

Starters

Glenarm Smoked Salmon, Castletownbere Crab, Avocado, Apple, <i>Crème Fraîche, Caviar, Giant Blini</i>	€ 24.50
Iced Jumbo Shrimp Cocktail <i>with Spiked Tomato-Horseradish Sauce and Lemon</i>	€ 25.50
Organic Roaring Water Bay Rope Mussels (West Cork) <i>with Shallots, Garlic, Herbs, Fresh Lemon and Butter</i>	€ 25.50
Broiled Galway "Oysters Rockefeller" <i>with Spinach, Smoked Bacon, Pernod and Hollandaise</i>	€ 28.50
Sautéed Garlic Shrimp <i>with White Wine, Herbs, Capers and Butter</i>	€ 27.50
Pan Seared North-Atlantic Scallops <i>Fava Beans, Asparagus, Vermouth & Caviar Sauce</i>	€ 25.50
Castletownbere Crab Salad, <i>Tomato, Cucumber, Herb Mayonaise</i>	€ 23.50
Classic Caesar Salad <i>with Reggiano Parmesan and Garlic Croutons</i>	€ 15.00
Spinach Salad with a Warm Bacon and Onion Dressing <i>Mushrooms, Egg and Parmesan Cheese</i>	€ 15.00
Roasted Red Pepper and Tomato Soup <i>Basil Pesto and Gruyère Cheese Croutons</i>	€ 16.00

Sides To Share

Heirloom Tomato Salad with Semi-Dried Cherry Tomatoes, Mozzarella, Pesto, Balsamic, Rocket and Red Onion	€ 12.50
Whipped Potatoes with Butter and Chives	€ 9.95
Copper Pot of Creamed Spinach (<i>Bacon Enhanced</i>)	€ 9.25
Creamed Sweet Corn	€ 8.90
Buttered Green Vegetables with Garlic Butter and Shallots	€ 10.50
John's Crispy Hashbrowns	€ 10.70
Shanahan's French Fries	€8.80 / € 10.25
Sautéed Wild Mushrooms	€ 10.25
Crispy Fried Onion Strings	€8.80 / € 10.25

CERTIFIED IRISH ANGUS BEEF

Shanahan's Certified Angus Steaks are from cattle that have been *Specially Fed, Specially Selected and Specially Aged* to ensure quality.

Shanahan's Certified Angus Steaks are seasoned and cooked in a special broiler at 1600 - 1800 degrees Fahrenheit to sear the outside and keep the inside tender and juicy.

Shanahan's Steaks are accompanied with caramelised onions and steak jus.

Rare: very red, cool centre Medium Rare: red, warm centre
Medium: warm pink centre Medium Well: slightly pink centre
Well Done: cooked through

Main Courses

Petit Filet (8oz / 227g) <i>A smaller cut from the most tender of all strips</i>	€ 59.00
Filet Mignon (12 oz / 340g) <i>A great tender steak that practically melts in your mouth</i>	€ 69.00
New York Strip Sirloin (16 oz / 454g) <i>A little firmer, yet tender with a rich flavour</i>	€ 72.00
Bone-In Rib Eye (24 oz / 681g) <i>Cut from the Prime Rib, this juicy steak has the most marbling</i>	€ 74.00
T-Bone (24oz / 681g) <i>A prime cut incorporating the Sirloin and Filet, cooked on the bone for increased flavour</i>	€ 74.00
Irish Rack of Lamb <i>Smoked Aubergine, Spinach, Petite Shepherd's Pie, Lamb Jus</i>	€ 45.00
Pan Fried Irish Atlantic Cod <i>Buttered Leeks, Mussels, Cavolo Nero, Leek & Soy Umami Sauce</i>	€ 42.50
Black Sole <i>Salsa Verde, Brown Shrimp</i>	€ 51.00

**Price includes 13.5 % VAT on Food
& 23% Vat on Alcoholic Beverages**

Service not included

*15% Service Charge for parties of five or more
All 14 Allergens are openly used throughout our kitchen
Please ask your Server for Allergen Menu available from reception*