

Friday Steak Night

Welcome to the home of the worlds greatest steak!

When it comes to beef, there is nothing better than a dry - aged steak. **Our local in house dry aged beef** has a remarkable depth of flavour. This is achieved by sourcing local beef from the highest grade of traditional breeds of cattle, hanging their prime cuts of beef for up to 21 days. The process enhances the beef which offers a more succulent, tender, improved buttery texture and mellow yet beefier taste.



SIGNATURE STEAKS

PAN FRIED DRY AGED FILLET 8oz €25.50

The most tender of steaks and lean in appearance. This meat has a sublime, subtle flavour. Served on a Bed of Fried Onions & Mushrooms with Rosemary, Garlic Hash & Tobacco Shallots

DRY AGED RIB EYE 10oz €24.90

Delicious beefy flavour, this heavily marbled cut has a ribbon of fat at its core which melts during cooking, making the meat sensationally juicy. Served on a Bed of Fried Onions & Mushrooms with Duxelle Stuffed Flatcap Mushroom

DRY AGED SIRLOIN 9oz €23.90

One of the most flavour some steaks, and it's almost as tender as a fillet. Served on a Bed of Fried Onions & Mushrooms with Smoked Garlic Mash & Roasted Plum Tomato

STEAK SAUCE	-	Garlic Butter		Roquefort Blue Cheese
		Whiskey Pepper		Wild Mushroom & Tarragon

SURF YOUR STEAK!

Sautéed Crab Claws	€4.50
Sautéed Prawns in Garlic Butter	€3.50

AGED FOR
UP TO
21 DAYS

CHOOSE 2 SIDES

- GARLIC POTATO
- PETITE SALAD
- SWEET POTATO FRIES
- HOMEMADE ONION RINGS
- CHUNKY CHIPS
- TACO SEASONED STEAKHOUSE CHIPS
- MASHED POTATO
- HONEY ROASTED VEGETABLES

Additional choice €2.00

HOW DO YOU LIKE YOUR STEAK COOKED?

- | | |
|------------------------------|-----------------------------------|
| RARE
Very Red Cool Centre | MEDIUM RARE
Red Warm Centre |
| MEDIUM
Warm Pink Centre | MEDIUM-WELL
Slight Pink Centre |
| WELL-DONE
Cooked Through | |

