




































## LUXURY SEAFOOD





- 1. Oyster  
- 2. King prawns  
- 3. King Prawn cocktail   
- 4. Alaskan snow crab  

- 5. Rock Lobster tail (130gr)  


















- 8. Seafood tower     
- 9. Premium Seafood Tower     

## APPETISERS

- 11. Crab cake      
- 12. Split pea soup    
- 13. Scallops 'salsa verde'  
- 14. Fillet steak tartare with mustard and pear prepared at your table     
- 15. Maple syrup bacon and sautéed mushrooms 
- 16. Brisket over toast    














- 17. St. Luis smoked BBQ pork ribs   
- 18. Burrata with mixed tomatoes and onion 
- 19. Cesar salad table side     
- 20. Roasted, herbed cauliflower  
- 21. California guacamole salad

## MAINS

- 24. Grilled rock lobster tail (470gr)  
- 25. Fillet of grouper with prawns     
- 26. Broiler cheeseburger with caramelised onion    
- 27. Lobster risotto   
- 28. Louisiana lemon pepper half chicken   

- 29. Smoked brisket sandwich    
- 30. Mushroom and truffle risotto  
- 31. Vegan burger  
- 32. Jus Filett steak tacos    
- 33. Turbot fillet with cava sauce and capers    

## LUXURY SIDES

- 34.- Mac and cheese   
- 35.- Fillet steak mac and cheese  
- 36.- Truffle mac and cheese  
- 37.- Spinach gratin 
- 38.- Brussel sprouts with tomato jam and bacon 
- 39.- Garlic mushrooms 
- 40.- Two fried eggs 
- 41.- Dauphinoise potatoes 
- 42.- Chunky chips
- 43.- Skinny fries with ketchup 
- 44.- House garden salad



**The Bank**  
**Steak Knife in box** · 22  
*The perfect memory of your meal*

## 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 · 31
- 49.- Lady fillet 200g · 25
- 51.- Angus ribeye 350g · 29

## OUR HOUSE SPECIALTIES

- 52. New York strip
- 57. ANGUS New York Strip









53. Cajun herb crusted roasted prime rib  

- 58. American Wagyu Ribeye on the bone

## SHARING DISHES FOR TWO *Served on the bone*

- 54. Angus COWBOY ribeye steak
- 55. Angus PORTERHOUSE for two
- 56. Swinging Goya TOMAHAWK for two · 1,3kg

## STEAK ENHANCEMENTS

- 62.- Beef tallow and bone marrow butter 
- 63.- Mustard butter  
- 64.- Cajun rub 
- 65.- Bourbon pepper sauce  
- 66.- Mushroom sauce  
- 67.- Mustard jus 