OUR IRISH GRASS FED STEAKS ARE BUTCHERED BY HAND AND DRY AGED FOR 40 DAYS

Beef & Lobster MALAHIDE

2 COURSES 19 3 COURSES 25

PRE DINNER COCKTAILS

FRENCH MARTINI 8

HENDRICKS CLOVER CLUB 10

WHISKEY SOUR 8

APEROL SPRITZ 8

ESPRESSO MARTINI 10

STARTERS

SHRIMP & LOBSTER FRITTERS

JALAPENOS, HONEY AND LEMON AIOLI

KING PRAWNS PIL PIL Grilled Ciabatta

CRISPY MAC 'N' CHEESE SPICY ARRABBIATA SAUCE, PESTO MAYO, ROCKET AND PARMESAN

HOT 'N' SPICY DUCK WINGS CROZIER BLUE CHEESE DIP

MAIN COURSES

CORN-FED CHICKEN BREAST

PARMESAN AND HERB CRUMB, WILD MUSHROOMS, THYME JUS

HOMEMADE POTATO GNOCCHI

WILD MUSHROOMS, POACHED EGG, PARMESAN

BACON CHEESE BURGER

DUBLINER VINTAGE CHEDDAR, SMOKED BACON, CARAMELISED ONION, TARRAGON MAYO

100Z/280G HEREFORD RIB EYE 8 SUPPLEMENT BEER BATTERED ONION RINGS, SLOW ROASTED TOMATO AND A CHOICE OF SAUCE BELOW

DAILY GRILLED FILLET OF FISH

BROWN BUTTER, CAPERS AND LEMON

SAUCES EXTRA SAUCE 1.5
PEPPER SAUCE / GARLIC BUTTER / BÉARNAISE

SIDES ALL 4 OR 3 FOR 10

BEER BATTERED ONION RINGS
TRUFFLE PARMESAN FRIES
HERITAGE BABY TOMATO AND BASIL SALAD
FRENCH FRIES
BAKED SWEET POTATO, SOUR CREAM AND CHIVES
BUTTERED GREEN BEANS
CREAMED CORN WITH PARMESAN
SWEET POTATO FRIES
ROCKET AND PARMESAN SALAD

DESSERTS & DESSERT COCKTAILS-

DESSERTS

CLASSIC CRÈME BRÛLÉE

SALTED CARAMEL APPLE PIE

HONEYCOMB ICE CREAM

BAKED CHEESECAKE

LEMON CURD AND MIXED BERRY COMPOTE

SELECTION OF FARMHOUSE CHEESES 3 SUPPLEMENT PEAR & APPLE CHUTNEY, CRACKERS

DESSERT COCKTAILS ALL 7.5

BAILEYS CHOCOLATINI

VODKA, BAILEYS, CHOCOLATE SYRUP, GRATED VALRHONA CHOCOLATE

SALTED CARAMEL ESPRESSO

VODKA, MONIN CARAMEL, BAILEYS AND ESPRESSO

CRÈME BRÛLÉE

MARTELL V.S.O.P, BUTTERSCOTCH SYRUP, AMARETTO AND ESPRESSO



WE ARE A PROUD CORPORATE PARTNER OF THE CHARITY AWARE! THE 'CENTS' OF EVERY SINGLE BILL AT BEEF & LOBSTER RESTAURANTS ARE DONATED TO AWARE! EVERY SINGLE CUSTOMER WHO WALKS IN THE DOOR IS CONTRIBUTING TO CHANGING AND SAVING LIVES WITH AWARE!

OUR IRISH GRASS FED STEAKS ARE BUTCHERED BY HAND AND DRY AGED FOR 40 DAYS

Beef & Lobster

A LA CARTE **DINNER MENU**

PRE DINNER COCKTAILS FRENCH MARTINI 8 HENDRICKS CLOVER CLUB 10 WHISKEY SOUR 8 APEROL SPRITZ 8 ESPRESSO MARTINI

10

STARTERS	
SHRIMP & LOBSTER FRITTER JALAPENOS, HONEY AND LEMON AIOLI	S
KING PRAWNS PIL PIL GRILLED CIABATTA	9.5
PAN-FRIED SCALLOPS CRISPY BACON, LEMON AND CAPER BUTTER	13
HOT 'N' SPICY DUCK WINGS CROZIER BLUE CHEESE DIP	9.5
FOIE GRAS PARFAIT SPICED CHUTNEY, TOASTED SOURDOUGH	11
BUTTERMILK CRAB CLAWS LIME MAYO, PICKLED HABANERO	12

MAIN CUURSES	
650G WHOLE STEAMED & GRILLED IRISH LOBS LEMON AND GARLIC BUTTER	TER 42
CORN-FED CHICKEN BREAST PARMESAN AND HERB CRUMB, WILD MUSHROOMS, THYME JUS	21
CRISPY MAC 'N' CHEESE SPICY ARRABBIATA SAUCE, PESTO MAYO, ROCKET AND PARMESAN	16
RACK OF SLANEY VALLEY LAMB ROAST BUTTERNUT SQUASH, SOY CARAMI BLACK SESAME, ROSEMARY JUS	26 EL,
WAGYU BEEF BURGER DUBLINER VINTAGE CHEDDAR, SMOKED BACON, CARAMELISED ONION, TARRAGON	18 N MAYO
DAILY WHOLE GRILLED FISH BROWN BUTTER, CAPERS AND LEMON	MARKET PRICE

SIDES ALL 4 OR 3 FOR 10

BEER BATTERED ONION RINGS TRUFFLE PARMESAN FRIES HERITAGE BABY TOMATO AND BASIL SALAD FRENCH FRIES

100Z/280G HEREFORD RIB EYE	4	
100Z/280G BLACK ANGUS STRIPLOIN 2	2	
80Z/227G HEREFORD PRIME IRISH FILLET 20	6	
160Z/460G BONE IN HEREFORD CÔTE DE BOEUF 3	0	
26 0Z/730 G BONE IN MOHAWK SERVES 2 - PLEASE ALLOW 30 MINUTES	0	
ALL SERVED WITH BEER BATTERED ONION RINGS, SLOW ROASTED TOMATO AND A CHOICE OF SAUCE		
SAUCES EXTRA SAUCE 1.5 PEPPER SAUCE / GARLIC BUTTER / BÉARNAISE	5	
EXTRAS		
40Z/112G KING PRAWNS IN GARLIC BUTTER HALF A LOBSTER WITH GARLIC BUTTER 40Z/112G CRAB CLAWS IN GARLIC BUTTER 12		

STEAKS

BAKED SWEET POTATO, SOUR CREAM AND CHIVES **BUTTERED GREEN BEANS** CREAMED CORN WITH PARMESAN **SWEET POTATO FRIES** ROCKET AND PARMESAN SALAD

OUR IRISH GRASS FED STEAKS ARE BUTCHERED BY HAND AND DRY AGED FOR 40 DAYS

Beef & Lobster

BRUNCH MENU

BOTTOMLESS COCKTAILS

Bottomless Mimosas 18 or Bellini's

2 courses (light brunch 35 and big brunch) with Bottomless Mimosas or Bellini's

Bottomless cocktails are served for 2 hours from the start time of your reservation.

LIGHT BRUNCH

BRAISED SHORT RIB BEEF BENEDICT 9.25 POACHED EGGS, BRIOCHE BBO PORK BELLY DOG 8.95 CRISPY ONIONS, HONEY AND MUSTARD MAYO SHRIMP & LOBSTER FRITTERS 9 JALAPENOS, HONEY AND LEMON AIOLI HOT 'N' SPICY DUCK WINGS 9.5 CROZIER BLUE CHEESE DIP SWEET PANCAKES & CRISPY BACON 8.25 ORANGE AND POPPY SEED BUTTER, BLUEBERRIES AND MAPLE SYRUP FIVEMILETOWN GOATS CHEESE 8.5 TOMATO AND CHORIZO BRUSCHETTA

BIG BRUNCH

TWO ORGANIC POACHED EGGS
CRUSHED AVOCADO, BACON,
TOMATO SALSA, HOLLANDAISE

BAKED EGGS
TOMATO AND SWEET PEPPERS, FETA,
CHORIZO AND SOURDOUGH TOAST

FRESH CHORIZO SAUSAGES
POACHED EGGS, SMOKED PAPRIKA

HOLLANDAISE, ENGLISH MUFFIN

BUTTERMILK FRIED CHICKEN

13.95
BELGIAN WAFFLES, SPICED MAPLE SYRUP,
CRISPY BACON, FRIED EGG

BLACK ANGUS BACON CHEESE BURGER

DUBLINER VINTAGE CHEDDAR, SMOKED

BACON, CARAMELISED ONION,

TARRAGON MAYO

CRISPY MAC 'N' CHEESE SPICY ARRABBIATA SAUCE, PESTO MAYO, ROCKET AND PARMESAN

CLASSICS -

DAILY WHOLE GRILLED FISH
BROWN BUTTER, CAPERS AND LEMON
PRICE

300G/120Z HEREFORD RIB EYE 19.95 PEPPERCORN SAUCE OR GARLIC BUTTER

SURF 'N' TURF

100Z/250G BLACK ANGUS FILLET STEAK WITH...

50Z/140G OF KING PRAWNS 32
IN GARLIC BUTTER

50Z/140G OF CRAB CLAWS

IN GARLIC BUTTER

36

HALF A LOBSTER, GARLIC BUTTER 40 WITH GARLIC BUTTER

STEAMED AND GRILLED IRISH LOBSTER
LEMON & GARLIC BUTTER
42

12 **SIDES**

15.95

ALL 4 OR 3 FOR 10

BEER BATTERED ONION RINGS

TRUFFLE PARMESAN FRIES

HERITAGE BABY TOMATO AND BASIL SALAD

BAKED SWEET POTATO, SOUR CREAM AND CHIVES

BUTTERED GREEN BEANS

CREAMED CORN WITH PARMESAN

SWEET POTATO FRIES OR FRENCH FRIES

ROCKET AND PARMESAN SALAD

#ITMAKESCENTS Avare From Front State of State of

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