GOLD COAST MENU € 43,99 Starter, Main Course & Dessert

(drink not included)

STARTERS

ROAST DUCK SALAD, green beans, mushrooms, soybeans, tomatoes and sesame vinaigrette

SCOTTISH SMOKED SALMON, FRESH SALMON TARTARE, BLINIS, cucumber salad with spicy cream sauce

Main Courses

PENNE WITH SALMON and creamy Parmigiano Reggiano sauce or VEGETARIAN PENNE (on request)

SMOKED CONFIT PORK SPARE RIBS, barbecue sauce, chips and coleslaw

ANGUS BEEF SIRLOIN STEAKS (APPROx. 300 c), chips and green peppercorn sauce

Desserts

CHICAGO STRAWBERRY SUNDAE
Vanilla Pecan Blondie and Strawberry Cheesecake ice cream,
whipped cream, chocolate sauce and flaked almonds

STRAWBERRY CHEESECAKE with red fruit coulis

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STEAKHOUSE MENU € 55,99 Starter, Main Course & Dessert

(drink not included)

STARTERS

CAJUN-SPICED CRAB CAKE, TEMPURA CRAB CLAWS, rocket salad and tartare sauce

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DUCK TERRINE WITH MORELS, French bread and onion compote

Main Courses

GRILLED BEEF FILLET (APPROX. 250 G) WITH KING PRAWN, béarnaise sauce

or

SCOTTISH THICK SALMON STEAK, grilled pepper coulis, pan-fried vegetables and finger lime, basmati rice

or

GRILLED BUTCHER'S CUT AND SIDE DISHES (selected meat of the day)

DESSERTS

À la carte

Vegetarian suggestion.

Dear Guest, if you suffer from food allergies, a member of staff will be pleased to provide you with information on allergens present in our dishes. Tax included



CHILDREN'S MENU € 18,99

For children aged from 3 to 11

Starter, Main Course, Dessert & Drink

Vittel® (33 cl) or Minute Maid® Orange* or Apple* juice or Milk (20 cl)
A different cold drink (25 cl) may replace a similar item on request.



STEAKHOUSE SALAD, quinoa with baby vegetables

V Penne with tomato coulis

EXOTIC FRESH FRUIT SALAD

VITTEL® (33 cl)

or

V CREAM OF TOMATO SOUP

STEAKHOUSE CHEESEBURGER

Choice of side dishes: seasonal vegetables, salad, basmati rice or chips

VANILLA ICE CREAM with red berry sauce

Premium Children's Menu € 32,99

For children aged from 3 to 11

Starter, Main Course,
Dessert & Drink

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Vittel® (33 cl) or Minute Maid® Orange* or Apple* juice or Milk (20 cl)
A different cold drink (25 cl) may replace a similar item on request.

MENU DISNEY CHECK PREMIUM

CHICAGO SALAD
Salmon rillettes, quinoa with baby vegetables and cranberries

ROASTED CHICKEN BREAST, chopped tomatoes, basmati rice or ROAST COD, chopped tomatoes, basmati rice

DICED FRESH FRUIT

VITTEL® (33 cl)

or

CREAM OF SEASONAL VEGETABLE SOUP

GRILLED FILLET OF BEEF (APPROX. 125 c), béarnaise sauce Choice of side dishes: seasonal vegetables, salad, basmati rice or chips

PANCAKE WITH CHOCOLATE SAUCE and whipped cream

This menu (whithout substitution) contains at least 2 serving of fruits and vegetables and is low in saturated fats.

"made from concentrated fruit juices. "Homemade" dishes are made on-site from fresh ingredients.



WELCOME TO THE STEAKHOUSE RESTAURANT

Immersing itself in the history of Chicago, the Steakhouse evolved from a meat warehouse, at the beginning of the last century, to a theater during the 1920s, to finally become the elegant establishment that welcomes you today and that was made popular in the 50s and the 60s by famous politicians, powerful industrialists and legendary musicians who created the movement known as the "Chicago Sound".

Have a nice meal!





STARTERS

CREAM OF CARROT SOUP WITH CORNBREAD



STEAKHOUSE CAESAR SALAD
Romaine lettuce, Caesar dressing, grilled chicken, garlic croutons and Parmesan shavings € 15,99
Portobello Burger
Portobello mushrooms, courgettes, tomato, red onion compote,
rocket and creamy walnut sauce or ♥️ Vegetarian salad (on request) € 13,99
ROAST DUCK SALAD,
green beans, mushrooms, soybeans,
tomatoes and sesame vinaigrette € 13,99
CAJUN-SPICED CRAB CAKE, TEMPURA CRAB CLAWS,
rocket salad and tartare sauce € 16.99

SCOTTISH SMOKED SALMON, FRESH SALMON TARTARE, BLINIS,

cucumber salad with spicy cream sauce € 15,99

Parmigiano Reggiano shavings and rocket salad € 16,99

CHICAGO STEAKHOUSE PREMIUM STEAKS





MARINATED ANGUS BEEF CARPACCIO,

DUCK TERRINE WITH MORELS, French bread and onion compote.





600-G FLANK SIEAK (FOR TWO PEOPLE)	
IDEAL FOR SHARING	
Shallot confit, tarragon butter and green peppercorn sauce €59,99	9

HEREFORD L-BONE STEAK (APPROX. 350 G) béarnaise sauce	€36,99
ANGUS BEEF SIRLOIN STEAK (APPROX. 300 G), green peppercorn sauce	€30,99
FILLET OF BEEF (APPROX. 250 g), green peppercorn sauce	€36,99
GRILLED BEEF FILLET (APPROX. 250 g) WITH KING PRAWN, béarnaise sauce	€39,99
ENTRECOTE BAVARIAN SIEAK (APPROX. 350 g), tarragon butter	€39,99
HAND-CUT CHAROLAIS STEAK TARTARE WITH HOUSE SEASONING	€26,99

All our dishes are served with your choice of side dish: chips, mashed potato, basmati rice, sautéed vegetables or green vegetables. The weights indicated are weights before cooking and actual weights may be up to 5% more or less.

À LA CARTE



CHAROLAIS BEEF BURGER	
Parmigiano Reggiano, bacon, red onion compote,	
Cheddar and onion rings	€30,99
Double breast of roast chicken,	
creamy morel mushroom sauce, baked potato	
and creamy herb sauce	€ 26.99
PENNE WITH SALMON	
and creamy Parmigiano Reggiano sauce	€ 26,99
Soybean burger,	
red onion compote, courgette, aubergine, tomato,	
mozzarella, rocket salad and onion rings	€26.99
SMOKED CONFIT PORK SPARE RIBS,	
barbecue sauce, chips and coleslaw	€30,99

FISHES



grilled pepper coulis, pan-fried vegetables and finger lime, basmati rice	. €30,99
GRILLED KING PRAWNS (SIX)	
with sauce vierge, seasoned baby vegetables	
and white rice	€36,99

SCOTTISH THICK SALMON STEAK,

DESSERTS



PISTACHIO CREAM DESSERT
with praline centre and caramel crunch € 10,99
AMERICAN CHOCOLATE SPOON CAKE with custard
CHICAGO STRAWBERRY SUNDAE Vanilla Pecan Blondie and Strawberry Cheesecake ice cream, whipped cream, chocolate sauce and flaked almonds € 13,99
FRESH FRUIT SMOOTHIE AND DICED FRUITS (no added sugar)
STRAWBERRY CHEESECAKE with red fruit coulis
BOWL OF SLICED FRUITS IN PIÑA COLADA SYRUP, with puff pastry and whipped cream € 10,99
CHOCOLATE PEANUT BUTTER CAKE, chocolate sauce and pot of cream
Gourmet Coffee Hot drink, cupcake, crème brûlée and seasonal fruits € 11,99



CELEBRATE YOUR BIRTHDAY WITH US €35 Don't forget to order your birthday dessert BEFORE YOUR MEAL! DESSERT FOR UP TO 8 PEOPLE.





CHICAGO MENU € 38,99

Starter, Main Course & Dessert

(drink not included)

STARTERS

MARINATED ANGUS BEEF CARPACCIO, Parmigiano Reggiano shavings and rocket salad

STEAKHOUSE CAESAR SALAD Romaine lettuce, Caesar dressing, grilled chicken, garlic croutons and Parmesan shavings

Main Courses

ANGUS BEEF SKIRT STEAK (APPROX. 200 G), chips and green peppercorn sauce

DOUBLE BREAST OF ROAST CHICKEN, Meaux mustard sauce, baked potato and creamy herb sauce

PENNE WITH SALMON and creamy Parmigiano Reggiano sauce or **VEGETARIAN PENNE** (on request)

DESSERTS

PISTACHIO CREAM DESSERT with praline centre and caramel crunch

BOWL OF SLICED FRUITS IN PIÑA COLADA SYRUP, with puff pastry and whipped cream





