



# STEA

No shortcuts. And you can taste it in every bite of our Certified Angus Beef® brand steaks.  
Served with an asparagus garnish and baked potato. Get it loaded for -1 more

## SIRLOIN

7 oz. -17  
Lean and tender  
center-cut sirloin.

## RIBEYE

12 oz. -29  
Traditional, center-cut ribeye.

## FILET MIGNON

6 oz. -28  
Center-cut filet.

### ADD

Sautéed Mushrooms -2 / Bleu Cheese Crumbles -2  
Fried Onion Straws -2 / Shrimp Skewer -6

## STEAK DONENESS CHART



Rare:  
Cool red center



Medium Rare:  
Warm red center



Medium:  
Warm pink center



Medium Well:  
Slightly pink center



Well: No pink,  
cooked throughout

# ENTRÉES



## FISH & CHIPS -16

Beer-battered North Atlantic cod fried to perfection over a pile of skin-on fries and mushy peas. Served with tarter and malt vinegar.

## HALF RACK BABY BACK RIBS -15

Tender, fall-off-the-bone ribs slow cooked with Mississippi Cattle Mustard BBQ sauce served over skin-on fries. Make it a full rack for - 5 more.

## HYDE'S SHEPHERD'S PIE -15

Certified Angus Beef® short rib and traditional vegetables prepared in a delicious house-made brown gravy topped with skin-on whipped potatoes and smoked cheddar cheese.



## CHICKEN & RISOTTO -15

Tender grilled chicken served over a creamy risotto made with portobello mushrooms, cream, garlic, chives and Parmesan cheese. Drizzled in balsamic glaze.

## BANGERS & MASH -14

Irish sausages smothered in brown onion gravy over skin-on whipped potatoes.

## CAJUN ALFREDO -16

Cavatappi pasta with your choice of sautéed shrimp or grilled chicken, diced tomatoes and broccoli tossed in a house made Alfredo sauce. Topped with green onions.

## \*GUINNESS GLAZED SALMON -16

Grilled Norwegian salmon drizzled with Guinness glaze. Served over skin-on whipped potatoes with a garnish of fresh asparagus.

\*This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, fish or eggs may increase your risk of food borne illness, especially if you have a medical condition.