



STEAK NIGHT



EVERY THURSDAY 6 PM ONWARDS

STARTERS

OCTOPUS CARPACCIO (D)	55
CREOLE CRAB SALAD LETTUCE CUPS (D)	55
CHICKEN LIVER PATE (A/G) With Rye Crackers & Fig/Ginger Chutney	55
CITRUS CHARRED BABY GEM SALAD (E) Lemon Aioli and Soft Herbs	45
FRESH LOCAL BURRATA (V/D/G) With Heirloom Tomatoes	95

STEAKS

TOMAHAWK Coorong Black Angus 1300 g	799
RIB EYE Grainge 300 g	229
PICAHNA Tajima Wagyu (MBS 4-5) 300 g	229
TENDERLOIN Tajima Wagyu (MBS 4-5) 250 g	249

SIDES

HERBED POTATO GRATIN (D)	35
PANKO CRUMBED ONION RINGS (D/G)	35
CASSEROLE (D) Green Bean & Dry Aged Beef Bacon	35
BUTTON MUSHROOMS (D) Sautéed with Creamy Garlic & Parmesan	35
WHIPPED POTATOES (D) With Garlic Butter	35

SAUCES

CHIMICHURRI (V)	7
PEPPERCORN JUS (D)	7
SAUCE DIANE (D/A)	7
RED WINE JUS (A)	7
CAJUN BUTTER SAUCE (D)	7
BEARNAISE (D)	7

DESSERTS

PECAN PIE (G/D/E/N) Signature Southern Pecan Pie with Chantilly Cream	65
HOT MISSISSIPPI MUD COOKIE (G/D/E/N) Rich Chocolate Cookie with Walnuts Served Hot with Vanilla Ice Cream, Toasted Marshmallow & Date Syrup	75

WINE

PINOT NOIR	BTL
De Loach (California)	280
Twomey Dundee (Oregon)	1099
ZINFANDEL	
Buena Vista, (California)	349
BORDEAUX	
D de Dauzac	199
Château Cantin St-Émilion Grand Cru	319
CABERNET SAUVIGNON	
Raymond's (California)	260
Napa Cut (Napa Valley)	590
MDW Rapture (California)	949

WHISKEY

SIDE HUSTLE BOURBON 10 YRS	60
NEW RIFF BARREL STRENGTH BOURBON	75
SIDE HUSTLE 18 YRS TN WHISKEY	80
JOHNNIE WALKER BLUE LABEL	125
WHISTLE PIG 12 CUSTOM BLEND	125
MACALLAN 18 YRS DOUBLE CASK	150

COCKTAILS

PECAN PIE SOUR (N) Pecan Pie Rum, Lime, Cane Syrup	50
CRAFT SANGRIA Raspberry Brandy, Blood Peach Liquor, Blended Red Wine, Lemonade, Fruits	65
WHISKEY & APPLE Green Apple Bourbon, Red Apple Juice, Blood Orange	50



ALLERGENS:

D - Dairy G - Gluten V - Vegetarian GF - Gluten free
S - Shellfish A - Alcohol N - Nuts E - Egg

All prices are listed in AED and inclusive of service charges and VAT.



CRAFT

BY

SIDE HUSTLE

