



# \*STEAKS

No shortcuts. And you can taste it in every bite of our Certified Angus Beef® brand steaks.  
Served with baked potato. Get it loaded for \$2 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 -7

## 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.

## HYDE'S SHEPHERD'S PIE -16

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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## BANGERS & MASH -14

Irish sausages smothered in brown gravy, over skin-on whipped potatoes, topped with fried onion straws.

## \*GUINNESS GLAZED SALMON -16

Grilled Norwegian salmon drizzled with Guinness glaze. Served over skin-on whipped potatoes.

## PORTERHOUSE PORK CHOP -22

Grilled, bone-in 10 oz. porterhouse chop, topped with a bacon-apple chutney and served on a bed of skin-on whipped potatoes and sautéed green beans.

## CHICKEN & RISOTTO -15

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

## CAJUN ALFREDO -17

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.

## SEARED BLACKENED

## MAHI MAHI -20

Seared blackened Mahi, served over a bed of rice pilaf, and topped with a house-made pineapple salsa.

\*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.