

YANKS

STEAKHOUSE

To Start

Chefs Soup of the Evening with a Selection of Breads	€6.00
Smoked Duck breast and Terrine with poached pear and blue cheese, chutney, tossed salad (1,7,12)	€11.00
Sautéed Prawns in crispy Filo basket, Garlic Butter Sauce (1,2,3,7,12)	€12.50
Goats Cheese Salad, Poached Pear in mulled wine, Walnuts (6,7,8,12)	€8.50
Pan Fried Scallops, Crispy Pork Belly, Celeriac and Vanilla Puree Green apple sauce (2,6,7,12)	€12.50
Duo Marinated Chicken Skewers in Light Green Curry and Teriyaki Sauce, Noodles and Salad (1,5,6,7,8,11)	€9.00
Seafood Chowder with Brown Bread (1,2,4,7,9,14)	€8.50

Main Event

Wexford Rib Eye Steak, Sautéed onions and mushrooms Homemade Spicy Potato Wedges (6,8)	10 oz €22.00
	12oz €26.00
Wexford Striploin Steak, Sautéed onions and mushrooms Homemade Spicy Potato Wedges (6,8)	12oz €26.00
8oz Beef Fillet Surf and Turf with Prawns in Filo Port and Blue Cheese Sauce (1,2, 3, 7, 12)	€29.00
Baked Cod Topped with Parmesan Crust, Provençale Tomato Sauce, Lemon and Dill Cream (1,4,7,9,12)	€18.00
Monkfish Casserole in Saffron Sauce with Mussels, Crab Claws (2,4,7,12,14)	€26.00
Lamb Shank Slowly Cooked in Red Wine Jus (7,12)	€20.00
Crispy Duck Leg Confit, Toulouse Sausage, mushrooms sauce (7,12)	€18.00
Pasta Primavera, Grilled vegetables, pesto, Parmesan, sundried tomatoes (1,7,8,12)	€16.00

Sauce Available for Steaks, Black Pepper Sauce, Garlic Butter, Café de Paris Butter,
Mushrooms Sauce. All main Course served with potatoes and Vegetables.

Desserts

Traditional Vanilla Crème Brulee, Strawberries Skewer (3,7)	€6.00
Summer delight: Berry mousse, sorbet, meringue bites, fruits (7)	€6.00
Wexford Strawberries with cream and ice cream (7)	€6.00
Poached Pear in Spicy Syrup, Vanilla Ice- Cream, Chocolate Sauce (7)	€6.00
Selection of Ice creams and Sorbets	€5.50

All our Beef is 100% Irish origin.

The food allergens used in the preparation of our food can be viewed in a separate menu available to view at any time. Please ask a member of our team if you need additional information on food allergens.

Head Chef Gilles Laforge

What are the 14 Allergens	
1) Celery	8) Molluscs
2) Cereals containing Gluten	9) Mustard
3) Crustaceans	10) Nuts
4) Eggs	11) Peanuts
5) Fish	12) Sesame Seeds
6) Lupin	13) Soya
7) Milk	14) Sulphur Dioxide

