



*STEAKS

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. -Mrkt
Lean and tender
center-cut sirloin.

RIBEYE

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

FILET MIGNON

6-oz. -Mrkt
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 tartar 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.

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CHICKEN & RISOTTO -15

Tender grilled chicken served over a creamy risotto made with mushrooms, cream, garlic 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.

SEARED GROUPE -18

Wild-caught grouper, seared in a brown-butter and balsamic reduction, served over a 5-grain and wild rice medley with a garnish of fresh grilled 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.