

EARLY BIRD MENU

€24.95 pp for 3 course meal | €19.95 pp for 2 course meal

OUR MISSION STATEMENT

"We are passionate about consistently providing excellent service, quality food and beverage with exceptional hospitality, in a unique atmosphere, at a fair price for you."

Available:

Mon to Wed: All evening
Thurs and Fri: 5pm to 7pm
Saturdays: 5pm to 6pm
Available all day Sunday

APPETISERS

Smooth chicken liver pate served with a plum chutney and warm french baguette

The Boardwalk famous spicy chicken wings, blue cheese dip & celery

Freshly made soup of the day served with homemade brown bread

Golden crumbed calamari with a sweet chilli jam

The Boardwalk house salad



ENTREES

Chargrilled herb marinated chicken breast

served on a bed of colcannon mash with a scallion cream reduction

Chicken and egg noodle stirfry

bound in a teriyaki and soy sauce.

Grilled Irish Angus 8oz sirloin steak

with peppercorn sauce & cooked to your liking.

(€3 supplement)

Warm feta cheese salad with pesto and beetroot

served on a bed of seasonal leaves.

Grilled fillet of fresh Atlantic salmon

with hollandaise sauce.

Fresh tagliatelle with roasted vegetables

bound in a pesto cream sauce & drizzled in herb oil and topped with freshly shaved parmesan.

Served with vegetable & potato of the day



DESSERTS

Chocolate Profiteroles, Sticky Toffee Pudding or Deep Dish Apple Pie

SIDES (supplement) €3.95

Crispy fried onion stack • Garden salad • Whipped potatoes with butter and chive • BoardWalk handcut chips • Buttered baby spinach

Sautéed mushrooms • Today's fresh market vegetables



"Substitute any of the courses for a glass of house wine."

City Quarter • Lapp's Quay • Cork • (t) 021 4279990 • www.theboardwalkbarandgrill.com





OUR MISSION STATEMENT

"We are passionate about consistently providing excellent service, quality food and beverage with exceptional hospitality, in a unique atmosphere, at a fair price for you."

SOUP OF THE DAY

served with homemade brown bread

WARM GOATS CHEESE ON A GARLIC CROUTON

served with roasted red peppers and a basil pinenut pesto

THE BOARDWALK'S FAMOUS SPICY CHICKEN WINGS,

blue cheese dip & celery

ATLANTIC SEAFOOD CHOWDER

with homemade brown bread

THE BOARDWALK HOUSE SALAD

CHARGRILLED 8OZ SIRLOIN STEAK

and a creamy black peppercorn sauce

PAN FRIED FILLET OF SEA BASS

on a bed of whipped potato with a lemon hollandaise sauce

SUPREME OF CHICKEN KIEV

with whipped potatoes and fresh market vegetables

BOARDWALK CAESAR SALAD

with bacon & herb croutons, parmesan cheese shavings and our famous jumbo shrimp

OVEN BAKED FILO PASTRY

stuffed with vegetable ratatouille, Greek feta cheese & baby spinach served with herb couscous and basil scented tomato sauce

Served with vegetables & potato of the day

BOARDWALK FOOL

STICKY TOFFEE PUDDING

SELECTION OF LUXURY ICE-CREAMS

BANOFFEE

TEA / COFFEE

SIDES (supplement) €3.95

Crispy fried onion stack • Garden salad • Whipped potatoes with butter and chive • BoardWalk handcut chips • Buttered baby spinach
Sautéed mushrooms • Today's selected market vegetable & potato



HOUSE WHITE

1. Pinot Grigio (2009)
2. De Gras, Sauvignon Blanc (2009)



HOUSE RED

7. Ackerman Merlot (2009)
8. De Gras, Cabernet Sauvignon (2008)

