

## STARTERS

**(1) PICKLED SALMON** 125 / €18

The marinated salmon is made from our family recipe from 1971. Served with cumin bread and mustard dressing, it's a 'must try'.

**(2) SCAMPI FRITTI** 125 / €18

Choose the crispy flavour of deep-fried scampi. We serve this all time favourite with our tasty Madagascan peppercorn dressing.

## LOBSTER FROM TANK

**(19A) 1/2 Grilled Lobster** 250 / €36

**(19B) 1/1 Grilled Lobster** 490 / €70

Served with lemon



Please try one of our new vegetable sides instead  
- please ask your waiter

## EXTRAS

The prices of all main courses are inclusive of your choice of potato and seasoned butter.

**SAUCE** 35 / €5

Choice of: Hereford Bearnaise, Pepper Sauce or Red Wine Sauce

**SURF & TURF**

**1/2 Rock Lobster Tail** 139 / €20

**1/1 Rock Lobster Tail** 278 / €40

Add 1/2 or a whole grilled rock lobster tail to your steak.

# STEAKS



## MEALS TO SHARE

Some of our steaks are ideal for sharing  
\* 10D and 12D are ideal for 2 people to share



### FILLET

(10A) ca. 140 g 265 / €38 Thickly carved and extremely tender. If you can't decide, a fillet steak is the safe choice  
(10B) ca. 200 g 345 / €49  
(10D) ca. 400 g \* 670 / €96

(16A) Grilled Skewer 195 / €28 Pieces of fillet

### SIRLOIN

(12A) ca. 250 g 295 / €42 Tender and flavoursome steak with a fatty edge and marbling  
(12D) ca. 500 g \* 550 / €79

### T-BONE

(13F) ca. 500 g 395 / €56 Fillet on one side of the bone and sirloin on the other side

### RIBEYE

(18A) ca. 300 g 325 / €46 A rich steak with heavy marbling

### GROUND STEAK

(14A) ca. 200 g 165 / €24 Juicy steak of ground beef. Served with crisp onion rings

## ALTERNATIVES TO BEEF

Chicken Breast (11B) ca. 200 g 185 / €26

Vegetarian / Vegetable Steak (11G) ca. 180 g 175 / €25

Rack of Lamb (30A) ca. 300 g 290 / €41

Plaice (15A) 275 / €39

All main courses are inclusive of your choice of potato and seasoned butter