

LUXURY SEAFOOD

1. **Oyster** · 3,5
One fresh raw oyster. Served naturally or accompanied with a mignonette and lemon sauce.
2. **King prawns** · 14
Steamed fresh king prawns with lemon.
3. **King prawn cocktail** · 17
Fresh king prawns and Iceberg lettuce, topped with cocktail sauce and a wedge of lemon.
4. **Alaskan snow crab** · 75
Served with a clarified herb butter dip on a bed of crushed ice.
5. **Rock Lobster tail (130gr)** · 35
With a clarified herb butter dip.
8. **Seafood tower** · 50 (per person)
Oysters, king prawn cocktail, lobster tail and fresh king prawns.
9. **Premium seafood tower** · 75 (per person)
Oysters, king prawn cocktail, lobster tail, fresh king prawns and snow crab with a clarified herb butter dip.

APPETISERS

11. **Crab cake** · 14
With a spicy cajun lobster sauce.
12. **Split pea soup** · 9
Tender split pea soup topped with crunchy bacon and crispy croutons.
13. **Scallops 'salsa verde'** · 17
Pan seared scallops over corn cream and a green herb sauce.
14. **Picana tartare with mustard and pear, prepared at your table** · 26
Succulent beef tartare, accompanied with a homemade pear fermentation and crunchy bread.
15. **Maple syrup bacon and sautéed mushrooms** · 17
Thick cut maple syrup bacon, roasted and served with sautéed garlic mushrooms.
16. **Brisket and bone marrow over toast** · 18
Eight hour smoked brisket and bone marrow served on a slice of toasted bread with mustard and pickles.
17. **St. Luis smoked BBQ pork ribs** · 16
Tender three hour smoked pork ribs covered in a smokey BBQ sauce.
18. **Burrata with mixed tomatoes and onion** · 14
Artisanal Burrata, red and yellow cherry tomatoes and thinly sliced red onion over a bed of greens.
19. **Cesar salad table side** · 11
Chopped romaine lettuce, bacon and garlic croutons tossed in a creamy homemade Caesar sauce.
Add chicken breast + 3,50
Add prawn + 6
20. **Roasted, herbed cauliflower** · 11
Marinated in a garlic and herb butter, roasted until soft then topped with toasted almond flakes.
21. **California Guacamole salad** · 11,7
Mixed green leaves, baby spinach, guacamole sauce, tortilla chips, crispy corn, and mixed cherry tomatoes.

MAINS

24. **Grilled rock lobster tail (470gr)** · 85
Cooked in a clarified herb butter.
25. **Fillet of grouper with prawns** · 26
Grilled fresh fillet of grouper accompanied with king prawns and topped with a white wine sauce.
26. **Broiler cheeseburger with caramelised onion** · 17
Meat Boutique prestige beef burger topped with Gruyère cheese, caramelised onion and our homemade burger sauce. Served in a toasted brioche bun with chunky chips.
27. **País de Quercus Iberian pork chop** · 23
Black label free range premium Iberian pork chop with apple compote (served pink).
28. **Louisiana lemon pepper half chicken** · 17
Oven roasted half chicken coated in a Louisiana lemon and pepper sauce.
29. **Smoked brisket burger** · 24
Eight hour smoked, sliced brisket burger, topped with pickles and blue cheese in a toasted brioche bun. Served with burnt ends BBQ sauce and chunky chips.
30. **Mushroom and truffle risotto** · 18,5
Creamy mushroom risotto topped with black truffle shavings.
31. **Vegan burger** · 16
Vegan burger topped with sliced tomato, mixed leaves, red onion and guacamole. Served with skinny fries.

LUXURY SIDES

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| 34.- Mac and cheese · 7 | 38.- Brussel sprouts with tomato jam and bacon · 8 | 41.- Dauphinoise potatoes · 5,5 |
| 35.- Prawn mac and cheese · 9 | 39.- Garlic mushrooms · 7 | 42.- Chunky chips · 4,5 |
| 36.- Truffle mac and cheese · 10 | 40.- Two fried eggs · 4 | 43.- Skinny fries with ketchup · 4,5 |
| 37.- Spinach gratin · 8 | | 44.- House garden salad · 6,5 |

PRIME CUTS • DRY AGED PREMIUM CUTS

All our meats are cooked in our Southbend broiler, which helps creates a perfect crust from an infrared turbine gas flame that cooks at 700 degrees.

All of our sides are served separately unless stated otherwise.

Off the bone, certified young Angus

- 48.- Fillet steak 250g · 29
- 49.- Lady fillet 200g · 23
- 50.- Sliced picanha 300g · 24
- 51.- Angus ribeye 350g · 27

OUR HOUSE SPECIALTIES

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| 52. New York strip · 6 per 100g
Approx. 550g. Spanish breed between 12-24 months of age. Served on the bone. | 57. ANGUS New York Strip · 8 per 100g
Approx. 600g. Certified Angus strip loin. Between 24-36 months of age. Served on the bone. | 53. Cajun herb crusted roasted prime rib · 33
Served with jus, horseradish sauce and smoked rib bone. |
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SHARING DISHES FOR TWO

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| 54. Angus COWBOY ribeye steak · 8€ per 100g
Approx. 1 kilo. Served in slices. <i>Certified Angus of 24-36 months.</i> | 55. Angus PORTERHOUSE for two · 8€ per 100g
Approx. 900g. Sirloin and fillet, the best of both worlds. <i>Certified Angus of 24-36 months.</i> | 56. Swinging Goya TOMAHAWK for two · 1,3kg · 140
Served and sliced at your table with beef dripping and thick cut potato chips. |
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STEAK ENHANCEMENTS

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| 62.- Beef tallow and bone marrow butter · 3 | 65.- Bourbon pepper sauce · 3,5 |
| 63.- Mustard butter · 3 | 66.- Mushroom sauce · 3 |
| 64.- Cajun rub · 2 | 67.- Mustard jus · 3,5 |



THE BANK

S T E A K H O U S E



BY

