



THE  
**WESTERN**  
steakhouse

## SIGNATURE MENU

### WAGYU TENDERLOIN (AUS)

Wagyu beef tenderloin »stockyard«  
marble 4-5 grain fed | 07 Oz  
Tasty beef filet grilled to perfection

**310**

### BLACK ANGUS BEEF RIB (US)

Tender and juicy beef ribs glazed in BBQ sauce  
10 hours slowly cooked and cherry wood smoked

*half portion 95*  
*full portion 180*

### WAGYU STRIPLOIN (AUS)

Wagyu beef striploin »stockyard«  
marble 4-5 grain fed | 10 Oz  
Tender beef steak grilled to perfection

**290**

### BEEF TOMAHAWK (AUS)

Tender and juicy Black Angus beef rib on the bone  
Good for two persons | 10 Oz

**336**

»Our meat is served with two SIDE DISHES  
and PEPPER or BÉARNAISE SAUCE«





THE  
**WESTERN**  
steakhouse  
MENU

**(A)** ALCOHOL **(V)** VEGETARIAN **(P)** PORK

Please advise your waiter if you have any food allergies or dietary requirements

ALL PRICES ARE INCLUSIVE OF 5% VALUE ADDED TAX (VAT),  
10% MUNICIPALITY FEES AND 10% SERVICE CHARGE.





## FIRST SHOOT..

### CALIFORNIAN PRAWN COCKTAIL

Tiger prawns on a bed of mixed green salad, spicy mango salsa, cherry tomatoes and caper berry with classic cocktail sauce

89

### OYSTER FINE DE CLAIRE

Freshly shucked oysters on crushed ice with shallots vinegar and lemon wedges

*Half dozen*

*One dozen*

115  
220

### BLACK ANGUS BEEF CARPACCIO »LITTLE ITALY«

Marinated beef carpaccio with smoked vinaigrette, wild rocca, semi dried cherry tomatoes, Parmigiano cheese and capers

63

### MAINE SCALLOPS

Pan seared scallop, cauliflower and truffle puree with fresh orange wedges, Parmesan crackers, tomato and mixed herbs

95

### BUFFALO CHICKEN WINGS

Marinated as you like  
Louisiana hot sauce, BBQ sauce or plain served with crudities

53

### SOUTH BORDER NACHOS (V)

Baked nachos chips with caramelized onion, mushrooms, bell pepper, sliced jalapenos, sweet corn and melted Cheddar cheese served with tomato salsa, guacamole and sour cream

47





## JANE GOT A G...

### CEASAR SALAD

Romaine lettuce tossed with homemade Caesar dressing, bread crouton and Parmesan shavings

**Plain**

52

**With grilled prawn**

63

### WESTERN STEAKHOUSE SALAD

79

Mesclun lettuce with feta cheese, cherry tomatoes, red onion, sweet corn and croutons seasoned with Italian dressing, topped with grilled beef strips

### QUINOA SALAD (V)

58

Black quinoa salad with carrot, beetroot, cucumber, avocado, red radish tossed in pomegranate dressing

## RIDE TO THE ROCKIES

### SEAFOOD CHOWDER

48

Creamy mixed seafood soup American style served in baked bread  
(Cod fish | shrimps | mussels | clams)

### MUSHROOM CAPPUCINO (V)

43

Creamy mushroom soup with black truffle foam and tomato basil bruschetta

### LOBSTER BISQUE

48

Served with lobster meat and crispy lavash bread





## **PIONEER'S MEAL**

### **WSH WAGYU BEEF BURGER**

110

Double deck Wagyu beef patty with glazed mushrooms, beef bacon, caramelized onion, aged Cheddar cheese topped with pan fried egg served with homemade steak fries

### **BEEF GOULASH**

95

Traditional Hungarian stew with sautéed mushrooms, cabbage and potatoes, served with toasted bread

### **BRAISED LAMB SHANK**

95

Lamb shank with garlic mashed potato and buttered seasonal vegetables

### **BREADED VEAL CUTLET**

110

Crispy veal steak served with sautéed potatoes with turkey bacon, sour cream and mushroom sauce

### **GRILLED BABY CHICKEN**

130

Marinated tandoori style baby chicken with steamed rice and green salad



## ON THE ROAD

### WAGYU STEAKS

**AUSTRALIAN WAGYU BEEF TENDERLOIN** 310

Marble 04-05, grain fed (07 Oz)

**AUSTRALIAN WAGYU BEEF STRIPLOIN** 290

Marble 04-05, grain fed (10 Oz)

**AUSTRALIAN WAGYU BEEF RIB EYE** 325

Marble 04-05, grain fed (12 Oz)

### ANGUS STEAKS

**U.S. BLACK ANGUS BEEF TENDERLOIN** 175

Marble 02-03  
120 days grain fed (07 Oz)

**AUSTRALIAN ANGUS BEEF RIB EYE** 205

(12 Oz)

**U.S. BLACK ANGUS BEEF T-BONE** 219

(16 Oz)

**U.S. BLACK ANGUS BEEF NEW YORK STRIPLOIN** 178

(10 Oz)

**U.S. BLACK ANGUS BEEF PORTER HOUSE** 220

(18 Oz)

### ADD TOPPING TO YOUR STEAK

**GRILLED PRAWN** 36

100g | one piece U-10 tiger prawn

**GRILLED LOBSTER TAIL** 63

150g | one piece Omani lobster tail

**PAN FRIED FOIE GRAS** 42

35g | one slice

»Our meat is served with two SIDE DISHES  
and PEPPER or BÉARNAISE SAUCE«



## FROM IDAHO

<b>LOADED BAKED POTATO</b>	32
<b>POTATO GRATIN</b>	32
<b>FRENCH FRIES</b>	32
<b>HOMEMADE STEAK FRIES</b>	32
<b>GARLIC MASHED POTATO</b>	32

## FROM CALIFORNIA

<b>CREAMY SPINACH</b>	32
<b>SAUTÉED VEGETABLES</b>	32
<b>SAUTÉED MUSHROOMS</b>	32
<b>CORN ON THE COB</b>	32
<b>STEAMED RICE</b>	32

## WALKING THROUGH THE MAINE RIVER

<b>GRILLED SALMON</b>	120
Grilled salmon steak with creamy garlic mashed potato, orange glazed baby carrots and sautéed green asparagus, served with lemon butter sauce	
<b>GRILLED GIANT PRAWN</b>	199
450g   grilled U-5 prawn with lemon grass risotto and sautéed green asparagus	
<b>CRISPY BATTERED FISH</b>	79
Fried fish accompanied with homemade fried potato and garlic mayonaise	



## WANTED PORK REWARD

<b>SMOKED SAUSAGE SALAD (P)</b>	58
Pork sausage and potato salad with gherkin, onions, emmental cheese strips, lettuce, sour cream and baby gem	
<b>ASSORTED COLD CUTS (P)</b>	69
Mixed pork cold cuts with mortadella, chorizo, Parma ham and coppa served with gherkins, butter and homemade apple compote	
<b>CRISPY PORK BELLY (P)</b>	90
Slow cooked pork belly with garlic mashed potato, caramelized onion and fried onion rings	
<b>GRILLED PORK CHOP (P)</b>	74
Marinated pork chop served with steak fries and caramelized apple sauce	
<b>SMOKED BBQ PORK RIBS (P)</b>	
Tender pork ribs with a smoky BBQ flavour served with steak fries	
<i>Pork rib half</i>	90
<i>Pork rib full</i>	160

## TO BE CONTINUED

<b>WARM PIE (A)</b>	42
Pecan pie, maple walnut ice cream, rum sauce	
<b>FINGER BROWNIE</b>	44
Finger brownie, milk chocolate cream, salted caramel cashew ice cream	
<b>NEW YORK CHEESE CAKE</b>	42
Caramel banana New York cheese cake, cookies and cream ice cream	