



STEAKS

You deserve the very best steaks, so we only serve the *Certified Angus Beef*® brand. Our steaks are aged for a minimum of 30 days.

*All steaks topped with garlic herb butter and served with a choice of two sides.
Add a side salad for \$4*

SIRLOIN -Mrkt

7 oz. Lean and Tender Center-Cut Sirloin. Dry-Aged.

RIBEYE -Mrkt

12 oz. Traditional, Center-Cut Ribeye. Dry-Aged.

FILET MIGNON -Mrkt

6 oz. Center-Cut Filet. Dry-Aged.

ADD

Sautéed Mushrooms -2 / Blue Cheese Crumbles -2 / Fried Onion Straws -2 / Shrimp Skewer -8

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 -18

Beer-battered North Atlantic cod fried to perfection over a pile of skin-on fries. Served with slaw and tartar sauce.

HYDE'S SHEPHERD'S PIE -17

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



BANGERS & MASH -14

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

LIMERICK BEER-GLAZED

SALMON* -23

Grilled Norwegian salmon drizzled with Limerick glaze. Served over skin-on whipped potatoes and broccoli.

MARINATED HALF ROASTED CHICKEN -21

Marinated half roasted chicken with a honey-garlic glaze, pan-seared roasted red potatoes and green beans.

CHICKEN & RISOTTO -18

Tender grilled chicken served over a creamy risotto made with mushrooms, cream, garlic and Asiago cheese. Drizzled with 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 -8

FISH TACOS -16

Tempura-battered North Atlantic cod and slaw mix, with a sriracha aioli drizzle.

Sub Grilled Shrimp -3

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.*