



DELUXE SMOKEHOUSE SET MENU

€39 PER PERSON

Add €5 for dessert

STARTERS

DYNAMITE CRISPY PRAWN & LOBSTER COCKTAIL

Chipotle Thousand Island dressing, guacamole

or

CAJUN FISH TACOS

Charred corn, pico de gallo, coriander, avocado, lime sour cream

or

ROASTED CHICKEN QUESADILLAS

Cheddar cheese, jalapeños, coriander, mixed peppers, spring onions, guacamole, salsa and sour cream

MAINS

BLACK & BLUE BURGER (GF BUN AVAILABLE)

100% Black Angus beef, blackened Cajun rub, blue cheese, red onion marmalade
Cooked medium-well. Served with pickles & skinny fries

or

(GF) LONGHORN 29-DAY DRY-AGED NEW YORK STRIP LOIN STEAK

Green beans, fries

Choice of pepper sauce or smoked shallot gravy or parsley and jalapeño béarnaise sauce

or

(GF) CHARGRILLED LAMB RACK

Potato mash, green beans, maple & mint gravy

or

BLACKENED CREOLE COD

Cajun crust, peppers, onions broccolini, smoked soy glaze, steamed rice

or

(GF) SLOW BRAISED BEEF

Buttered spring onion mash, smoked shallot gravy