

## APPETIZERS

<b>JALAPEÑO POPPERS</b>	69
Four crispy phyllo parcels filled with diced jalapeños, melted cheese, and a hint of cayenne, served golden brown with our signature ranch dip	
<b>MINI PRAWN NACHOS</b>	99
Crispy tortilla chips with succulent prawns, zesty salsa and creamy guacamole	
<b>PORK BELLY LOLLIPOPS</b>	59
Crispy pork belly, glazed with a tantalising Thai sticky sauce, paired with a charred onion puree and pickled onion	
<b>CRUMBED MUSHROOMS (V)</b>	69
Golden-fried crumbed plum mushrooms served with remoulade dipping sauce	
<b>CORNMEAL BUTTERMILK FRIED CRISPY PRAWNS</b>	89
Flash-fried and paired with our signature Hissy Fit dip	
<b>LOUISIANA CHEESE BAKE</b>	95
Six Southern style seasoned prawns, oven-baked with cheese, and served with toasted sourdough	
<b>VOODOO CHICKEN WINGS OR HICKORY SMOKED BBQ WINGS</b>	99
Six buffalo wings tossed in a choice of our spicy chilli or maple Hickory smoked BBQ sauce	
<b>SNAILS GORGONZOLA</b>	99
Snails sautéed in garlic butter, topped with Gorgonzola and Parmesan, grill-finished and served with toast.	
<b>CAST-IRON PANNED FRESH MUSSELS</b>	99
Fresh mussels panned in a cast-iron pan with cream, garlic, parsley and white wine	
<b>CRISPY SALT &amp; PEPPER SQUID</b>	89
Lightly dusted squid, seasoned and flash fried	
<b>SOUTHERN STYLE SAUTEED CHICKEN LIVERS</b>	75
Fresh chicken livers sautéed with onions, herbs, cayenne, smoked paprika, tomato, and cream.	

## SOUP & CHOWDER

<b>SMOKED TOMATO, BEAN &amp; CHORIZO SOUP</b>	69
<b>MUSSEL CHOWDER</b>	95
<b>HEARTY VEGETABLE SOUP</b>	65
<b>VELVET CHICKEN NOODLE SOUP</b>	69

## ON THE SIDE

OUR SIDES PLAY WELL WITH MOST DISHES GET SOME FOR THE TABLE OR KEEP THEM ALL TO YOURSELF

<b>PIT SMOKED BBQ BEANS (ADD CHILI +5)</b>	20
<b>HOUSE 'SLAW</b>	18
<b>CREAMY SMASHED POTATO</b>	25
<b>BUTTERMILK DUNKED &amp; FRIED ONION RINGS</b>	15
<b>SEASONAL VEGETABLES</b>	55
<b>CORN BREAD</b>	25

## NACHOS

OUR NACHOS ARE MADE FROM ORGANIC CORN AND SEASONED WITH SEA SALT SERVED WITH A HOUSE MADE GUACAMOLE AND SALSA DIP

<b>CAJUN PRAWN</b>	169
Topped with cajun spiced prawns, jalapeño, cheese, salsa and guacamole dip	
<b>ALL-AMERICAN</b>	139
Topped with our All-American chilli ground beef, cheese, salsa and guacamole dip	
<b>CRISPY BACON</b>	139
Topped with crispy bacon bits, jalapeños, cheese, salsa and guacamole dip	
<b>PULLED PORK</b>	155
Topped with pulled pork, jalapeños, cheese, salsa and guacamole dip	

# GRILL 1904 HOUSE

## PROPER HAMBURGERS

WE DO NOT VIEW THIS MEAL AS FAST FOOD, PLEASE CHILL WITH FRIENDS AND FAMILY WHILST WE DESIGN YOUR BURGER. OUR HAMBURGERS ARE HOUSE-MADE FROM FRESHLY GROUND PRIME BEEF (200g) NO MSG OR ARTIFICIAL BINDING AGENTS ARE USED. YOUR BURGER PATTY WILL BE GRILLED MEDIUM UNLESS SPECIFIED OTHERWISE.

ALL BURGERS ARE SERVED WITH FRIES      ADD ONION RINGS +15

<b>CLASSIC 1904</b>	110	<b>LOCK STOCK &amp; DOUBLE BARREL</b>	149
The original invented by Fletcher Davis in 1904, which took the world by storm. Patty, tomato, red onion, home made pickles, served between two slices of toasted sour dough bread		Two patties, tomato, red onion, pickles and mustard	
<b>GAGAPALOOZA</b>	145	<b>MOTHER CLUCKER</b>	120
Our burger in honour of Lady Gaga's favourite, with tomato, caramelized onion, brie and avocado		Crumbed fried chicken breast, with our smoky tangy sauce, pickled onion and jalapeños	
<b>AGED CHEDDAR AND BACON</b>	129	<b>MUCHO NACHOS</b>	149
Patty, bacon, aged cheddar cheese, tomato, red onion, mustard and pickles		Patty, nachos, guacamole, aged cheddar, jalapenos and salsa	
<b>BACON &amp; BLUE CHEESE</b>	139	<b>THE BEEFSTER</b>	145
Patty, streaky bacon, blue cheese and red onion		Patty, cheese, beef pastrami, pickles and mustard	
<b>AGED CHEDDAR &amp; CAMELIZED ONION</b>	125	<b>FOOLPROOF JUCY LUCY</b>	119
Patty, aged cheddar cheese, caramelized onion and pickles		Patty filled with mozzarella cheese, tomato, onion with diced pickles and mayonnaise	
<b>THE STOCKYARD MARROW BURGER</b>	139	<b>VEGETARIAN FALAFEL (V)</b>	119
Patty, bone marrow butter, blue cheese and fried onion rings		Falafel, tomato, avocado, red onion and pimento sauce	

## GOURMET HOT DOGS

OVER ONE BILLION HOT DOGS ARE SOLD ANNUALLY IN AMERICA. WE HAVE SELECTED FOUR HOT DOGS FROM VARIOUS REGIONS WITHIN THE U.S.A, SOURCING ONLY THE FINEST SMOKED SAUSAGES TO TANTALIZE YOUR TASTE BUDS.

ADD FRIES (SKINNY / RUSTIC) +25      ADD ONION RINGS +15

<b>NEW YORK</b>	79	<b>MICHIGAN</b>	95
Frank, sauerkraut, onion puree and pickles		Frank, all-american chilli ground beef and grated cheese	
<b>CONY ISLAND</b>	85	<b>SEATTLE</b>	85
Frank, shredded cheddar, remoulade and chopped onions		Frank, cream cheese, grilled onions, sliced jalapeños and sriracha sauce	

## REAL LOW 'N SLOW SMOKED BBQ

OUR SMOKIN HOT "FAT BOY" SMOKER IS BORN AND BRED IN SHREVERPORT TENNESSEE. WE FIRE IT UP USING LUMP WOOD CHARCOAL AND SMOKE USING APPLE, MAPLE, HICKORY OR OAK WOOD.

<b>PULLED PORK OR PULLED BRISKET BUN</b>	115	<b>PULLED BRISKET &amp; PULLED PORK COMBO</b>	169
Pit smoked pulled pork or brisket served in a bun		Served with house slaw pit smoked beans and fries	
<b>LOW AND SLOW BRISKET</b>	220	<b>PULLED SLOW SMOKED BEEF BRISKET</b>	210
Sliced beef brisket smoked with apple wood for 14 hours, served with house slaw, pit smoked beans and fries		Served with house slaw, pit smoked beans and fries	
<b>PRISON PLATTER</b>	159	<b>SMOKED RIBS &amp; PULLED PORK OR BRISKET COMBO</b>	249
Pulled pork, house 'slaw, pit smoked beans, riblets & fries		400g St Louis cut slab of ribs, slow pit smoked pulled pork or brisket served with house slaw and fries	

## LEAFY GREEN SALADS

<b>CAESAR</b>	110	<b>STEAK &amp; GORGONZOLA SALAD</b>	165
All-time classic add chicken +20		Flame grilled midlands beef sirloin, red onions, pickled raddish, mixed greens, tomato & whole grain mustard vinaigrette	
<b>BACON &amp; BLUE CHEESE SALAD</b>	115	<b>CHARGILLED CALAMARI SQUID HEAD SALAD</b>	115
Fresh greens, red onion, tomatoes, celery, roquefort cheese, crispy bacon and our creamy dressing		Calamari, roasted peppers, red onion, mixed greens, coriander, pecan nuts & asian dressing	
<b>NEW ORLEANS CAJUN CHICKEN</b>	110	<b>FISH CAKE SALAD</b>	119
Fresh greens, cajun grilled chicken breast, avocado, red onion, mixed peppers and peppadews		Fresh greens, mixed peppers, tomatoes, topped with a fresh fish cake and cilantro	
<b>SMOKED FRANSCHHOEK SALMON &amp; CHIVES</b>	210		
Fresh greens, mixed pepper, smoked salmon trout, avocado, tomatoes and chives			

• GRATUITY FEE: A GRATUITY OF 10% WILL APPLY TO TABLES OF 10 GUESTS OR MORE •

**ALLERGY WARNING** All menu items are prepared in our kitchen which uses, dairy, wheat, tree nuts, shellfish, fish, peanuts and eggs. Please inform us of any food allergies or special dietary needs before placing your order.

   **FREE WiFi**

## GRILL HOUSE STEAKS

OUR STEAKS ARE GRADE A PRIME BEEF CHARGRILLED TO YOUR LIKING, SPRINKLED WITH A PINCH OF COARSE SEA SALT, CRACKED BLACK PEPPER, THYME AND SERVED WITH FRIES.

<b>CHIMICHURRI STEAK 200g/300g</b>	<b>139/179</b>
Rump or Sirloin grilled to your liking served with an Argentinian condiment made with fresh herbs, garlic, chilli flakes, olive oil and red wine vinegar	
<b>CHEF DAVE'S MANHATTAN 200g/300g</b>	<b>175/229</b>
Fillet topped with prawns panned in a garlic, lemon, parsley and white wine sauce	
<b>THE EMPIRE STEAK 200g/300g</b>	<b>179/239</b>
Fillet, served with mature cheddar and chicken croquettes, wild garlic mayo and finished with a red wine reduction jus	
<b>BOURBON STREET FILLET 200g/300g</b>	<b>175/210</b>
Fillet grilled and prepared in a smoked bacon & mushroom bourbon cream	
<b>BACON AND JALAPEÑO RUMP 300g</b>	<b>199</b>
Prime rump topped with a bacon & jalapeño sauce	
<b>REEF &amp; BEEF</b>	<b>235</b>
Fillet grilled and topped with four queen prawns, dressed with a chilli lime sauce	
<b>ROCKEFELLAR STEAK 200g/300g</b>	<b>149/195</b>
Grilled rump topped with two onion rings, fresh whole shell mussels prepared in a creamy garlic, parsley and white wine sauce	
<b>COWBOY STEAK 200g/300g</b>	<b>139/179</b>
Rump or Sirloin grilled to your liking and basted with lemon herb or peri-peri topped with a fried sunnyside egg	
<b>ROASTED GARLIC AND PARMESAN FILLET 200g/300g</b>	<b>175/210</b>
Grilled fillet with roasted garlic, Parmesan, chives & cream	

## BUFFALO WINGS

X12 BUFFALO WINGS TOSSED IN YOUR CHOICE OF SAUCE, SERVED WITH FRIES AND A CHOICE OF ROQUEFORT OR AGED CHEDDAR CHEESE DIP

<b>VOODOO STINGER (HEAT &amp; FLAVOUR)</b>	<b>195</b>
<b>HICKORY SMOKED STICKY BBQ</b>	<b>195</b>
<b>MILD (SPICY NO STING)</b>	<b>195</b>
<b>SX3 (SWEET, SASSY, STICKY)</b>	<b>195</b>

## SMOKED BBQ RIBS

SUCCULENT ST LOUIS CUT PORK SPARE RIBS HOT SMOKED IN OUR IN-HOUSE TENNESSEE "FAT BOY" SMOKER WITH APPLE WOOD, SERVED WITH FRIES

<b>SLAB 400g</b>	<b>179</b>
<b>SLAB 600g</b>	<b>239</b>
<b>RIB &amp; WING COMBO</b>	<b>259</b>
Slab of ribs 400g and six wings, served with fries	

## SANDWICHES & BAGELS

SAMPLE OUR COAST TO COAST AMERICAN DINER CLASSIC SANDWICHES, BAGELS & SUBS ALL FRESHLY BAKED AND SERVED WITH OUR HOUSE 'SLAW OR A FRESH GARDEN SALAD

<b>MEATBALL SUB</b>	<b>119</b>	<b>SMOKED SALMON TROUT &amp; AVOCADO BAGEL</b>	<b>179</b>
Fresh sub filled with house ground beef meatballs, simmered in a napolitana sauce, topped with cheese, bacon bits and top grilled		Fresh bagel with smoked salmon trout, avo and cream cheese	
<b>CLUBHOUSE</b>	<b>95</b>	<b>SWEET &amp; SPICY KOREAN CHICKEN WRAP</b>	<b>110</b>
Originated in 1899 at the Saratoga Springs Gambling Club. Triple layered toasted classic of bacon, smoked chicken, sriracha mayo, lettuce & tomato		Crispy chicken, red cabbage, fresh pickled ginger, asian dressing, crispy greens	
<b>CHICKEN MAYO, AVOCADO &amp; BACON WRAP</b>	<b>115</b>	<b>SPICY CHICKEN, PRAWN &amp; AVOCADO WRAP</b>	<b>135</b>
Tender chicken breast, fresh avocado and crispy bacon		Chicken, grilled prawns and avocado with sriracha mayo	
<b>FALAFEL, FETA &amp; AVOCADO WRAP (V)</b>	<b>110</b>	<b>PHILLY CHEESE STEAK ROLL</b>	<b>149</b>
Served with fries or salad		Tender thinly sliced grilled fillet 200g, with pickles, mustard, topped with cheese and top grilled	

## PRIME STEAKS

DRY AGED & PREMIUM CUTS

<b>TOMMAHAWK VSOP 700g</b>	<b>425</b>
Mature dry aged for 36 days rib eye on the bone prepared flambé style with VSOP cognac and butter	
<b>TOMMAHAWK 700g</b>	<b>389</b>
Mature dry aged for 36 days rib eye on the bone	
<b>T-BONE 600g</b> Best of both worlds	<b>269</b>
<b>PORTERHOUSE 300g</b> Prime sirloin aged for 21 days	<b>165</b>
<b>RIB EYE 300g</b> America's favourite cut of prime beef	<b>259</b>
<b>RUMP 300g/500g</b>	<b>169/235</b>
Tender matured prime cut of beef	
<b>GRASS FED FILLET 200g/300g</b>	<b>159/189</b>
Grass fed fillet done just the way you like it	
<b>SIRLOIN ON THE BONE 500g</b>	<b>229</b>
Sirloin of prime beef from the midlands, dry aged and matured for 36 days	

## PASTA

<b>SAN DIEGO FILLET LINGUINE</b>	<b>135</b>
Strips of fillet pan fried with garlic, thyme and mushrooms, tossed in linguine and parmesan cheese	
<b>PRAWN LINGUINE</b>	<b>135</b>
Panned prawns, hint of sriracha, fresh tomato and garlic	
<b>CHICKEN &amp; MUSHROOM ALFREDO</b>	<b>110</b>
Chicken and mushroom alfredo tossed in cream, parsley and a touch of garlic	
<b>SMOKED SALMON TROUT &amp; CHIVE LINGUINE</b>	<b>189</b>
Salmon trout panned in white wine, garlic, parsley, cream and chives	
<b>PASTA ALL'AMATRICIANA</b>	<b>119</b>
A hearty and satisfying Italian dish with penne pasta tossed in rich and crispy bacon cuttings, fresh tomatoes, herbs, a hint of dried chilli and Parmesan cheese	
<b>CHICKEN &amp; CHORIZO LINGUINE</b>	<b>99</b>
Chicken and chorizo panned in white wine, tomato, mild chilli and parsley	
<b>CAPELLO LINGUINE (V)</b>	<b>119</b>
Linguine tossed in seasonal sautéed julienne vegetables in a homemade pesto sauce	

## FANCY A LITTLE SIDE ACTION?

MAKE A REAL MEAL OF IT BY ADDING SOME OF OUR FAMOUS AMERICAN SIDE DISHES...

SEE REVERSE FOR DETAILS

OUR SIGNATURE

## STEAK SAUCES

<b>CHIMICHURRI</b>	<b>35</b>
<b>CRACKED BLACK PEPPER</b>	<b>35</b>
<b>BOURBON STREET</b>	<b>35</b>
<b>GARLIC, PARMESAN &amp; CHIVE</b>	<b>35</b>
<b>MANHATTAN</b>	<b>49</b>
<b>ROASTED WILD MUSHROOM</b>	<b>35</b>
<b>SMOKED BACON &amp; MUSHROOM</b>	<b>39</b>
<b>CHEESY PRAWN</b>	<b>40</b>
<b>SMOKED BACON &amp; JALAPEÑO</b>	<b>39</b>
<b>ROQUEFORT</b>	<b>35</b>

## SOUTHERN KITCHEN

<b>FALL-OFF-THE-BONE SHORT RIB</b>	<b>220</b>
Beef short rib, slow roasted for three hours in garlic, red wine, fresh tomato and herbs, served with mashed potatoes, or savoury rice and seasonal vegetables	
<b>LAMB LOIN CHOPS 400g</b>	<b>289</b>
Chargrilled lamb loin chops with coarse sea salt, cracked black pepper, thyme, served with mash	
<b>LAMB CASSEROLE</b>	<b>275</b>
Slow cooked tender lamb, prepared with chic peas, fresh herbs, tomato and served with smashed potato	
<b>SLOW ROASTED LAMB SHANK</b>	<b>269</b>
Lamb shank roasted with fresh tomato, thyme, red port and served with smashed potatoes or seasonal vegetables	
<b>CARIBBEAN JERK CHICKEN</b>	<b>139</b>
Free range chicken breast infused with Caribbean spices and flavours, served with mashed potato, fries or salad	
<b>CALIFORNIAN CHICKEN BREASTS</b>	<b>149</b>
Fillet of chicken breast flame grilled, topped with prawns and a creamy garlic and white wine sauce	
<b>BUTTERNUT, CHIC PEA AND SWEET POTATO CASSEROLE (V)</b>	<b>135</b>
Served with smashed potato or rice	

## RODS & REELS

<b>SEAFOOD HOT POT</b>	<b>189</b>
Mussels, calamari, prawns and linefish prepared in a mild tomato, wine and cream sauce, served with fragrant rice	
<b>CAJUN BLACKENED LINE FISH &amp; FRIES</b>	<b>189</b>
Fillet of hake, blackened with cajun butter, flat grilled and draped with avocado (subject to availability)	
<b>FISHERMAN'S CATCH</b>	<b>SQ</b>
Ask your waiter what the boat brought in	
<b>GRILLED PRAWNS</b>	<b>SQ</b>
One dozen butterflied queen prawns delicately grilled, served with a lemon and herb or chilli and lime sauce	
<b>YANKEE FISH CAKES</b>	<b>125</b>
Two fresh fish cakes, served with fries and house slaw	
<b>GRILLED CALAMARI 300g</b>	<b>189</b>
Falklands calamari grilled and served with a creamy lemon butter or red chilli lime sauce	
<b>SALT &amp; PEPPER FRIED SQUID HEADS 300g</b>	<b>189</b>
Crispy salt & pepper fried squid heads	

ADD FRIES (SKINNY / RUSTIC) +25 ADD ONION RINGS +15

## FRIES

<b>CLASSIC</b>	<b>45</b>
<b>CHILLI CHEESE</b>	<b>89</b>
<b>CHEESE</b>	<b>89</b>
<b>BACON CHEESE</b>	<b>110</b>
<b>PULLED PORK &amp; CHEESE</b>	<b>119</b>

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