

## STARTERS

# ALAMO

steakhouse

<b>ALAMO CAESAR SALAD</b>	<b>€9.80</b>
Crisp Romaine salad leaves, coated in a creamy Caesar dressing with freshly grated parmesan shavings & herb croutons (1,3,6,7,10,12) GF+	
<b>Add on BBQ chicken</b>	<b>€10.50</b>
<b>HOT FROM THE POT</b>	<b>€6.50</b>
Fresh, homemade soup served with a chunky cut of homemade brown bread. (1,7,9) GF+	
<b>SPICY BEEF NACHOS</b>	<b>€11.00</b>
Golden fried tortilla chips served with spicy Mexican beef chilli topped with vintage cheddar and sour cream. (6,7,8,10,12) GF	
<b>PORTION TO SHARE</b>	<b>€15.40</b>
<b>VEGETARIAN OPTION</b>	<b>€10.00</b>
<b>CHICKEN WINGS</b>	<b>€11.95</b>
Home cooked juicy chicken wings glazed in our house style Cajun sauce (3,6,7,10,12) GF	
<b>PORTION TO SHARE</b>	<b>€16.20</b>

<b>CARAMELISED GOATS CHEESE TART</b>	<b>€12.00</b>
Served with roasted red pepper and walnuts with a herb salad in a honey apple cider dressing (1,3,7,8,10)	
<b>CLASSIC SHRIMP COCKTAIL</b>	<b>€11.60</b>
Freshly cooked prawns on a bed of crisp iceberg lettuce with cherry tomatoes, laced with a brandy Marie rose sauce (1,2,3,9,10) GF+	
<b>DEEP FRIED BREADED MUSHROOMS</b>	<b>€11.00</b>
Served with house salad and garlic mayonnaise (1,3,5,7,10,12,13)	
<b>LOADED POTATO SKINS</b>	<b>€11.00</b>
Crisp fried half potato skins topped with a choice of: Famous house beef chilli, melted cheese and sour cream (6,7,12) GF	
Smoked cheddar, crisp pancetta and spring onions (6,7,12) GF	
	<b>€11.00</b>

## SIGNATURE DISHES

<b>CHICKEN NOODLE STIR FRY</b>	<b>€21.50</b>
Tender strips of grilled chicken tossed with stir fried vegetables and egg noodles in an oriental sauce served with prawn crackers (1,3,6,9,11,12) GF+	
<b>CAMPFIRE CURRY</b>	<b>€21.50</b>
A traditional juicy chicken curry served on a bed of basmati rice with a crispy poppadum, naan bread & chips (1,6,7,9,10,12) GF+	
<b>CAJUN CHICKEN TAGLIETELLE PASTA</b>	<b>€21.50</b>
Cajun chicken cooked in a creamy roasted red pepper and garlic sauce with spinach topped with freshly grated parmesan served with garlic bread (1,3,7,12)	
<b>VEGETARIAN TAGLIETELLE PASTA</b>	<b>€20.00</b>
Fresh courgettes and asparagus cooked in a creamy pea pesto with wild rocket topped with freshly grated parmesan shavings served with garlic bread (1,3,7)	
<b>JUICY PORK BABY BACK RIBS</b>	<b>€23.50</b>
Tender and juicy slow cooked baby back ribs basted with our famous barbeque sauce served with a spicy slaw and chips (3,6,7,9,10,11,12) GF+	
<b>LOUISIANA LEMON PEPPER CHICKEN</b>	<b>€21.50</b>
A tender chicken breast infused with a lemon & herb house rub served with a garlic, lemon & herb butter. A twist on our long favoured house specialty. (1,6,7,9,12)	

<b>ALAMO COS FAJITAS</b>	<b>€23.60</b>
Marinated strips of chicken chargrilled and presented on a skillet with sauté onions and mixed peppers, served with warm flour tortillas, guacamole, salsa, sour cream and iceberg lettuce (1,5,6,7,8,9,10,11,12) GF+	
<b>VEGETARIAN OPTION:</b>	<b>€21.50</b>
Mixture of fried vegetables.	

## STEAKS

<b>10oz RIBEYE STEAK</b>	<b>€38.50</b>
<b>8oz FILLET STEAK</b>	<b>€44.50</b>
<b>16oz COTE DE BOEUF</b>	<b>€42.90</b>
<b>10oz STRIPLOIN STEAK</b>	<b>€37.00</b>

All our 100% beef steaks are served with sautéed onions, mushrooms & chips with a choice of sauces. GF+

Garlic butter (7) | Peppercorn sauce (7,9)  
BBQ sauce (6,7,9) | Bearnaise sauce (3,7)

<b>SLOW-BRAISED FEATHERBLADE STEAK</b>	<b>€31.40</b>
Served with champ mash, wholegrain mustard cream & rich red wine and thyme jus (7,9,10,12)	

## CHEF'S DAILY SPECIAL

Ask your server for today's chef special.



## FROM THE SEA

### PANFRIED SEABASS

€24.95

Pan-fried seabass on a bed of Nicoise salad; boiled potatoes, black olives, red onion, sundried tomatoes, green beans & boiled egg finished with aioli sauce & herb oil (1,3,4,7,10,12)

### PANFRIED SALMON

€24.50

Pan-fried fillet of salmon, on a bed of potato hash, crispy smokey bacon and spinach served with hollandaise sauce (3,4,7,10,12)

### BATTERED HADDOCK

€23.50

Traditionally battered fillet of Kilmore Quay haddock served with chips, mushy peas, homemade tartare sauce and lemon wedge (1,3,4,6,7,10)

### TIGER PRAWN THAI GREEN CURRY

€23.50

juicy tiger prawns, creamy coconut milk, fresh spinach, broccoli, garden peas & green peppers served with basmati rice (1,2,4,7,12)

## PIZZA

### MARGARITA PIZZA

€16.10

Traditional Italian tomato sauce with fresh mozzarella on a crispy twelve-inch stone baked crust (1,6,7)

### THE PEPPERONI

€17.50

Traditional Italian tomato sauce with a combination of rustic and spicy pepperoni, fresh mozzarella and oregano on a crispy twelve-inch stone baked crust (1,6,7)

### THE VEGETARIAN

€16.20

Traditional Italian tomato sauce with fresh mozzarella topped with rustic grilled courgettes, red onion, Italian olives, sliced mushrooms, sweetcorn, cherry tomatoes and slice peppers on a crispy twelve-inch stone baked crust finished with a basil and garlic olive oil (1,6,7)

### THE MEAT FEAST

€17.80

Traditional Italian tomato sauce with fresh mozzarella topped with rustic spicy pepperoni, home cooked ham, crispy smoked bacon and spicy salami on a crispy twelve-inch stone baked crust (1,6,7,10,12)

### THE CONTROVERSIAL HAWAIIAN

€17.50

Traditional Italian tomato sauce topped with fresh mozzarella, juicy pineapple and home cooked ham on a crispy twelve-inch stone baked crust (1,6,7)

All adult pizzas are available gluten free on a 9" base with a €2 supplement.

All pizza bases may contain traces of all allergens.

Extra Toppings €2

Ham | Peppers | Mushrooms | Pineapple

Pepperoni | Bacon | Jalapeno's

## BURGERS

### RANCH BURGER

€21.95

Prime 100% Irish beef steak burgers on a toasted sesame seed bun with our chefs secret sauce, vintage cheddar cheese, crisp lettuce, tomato & onion served with chips (1,3,6,7,9,10,11,12) GF+

### RIVERSIDE CHICKEN SANDWICH

€21.95

Southern fried butterfly chicken breast on a toasted sesame seed bun with a BBQ mayonnaise topped with vintage cheddar, crisp lettuce, tomato & onion served with chips (1,3,6,7,9,10,11,12)

## DESSERT

### ALAMO HOT FUDGE BROWNIE

€9.90

An extra generous chocolate brownie topped with rich toffee ice-cream drizzled with warm chocolate sauce, chocolate shavings, whipped cream and caramel sauce (1,3,5,6,7,8)

### SELECTION OF ICE-CREAM

€8.70

With homemade chocolate chip cookie & hot fudge sauce (1,3,7,8) GF+

### SICILIAN LEMON PAVLOVA

€9.80

Served with a passionfruit sorbet (1,3,6,7,8) GF

### WARM BLACK FOREST CHOCOLATE PUDDING

€9.80

With sweet cherry ice-cream (1,3,5,6,8)

### INDIVIDUAL WHITE CHOCOLATE & RASPBERRY LIQUEUR TIRAMISU

€9.80

### UPSIDE DOWN APPLE CAKE

€9.80

With salted caramel ice-cream drizzled with a caramel sauce (1,3,7,8,12)



1  
Cereal  
Gluten



2  
Crustacean



3  
Eggs



4  
Fish



5  
Peanuts



6  
Soybeans



7  
Dairy



8  
Nuts



9  
Celery



10  
Mustard



11  
Sesame  
Seeds



12  
Sulphure  
Dioxide &  
Sulphites



13  
Lupin



14  
Molluscs



Denotes  
Vegan

GF = gluten free GF+ = can be made gluten free

ALL FOODS ARE PREPARED IN A KITCHEN THAT CONTAIN NUTS, SEASAME SEEDS OR TRACES THEREOF.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGENS.