

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 mellower yet beefier taste.



SIGNATURE STEAKS

PAN FRIED DRY AGED FILLET 8oz €27.90

The most tender of steaks and lean in appearance. This meat has a sublime, subtle flavour.

DRY AGED RIB EYE 10oz €26.90

Delicious beefy flavour, this heavily marbled cut has a ribbon of fat at its core which melts during cooking, making the meat sensationally juicy.

DRY AGED SIRLOIN 9oz €25.90

One of the most flavour some steaks, and it's almost as tender as a fillet.

All of the above are served on a bed of fried onions & mushrooms with slow roasted tomatoes

STEAK SAUCE - Garlic Butter
Whiskey Pepper
Wild Mushroom

SURF YOUR STEAK!

Sautéed Prawns in Garlic Butter €3.90

AGED FOR
UP TO
21 DAYS

CHOOSE 2 SIDES

- CHUNKY CHIPS
- MASHED POTATO
- SPICY POTATO WEDGES
- PETITE SALAD
- HOMEMADE ONION RINGS
- SWEET POTATO FRIES
- COLESLAW

Additional choice €3.00

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 | |

