## STEAK & LOBSTER

## ALL MAINS AND ROLLS ARE SERVED WITH UNLIMITED FRIES AND A SPICY LEMON SALAD

SAUCES

BLUE CHEESE

CHIMICHURRI JALAPEÑO

**DESSERTS** 

**GINGER ADDICTION\*** 

FRESH GINGER, KIWI, VANILLA

TOPPED WITH GINGER BEER

GREEN PEPPERCORN

LEMON GARLIC BUTTER

i	SIGNATURES	20
ı	THE STEAK A 10°Z RIB-EYE FROM THE GRILL COOKED TO YOUR PREFERENCE	
L	THE LOBSTER A 1 <sup>LB</sup> LOBSTER SERVED STEAMED OR CHARGRILLED, WITH LEMON GARLIC BUTTER	
Total State	THE SURF AND TURF ROLL SLICED STEAK AND LOBSTER DRESSED WITH HORSERADISH GARLIC MAYO AND SERVED IN A WARM TOASTED BRIOCHE ROLL	

IN A ROLL	
SERVED IN A WARM TOASTED BRIOCHE ROLL	400
LOBSTER CHARGRILLED LOBSTER WITH SPICY LEMON MAYO	15
STEAK PHILLY CHEESE STEAK WITH CREAMY SPICY MAYO	15
VEGGIE VEGGIE PHILLY CHEESE STEAK WITH CREAMY SPICY MAYO	12

F	THE REST	
5	STEAKS	
A	ALL OUR STEAKS FROM THE GRILL ARE	
(	COOKED TO YOUR PREFERENCE	
1	12 <sup>oz</sup> FLAT IRON	22
1	14 <sup>oz</sup> SIRLOIN	25
1	16 <sup>oz</sup> T-BONE	28
	LOBSTER	
F	ALL OUR LOBSTERS ARE SERVED STEAMED	
(	OR CHARGRILLED	
2	<sup>2LB</sup> LOBSTER	40
7	THE RESERVE OF THE PERSON NAMED IN COLUMN 2 IS NOT THE PERSON NAME	

SALADS	
PAN-FRIED LOBSTER WITH LIME AND CILANTRO	8/14
SPINACH, APPLE AND PECAN WITH MAPLE DRESSING	6/10
BLACKENED STEAK WITH BALSAMIC MUSTARD DRESSING	8/14

BRING IT TOGETHER	
SURF AND TURF	35
GRILLED STEAK AND CHARGRILLED	
LOBSTER TAILS WITH SPICY ROASTED	
GARLIC CHIMICHURRI BUTTER	

BITES	
GARLIC AND PARMESAN FRIES	3
CHILLI CHEESE BITES	4
CAYENNE-PEPPERED ONION RINGS	3
CRISPY FLAT SMOKED BEEF TACOS WITH LIME AND CRÈME FRAÎCHE	6
WARM VEGGIE MINCE LETTUCE CUPS WITH CHILLI GINGER DRESSING	4

SALTED CARAMEL CHEESECAKE	6
TRAWBERRIES, MERINGUE AND CREAM	6
OUR SIGNATURE MASON JAR	8
HONEYCOMB, CHOCOLATE FUDGE	
BROWNIE, VANILLA ICE CREAM AND	
OFFEE CARAMEL SAUCE	
The second secon	
WE RECOMMEND	4
	9
STRAWBERRY & RHUBARB FIZZ	
SKYY VODKA, RHUBARB AND ROSEHIP CORDIAL,	
RESH STRAWBERRIES FINISHED WITH PROSECC	0
THE PASSIONATE	
BOMBAY SAPPHIRE, APEROL, PINK GRAPEFRUIT	
UICE, PASSION FRUIT SYRUP	
OUR RUM PUNCH	
COMBINATION OF HAVANA 3 YEAR AND MYERS	
RUM, VELVET FALERNUM, PINEAPPLE JUICE,	
ANGOSTURA BITTERS	
PISCO ELDERSOUR	
PISCO ABA, ELDERFLOWER CORDIAL, EGG WHITE, FRESH CRUSHED RASPBERRIES	
TEST CROSTED RAST BERRIES	
ION ALGORIO DO CONTANO	
ION-ALCOHOLIC COCKTAILS 6.	5

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CHAMPAGNE AND SPARKLING WINE BY THE GLASS		150ML
PROSECCO EXTRA DRY, FANTINEL	NV	8
MOËT & CHANDON BRUT IMPÉRIA	AL NV	13
WHITE	175ML	CARAFE
VERAMONTE RESERVA (CHARDONNAY) CASABLANCA VALLEY, CHILE 2015	5.75	16
TENUTA RAPITALÀ (GRILLO) SICILY, ITALY 2014	6.5	18
GAVI DI GAVI 'TOLEDANA' (CORTESE) DOMINI VILLA LANATA, PIEMONTE, ITALY 2014/15	8	22
RED		
VERAMONTE RESERVA (CARMÉNÈRE) COLCHAGUA VALLEY, CHILE 2015	5.75	16
CÔTES DU RHÔNE 'GENTILHOMME OGIER (GRENACHE, SYRAH) RHÔNE, FRANCE 2015	E', <b>6.5</b>	18
RAVENSWOOD OLD VINE (ZINFANDEL) LODI COUNTY, CALIFORNIA, USA 2014	8	22
BEER & CIDER	PINT	HALF
DRAUGHT		
PERONI	4.95	2.75
CARLING	4.95	2.75
WORTHINGTON	4.95	2.75
GUINNESS	4.95	
BOTTLED	BOTTLE	
PERONI	4.95	
HEINEKEN	4.95	
SAN MIGUEL	4.95	
MAGNERS IRISH CIDER	4.95	

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.