



APPETIZERS

JALAPEÑO POPPERS	69
Four phyllo parcels of diced jalapeños, cheese, cayenne pepper, served golden with our famous ranch dip	
PULLED PORK OR BEEF BOMBS	69
Wood smoked pulled pork or pulled beef, rolled in phyllo pastry, served golden with a hissy fit dip	
CORNMEAL BUTTERMILK FRIED CRISPY PRAWNS	89
Quick fried and served with a hissy fit dip	
LOUISIANA CHEESY PRAWN BAKE	95
Six prawns seasoned southern style, covered with cheese, oven baked served with toasted sour bread	
VOODOO CHICKEN WINGS OR HICKORY SMOKED BBQ	99
Six buffalo wings tossed in a choice of our spicy chilli or maple Hickory smoked BBQ sauce	
SNAILS GORGONZOLA & PARMESAN CRUSTED CHEESE	99
Snails panned in garlic butter, topped with Gorgonzola and Parmesan cheese, top grilled and served with toast	
CAST-IRON PANNED FRESH MUSSELS	99
Fresh mussels panned in a cast-iron pan with cream, garlic, parsley and white wine	
CRISPY SALT & PEPPER SQUID	89
Squid lightly dusted with seasoning and flash fried	
SOUTHERN STYLE SAUTEED CHICKEN LIVERS	69
Fresh chicken livers panned with onion, herbs, cayenne pepper, smoked paprika, tomato and cream	

SOUP & CHOWDER

SMOKED TOMATO, BEAN & CHORIZO	69
MUSSEL CHOWDER	95
HEARTY VEGETABLE	65
VELVET CHICKEN NOODLE	69

ON THE SIDE

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

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

NACHOS

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

CAJUN PRAWN	159
Topped with cajun spiced prawns, jalapeño, cheese, salsa and guacamole dip	
ALL-AMERICAN	125
Topped with our All-American chilli ground beef, cheese, salsa and guacamole dip	
CRISPY BACON	125
Topped with crispy bacon bits, jalapeños, cheese, salsa and guacamole dip	
PULLED PORK	139
Topped with pulled pork, jalapeños, cheese, salsa and guacamole dip	

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 +13

CLASSIC 1904	110	LOCK STOCK & DOUBLE BARREL	139
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	
GAGALOOZA	139	MOTHER CLUCKER	110
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	
AGED CHEDDAR AND BACON	125	MUCHO NACHOS	139
Patty, bacon, aged cheddar cheese, tomato, red onion, mustard and pickles		Patty, nachos, guacamole, aged cheddar, jalapenos and salsa	
BACON & BLUE CHEESE	129	THE BEEFSTER	135
Patty, streaky bacon, blue cheese and red onion		Patty, cheese, beef pastrami, pickles and mustard	
AGED CHEDDAR & CAMELIZED ONION	125	FOOLPROOF JUCY LUCY	119
Patty, aged cheddar cheese, caramelized onion and pickles		Patty filled with mozzarella cheese, tomato, onion with diced pickles and mayonnaise	
THE STOCKYARD MARROW BURGER	139	VEGETARIAN FALAFEL (V)	99
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) +10 ADD ONION RINGS +13

NEW YORK	79	MICHIGAN	90
Frank, sauerkraut, onion puree and pickles		Frank, all-american chilli ground beef and grated cheese	
CONY ISLAND	79	SEATTLE	79
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.

PULLED PORK OR PULLED BRISKET BUN	110	PULLED SMOKED BBQ CHICKEN & PULLED PORK COMBO	159
Pit smoked pulled pork or brisket served in a bun		Served with house slaw, pit smoked beans	
LOW AND SLOW BRISKET	189	PULLED BRISKET & PULLED PORK COMBO	159
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	
SMOKED RIBS & PULLED PORK OR BRISKET COMBO	239	PULLED SLOW SMOKED BEEF BRISKET	189
400g St Louis cut slab of ribs, slow pit smoked pulled pork or brisket served with house slaw and fries		Served with house slaw, pit smoked beans and fries	
		PRISON PLATTER	159
		Pulled pork or chicken, house 'slaw, pit smoked beans, riblets & fries	

LEAFY GREEN SALADS

CAESAR	110	STEAK & GORGONZOLA SALAD	165
All-time classic add chicken +20		Flame grilled midlands beef sirloin, red onions, pickled raddish, mixed greens, tomato & whole grain mustard vinaigrette	
BACON & BLUE CHEESE SALAD	115	CHARGRILLED CALAMARI SQUID HEAD SALAD	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	
NEW ORLEANS CAJUN CHICKEN	110	FISH CAKE SALAD	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	
SMOKED FRANSCHHOEK SALMON & CHIVES	195		
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.





CHOICE CUT STEAK

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.

TOMMAHAWK 700g Mature dry aged for 36 days rib eye on the bone	379	THE EMPIRE STEAK 200g/300g Fillet, served with mature cheddar and chicken croquettes, wild garlic mayo and finished with a red wine reduction jus	179/239
T-BONE 600g Best of both worlds	249	GRASS FED FILLET 200g/300g Grass fed fillet done just the way you like it	159/189
CHEF DAVE'S MANHATTAN 200g/300g Fillet topped with prawns panned in a garlic, lemon, parsley and white wine sauce	175/229	BOURBON STREET FILLET 200g/300g Fillet grilled and prepared in a smoked bacon & mushroom bourbon cream	175/210
PORTERHOUSE 300g Prime sirloin aged for 21 days	165	RUMP 300g/500g Tender matured prime cut of beef	169/235
RIB EYE 300g America's favourite cut of prime beef	229	BACON AND JALAPEÑO RUMP 300g Prime rump topped with a bacon & jalapeño sauce	199
ROASTED GARLIC AND PARMESAN FILLET 200g/300g Grilled fillet with roasted garlic, Parmesan, chives & cream	175/210	REEF & BEEF Fillet grilled and topped with four queen prawns, dressed with a chilli lime sauce	235
SIRLOIN ON THE BONE 500G Sirloin of prime beef from the midlands, dry aged and matured for 36 days	229		

BUFFALO WINGS

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

VOODOO STINGER (HEAT & FLAVOUR)	189
HICKORY SMOKED STICKY BBQ	189
MILD (SPICY NO STING)	189
SX3 (SWEET, SASSY, STICKY)	189

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

SLAB 400g	179
SLAB 600g	239
SLAB 1kg	369
RIB & WING COMBO Slab of ribs 400g and six wings, served with fries	259

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

MEATBALL SUB Fresh sub filled with house ground beef meatballs, simmered in a napolitana sauce, topped with cheese, bacon bits and top grilled	110	SMOKED SALMON TROUT & AVOCADO BAGEL Fresh bagel with smoked salmon trout, avo and cream cheese	179
CLUBHOUSE Originated in 1899 at the Saratoga Springs Gambling Club. Triple layered toasted classic of bacon, smoked chicken, sriracha mayo, lettuce & tomato	90	BBQ PULLED WRAP (PORK, CHICKEN OR BRISKET)	119
PO' BOY FLATBREAD Flatbread topped with buttermilk dunked crumbed crispy prawns, avocado, crunchy greens and remoulade	129	SWEET & SPICY KOREAN CHICKEN WRAP Crispy chicken, red cabbage, fresh pickled ginger, asian dressing, crispy greens	99
PHILLY CHEESE STEAK ROLL Tender thinly sliced grilled fillet 200g, with pickles, mustard, topped with cheese and top grilled	139	MEXICAN FLATBREAD Homemade flatbread topped with mexican grilled chicken, pit smoked beans, cream cheese, guacamole and salsa	129
FALAFEL, FETA & AVOCADO WRAP (V) Served with fries or salad	95	SPICY CHICKEN, PRAWN & AVOCADO WRAP Chicken, grilled prawns and avocado with sriracha mayo	135
		TOASTED CHICKEN MAYO Smoked chicken mayo toasted in a choice of rye or sour bread	59

OUR SIGNATURE

STEAK SAUCES

CRACKED BLACK PEPPER	35
BOURBON STREET	35
GARLIC, PARMESAN & CHIVE	35
MANHATTAN	49
ROASTED WILD MUSHROOM	35
SMOKED BACON & MUSHROOM	39
CHEESY PRAWN	40
SMOKED BACON & JALAPEÑO	39
ROQUEFORT	35
EMPIRE	35

PASTA

SAN DIEGO FILLET LINGUINE Strips of fillet pan fried with garlic, thyme and mushrooms, tossed in linguine and parmesan cheese	135
PRAWN LINGUINE Panned prawns, hint of sriracha, fresh tomato and garlic	130
CHICKEN & MUSHROOM ALFREDO Chicken and mushroom alfredo tossed in cream, parsley and a touch of garlic	90
SMOKED SALMON TROUT & CHIVE LINGUINE Salmon trout panned in white wine, garlic, parsley, cream and chives	179
CHICKEN & CHORIZO LINGUINE Chicken and chorizo panned in white wine, tomato, mild chilli and parsley	99
THREE CHEESE MAC & CHEESE Classic mac & cheese with Emmental, aged cheddar & mozzarella	90

FRIES

CLASSIC	45
CHILLI CHEESE	89
CHEESE	89
BACON CHEESE	110
PULLED PORK & CHEESE	119

SOUTHERN KITCHEN

FALL-OF-THE-BONE SHORT RIB 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	195
LAMB LOIN CHOPS 400g Chargrilled lamb loin chops with coarse sea salt, cracked black pepper, thyme, served with mash	249
LAMB CASSEROLE Slow cooked tender lamb, prepared with chic peas, fresh herbs, tomato and served with smashed potato	259
SLOW ROASTED LAMB SHANK Lamb shank roasted with fresh tomato, thyme, red port and served with smashed potatoes or seasonal vegetables	269
CARIBBEAN JERK CHICKEN Free range chicken breast infused with Caribbean spices and flavours, served with mashed potato, fries or salad	139
CALIFORNIAN CHICKEN BREASTS Fillet of chicken breast flame grilled, topped with prawns and a creamy garlic and white wine sauce	149
BUTTERNUT, CHIC PEA AND SWEET POTATO CASSEROLE (V) Served with smashed potato or rice	119
SEAFOOD HOT POT Mussels, calamari, prawns and linefish prepared in a mild tomato, wine and cream sauce, served with fragrant rice	179
CAJUN BLACKENED LINE FISH & FRIES Fillet of hake, blackened with cajun butter, flat grilled and draped with avocado (subject to availability)	189
FISHERMAN'S CATCH Ask your waiter what the boat brought in	SQ
GRILLED PRAWNS One dozen butterflied queen prawns delicately grilled, served with a lemon and herb or chilli and lime sauce	SQ
YANKEE FISH CAKES Two fresh fish cakes, served with fries and house slaw	99
GRILLED CALAMARI 300g Falklands calamari grilled and served with a creamy lemon butter or red chilli lime sauce	189
SALT & PEPPER FRIED SQUID HEADS 300g Crispy salt & pepper fried squid heads	189

ADD FRIES (SKINNY / RUSTIC) +10 ADD ONION RINGS +15

FANCY A LITTLE SIDE ACTION?

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

SEE REVERSE FOR DETAILS

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