

APPETIZERS

SHRIMP COCKTAIL

3 JUMBO SHRIMP SERVED WITH
COCKTAIL SAUCE 11.95
(ADDITIONAL SHRIMP 3.50 EACH)

FRIED CALAMARI

SERVED WITH COCKTAIL AND REMOULADE
SAUCE 12.95

JUMBO LUMP CRAB CAKES

HOMEMADE LUMP CRAB CAKES SERVED WITH
REMOULADE 19.95

FRIED BRUSSELS SPROUTS

TOSSED IN A MAPLE MUSTARD VINAIGRETTE
WITH BACON 9.95

BURRATA CHEESE RAVIOLIS

TOPPED WITH MARINARA AND ASIAGO
CHEESE. 8.95

WHITE TRUFFLE FRIES

SHOESTRING FRIES TOPPED WITH
WHITE TRUFFLE OIL, SALT AND
PARMESAN CHEESE 9.95

SALADS

SPINACH SALAD

FRESH BABY SPINACH TOPPED WITH
CRANBERRIES, STRAWBERRIES, ONIONS &
CRUMBLed GOAT CHEESE. TOSSED IN MAPLE
PECAN VINAIGRETTE, GARNISHED WITH
PARMESAN CHEESE CRISPS 12.95

ADD GRILLED CHICKEN 9.00 SALMON 19.00
OR TENDERLOIN TIPS 23.00

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

CHILLED SALMON AND BEET SALAD

RED BEETS, GOLDEN BEETS, FIELD GREENS, GOAT
CHEESE, CALAMATA OLIVES, BANANA PEPPERS,
TOMATOES AND CUCUMBERS SERVED OVER THAI
STYLE QUINOA AND VEGETABLE BLEND.
DRIZZLED WITH A BALSAMIC VINAIGRETTE 24.95

TRADITIONAL CAESAR SALAD

ANCHOVIES AND VINE RIPENED TOMATOES 10.95
HALF SIZE 5.50

ADD GRILLED CHICKEN 9.00 SALMON 19.00
OR TENDERLOIN TIPS 23.00

SOUP

FRENCH ONION SOUP

CARAMELIZED ONIONS IN A SHERRIED
BEEF STOCK TOPPED WITH PROVOLONE &
SWISS CHEESE 8.95

I.R.C.C. ENTREES

CRANBERRY CHICKEN

TOPPED WITH APPLES, CRANBERRIES &
CRANBERRY MOZZARELLA CHEESE 29.00

ROASTED PRIME RIB

SERVED WITH A POPOVER & AU JUS
QUEEN 42.00 KING 46.00

FILET MIGNON

CHOICE OF BERNAISE SAUCE, DEMI GLAZE OR
BLEU CHEESE BUTTER. GARNISHED WITH
GARLIC AND ASIAGO CHEESE CRUSTED ROMA
TOMATO 51.00

N.Y. SIRLOIN

CHOICE OF BERNAISE SAUCE, DEMI GLAZE OR
BLEU CHEESE BUTTER 46.00

TRADITIONAL HADDOCK

TOPPED WITH RITZ CRACKER CRUMBS 30.00

SWORDFISH STEAK

CHOICE OF PICCATA, CAJUN, BLACKENED OR
TOPPED WITH MANGO SALSA 38.00

CHICKEN WILLIAM

TOPPED WITH MUSHROOMS, MOZZARELLA
CHEESE & MARSALA SAUCE 29.00

RACK OF LAMB

AVAILABLE PLAIN OR DIJON HERB
CRUSTED 46.00

MAPLE MOUNTAIN TENDERLOIN TIPS

SMOTHERED IN MAPLE MOUNTAIN BBQ SAUCE
AND GARNISHED WITH ONION RINGS 38.00

ALMOND CRUSTED HADDOCK

TOPPED WITH LEMON BURRE BLANC & FRIED
LEEKS 32.00

SALMON FILLET

CHOICE OF PICCATA, CAJUN, BLACKENED OR
TOPPED WITH MANGO SALSA 31.00

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
WITH A GRILLED BAGUETTE 42.00