

YANKS

STEAKHOUSE

Table d'hôte

€29.90

Starters

Chefs Soup of the Evening with a Selection of Breads
Goats Cheese Salad, Poached Pear, Walnuts with a French Dressing
Marinated Chicken Skewers in Light Green Curry and Teriyaki Sauce Noodles and Salad
Deep Fried Brie in a Raspberry Sauce on a Bed of Garden Leaves
Seafood Chowder with Brown Bread

Main Event

8 oz Wexford Striploin Steak, Sautéed Onions and Mushrooms
Homemade Spicy Potato Wedges (€6.00 extra)
Breaded Monkfish Scampi with Chips, tossed Leaves, Marie Rose Sauce
Baked Cod with Parmesan Crust, Provençale Tomato Sauce, Lemon and Dill Cream
Crispy Duck Leg Confit, Toulouse Sausage in a Mushrooms Sauce
Pasta Primavera, Grilled vegetables, Basil pesto, Parmesan and Sundried Tomatoes

Desserts

Traditional Vanilla Crème Brulee, Strawberries Skewer
Summer Delight: Berry Mousse, Sorbet, Meringue Bites, Fruits
Poached Pear in Spicy Syrup, Vanilla Ice- Cream, Chocolate Sauce
Selection of Ice creams and Sorbets

Sauces available for Steaks: Black Pepper Sauce, Garlic Butter, Café de Paris Butter and Mushroom Sauce.
All main Course served with Potatoes and Vegetables.

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