLAZE OR
BLEU CHEESE BUTTER. GARNISHED WITH
GARLIC AND ASIAGO CHEESE CRUSTED ROMA
TOMATO. 43.95

MAPLE MOUNTAIN TENDERLOIN TIPS

SMOTHERED IN MAPLE MOUNTAIN BBQ SAUCE
AND GARNISHED WITH ONION RINGS. 29.00

N.Y. SIRLOIN

CHOICE OF BERNAISE SAUCE, DEMI GLAZE OR
BLEU CHEESE BUTTER. 40.95

ALMOND CRUSTED HADDOCK

TOPPED WITH LEMON BURRE BLANC & FRIED
LEEKS. 30.00

TRADITIONAL HADDOCK

TOPPED WITH RITZ CRACKER CRUMBS. 28.00

SALMON FILLET

CHOICE OF PICCATA, CAJUN, BLACKENED OR
TOPPED WITH MANGO SALSA. 30.00

SWORDFISH STEAK

CHOICE OF PICCATA, CAJUN, BLACKENED OR
TOPPED WITH MANGO SALSA. 36.00

SEAFOOD ROMA

SHRIMP, SCALLOPS, AND LOBSTER SAUTEED
WITH ROMA TOMATOES AND FRESH BASIL IN
A WHITE WINE, LEMON, AND GARLIC SAUCE.
SERVED OVER VERMICELLI PASTA. GARNISHED
GRILLED BAGUETTE. 40.00