



STEAKS

You deserve the very best steaks, so we only serve the *Certified Angus Beef®* brand.

*All steaks topped with garlic-herb butter and served with a house salad and 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 / Blue 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, 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 -15

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

GUINNESS-GLAZED SALMON* -17

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 -16

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

CAJUN ALFREDO -15

*Penne pasta with diced tomatoes and broccoli tossed in a house-made Alfredo sauce. Topped with green onions.
Add Chicken -5 Shrimp -7*

GARLIC-LEMON DILL

MAHI MAHI -20

Wild-caught Mahi Mahi, pan seared in a lemon-dill sauce. Served with roasted potatoes and steamed broccoli.

Parties of 8 or more will be charged an automatic 18% gratuity.
Any additional sauces will be a \$.75 upcharge.

**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.*

