

## 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 <b>Galway</b> "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 Fried North Atlantic Scallops & Mushrooms <i>King Oyster Mushroom, Mushroom Sauce , Cauliflower Cream</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
Shanahan's Seafood Chowder <i>Guinness Brown Bread</i>	€ 17.00

## Sides To Share

Cherry Tomatoes, Toonsbridge Mozzarella, Balsamic Glazed Shallots, Baby Rockett	€ 11.50
Whipped Potatoes with Butter and Chives	€ 9.95
Copper Pot of Creamed Spinach ( <i>Bacon Enhanced</i> )	€ 9.25
Creamed Sweet Corn	€ 8.90
Hegarty's Smoked Cheddar Cauliflower Cheese (Crispy Gruyère Topping)	€ 10.00
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>	€ 65.00
New York Strip Sirloin (16 oz / 454g) <i>A little firmer, yet tender with a rich flavour</i>	€ 68.00
Bone-In Rib Eye (24 oz / 681g) <i>Cut from the Prime Rib, this juicy steak has the most marbling</i>	€ 72.00
T-Bone (24oz / 681g) <i>A prime cut incorporating the Sirloin and Filet, cooked on the bone for increased flavour</i>	€ 72.00
Free Range Irish Chicken <i>Caramelised Chicory, Maple Glazed Carrots, Sweet Potato Puree, Chicken Thigh Croquette, Chicken Jus</i>	€ 43.00
Pan Fried North Atlantic Wild Halibut <i>Braised Fennel, Chorizo, Pickled Baby Turnip, Sauce Américaine</i>	€ 44.00
Black Sole Grenobloise <i>Crispy Potatoes, Capers, Shallots, Parsley, Lemon, Beurre Noisette</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*