



STARTERS

1. U.S. CARPACCIO

On rocket salad with olive oil and Parmesan cheese

€ 10.50

2. CEASAR SALAD

Romaine lettuce tossed in classic Ceasar dressing
Served with chicken and garlic croutons

€ 11.50

3. FRIED SCAMPI

Breaded and deep-fried.
Served with aioli and salad

€ 11.50

4. SPICY BBQ RIBS

With coleslaw

€ 11.50

MAIN COURSE FROM THE GRILL

5. TENDERLOIN STEAK OF HIGHLAND BEEF

This is the most tender cut of beef. The beef flavour is mild, as the meat is low on fat.

Tenderloin is also called "dainty fillet" in French. It is cut from the thinnest part of the tenderloin

5A 180g € 30.99 / 5B 250g € 39.99

7. U.S. GRILL MIX SKEWER

7A approx. 200g € 25.50

JACK THE PIRATE US GRILL SKEWER

(for children 4 -11 years only) 7B approx. 120 g € 12.99

6. U.S. EXPLORER'S STEAK

Cut from the tender rump.

Named US Sirloin in America or in Europe Rump Steak

6A 200g € 25.50 / 6B 300g € 29.99

8. CORN FED CHICKEN

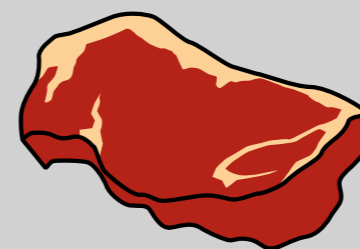
8A € 25.50

9. GRILLED SALMON

Served with tomato salsa

9A 200g € 25.50 / 9B 300g € 29.99

EXPLORERS STEAKHOUSE SPECIALITIES

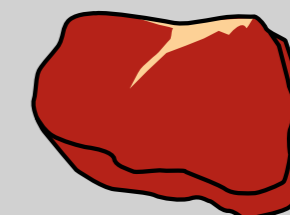


10. U.S. RIB EYE

With a layer of fat and veining, the flavour is among the greatest.

Rib eye means "a cut of premium beef from the back region." This cut is variously known as Rib, Rib-Eye, Club, Scotch Fillet or Delmonico, and is probably the most tasty cut for steak

10A 240g € 30.99 / 10B 320g € 39.99



11. VEAL ENTRECÔTE

Cut of aged short loin from young free-range cattle

11A 200g € 27.99 / 11B 300g € 32.99

DESSERTS

12. ICE CREAM

A selection of 4 kinds homemade ice cream.
Freshly made every day

€ 9.50

13. PEAR AND RHUBARB PIE

With roasted almonds and vanilla ice creme

€ 9.50

14. CHEESE CAKE

With fresh berries

€ 9.50

15. CHOCOLATE TOFFEE CAKE

With vanilla ice cream

€ 9.50

For the most flavourful steak, we recommend it medium grilled