

# DINER MENU

## APPETIZERS

- £5.50 Salt and pepper popcorn squid
- £6 Chicken, cilantro and jalapeno quesadilla
- £7.95 Shrimp cocktail
- £7.95 Crab cake
- £5.85 New England clam chowder
- £8.50 Peel, dip and eat shrimp
- £14.50 Dressed cornish crab

## SALADS

- Caesar salad  
£8.50/ sm. £5.25
- Nicoise salad topped with grilled yellow fin tuna  
£12.50/ sm. £8.95
- White crab meat salad  
£14/ sm. £9.75
- Classic Cobb  
£10/ sm. £6.25

## BLUE PLATE SPECIALS

**THURSDAY** £11.95  
FAJITA NIGHT, YOUR CHOICE OF, BEEF, CHICKEN OR PRAWN

**FRIDAY** £12.95  
ORGANIC FISH AND CHIPS, COLESLAW, LEMON AND TARTAR SAUCE

**SATURDAY** £12.95  
ROAST HOG AND APPLE SAUCE

**SUNDAY** £10.95  
ROAST CHICKEN, MASHED POTATO AND ROAST ROOT VEGETABLES

## CREAM SODAS

£3

SCOOP OF VANILLA ICE CREAM, SYRUP & SELTZER

FLAVOURS:

Orange | Cherry | Caramel  
Blueberry | Chocolate  
Strawberry | Raspberry  
Banana

AND

Home Made Lemonade  
Home Made Ice-Tea  
Root Beer float | Cherry Coke  
New York Egg Cream

## MILK SHAKES

VANILLA  
STRAWBERRY  
CHOCOLATE

PEANUTBUTTER & BANANA  
CHOCOLATE & COFFEE  
CARAMEL

£4

## ALCOHOLIC SHAKES

£5.50

RUM & COCONUT | RUM & RASIN | BOURBON & MINT

## JUICES

£2.75

ORANGE, PINEAPPLE,  
APPLE, CARROT,  
GRAPEFRUIT, WATERMELON

## MIXES

£3.50

BLUEBERRY, APPLE & VANILLA

PEAR & POMEGRANATE

RED PEPPER  
TOMATO CUCUMBER,  
CARROT & CELERY

CARROT & APPLE

GRAPEFRUIT, ORANGE,  
HONEY & STRAWBERRY

OUR KITCHEN IS AN ENVIRONMENT IN WHICH NUTS ARE USED  
An optional 12.5% service charge will be billed when seated



## SANDWICHES

GRILLED STEAK AND ONION £8.50
LOBSTER, AVOCADO AND CRISPY BACON £13.95
PASTRAMI, SAUERKRAUT & SWISS CHEESE £8.25
GRILLED EGGPLANT & BUFFALO MOZZARELLA £7.95
BLT £7.95
ALL STAR LANES BURGER £7.50

## MAINS

BOURBON BARBEQUED BABY BACK RIBS	£14.50
CHICKEN AND MUSHROOM POT PIE	£12.50
SPAGHETTI AND MEAT BALLS	£9.50
MACARONI CHEESE	£7.95
TEXAS CHILLI CON CARNE	£10.50
LINGUINI AND CLAMS	£11.95
EGGPLANT, WILD MUSHROOMS & RICOTTA BAKE	£9.50
SEAFOOD CREOLE (for two)	£34.00

## STEAKS

21 DAY DRY AGED PRIME SCOTCH BEEF

9oz Rib-eye	£17.50
8oz New York strip sirloin	£17.00
10oz Rump	£15.50
Surf & Turf 2 JUMBO TIGER PRAWNS & 8oz SIRLOIN STEAK	£28.00

FAMILY SIZE  
GRILLED PRIME RIB OF BEEF  
PLATTER

30oz - £40  
(TWO PEOPLE)

60oz - £75  
(FOUR PEOPLE)

SAUCES

GREEN PEPPERCORN | BÉRNAISE | BEURRE MAITRE D'HOTEL

## SIDES

COLESLAW  
GARLIC BREAD  
SHOESTRING FRIES

SAUTED FIELD MUSHROOMS  
LEAF SALAD

£3

SUCCOTASH  
BARBEQUED &  
BUTTERED CORN  
ON THE COB

GREEN BEANS  
CUP OF CHILLI  
SPINICH WITH LEMON OIL

£3.50

## DESSERTS & SUNDAES

Banana split  
VANILLA ICE CREAM, WARM CARAMEL,  
WHIPPED CREAM AND PECANS  
£5

A slice of pie (À LA MODE)  
£5

New York cheese cake  
£5.50

Double chocolate brownie  
WITH HOT CHOCOLATE SAUCE  
AND VANILLA ICE CREAM  
£5

Peaches & Cream | Strawberry | Chocoholic Sundae  
£5

The Skyscraper  
(CHOICE OF 5 SCOOPS OF ICE CREAM, CHOCOLATE & STRAWBERRY  
SAUCE, FRESH CHOPPED FRUIT, WHIPPED CREAM, PECANS AND  
A CHERRY ON TOP)  
£8

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\*Not included in prime rib plater side dishes



## COCKTAILS

### Juleps

#### Mint Julep £7

A truly authentic mix of Buffalo Trace Bourbon whiskey, fresh mint and cane sugar syrup.

#### A\* Julep £7.50

Buffalo Trace Bourbon, cranberry juice, fresh raspberries apricot & raspberry liqueurs with lemon and fresh mint.

#### Cracked Thumb £7.50

Beefeater gin, elderflower, lemon oils and fresh mint.

Gingerbread Hailstorm Julep  
Woodford Reserve Bourbon, fresh mint, ginger and molasses.

#### Bison Julep £7.50

Zubrowka bisongrass vodka, peach liqueur, fresh passionfruit, apple juice, lemon zest and mint.

#### Grapefruit Julep £7.50

Wyborowa vodka, mint, fresh pink grapefruit, lime, honey.

#### Peach Thunderbolt £7.50

Eldorado 5yr, mint, peach liqueur, fresh peach.

### All Star favourites

#### All Star Mojito £7.50

Maker's Mark Bourbon, fresh lemon pieces, sugar, mint and soda water

#### Caucasion £7

Wyborowa vodka, Kahlua and cream

#### Jersey Girl £7.50

Lairds Applejack, Triple Sec, cranberry juice, fresh lime pieces

#### Markee £7.90

Maker's Mark Bourbon, chambord berry liqueur, lime & cranberry juice with fresh raspberries.

#### Lovetap £8

Beefeater gin, cassis, lemon, sugar and pomegranate juice topped with sparkling wine.

#### Mama's Mary £7.50

Arette Reposado Tequila, tomatoe juice and spices

#### Mule Ears £7.50

Wyborowa vodka, fresh ginger & lime, topped with ginger beer

#### Louisiana Iced Tea £7.50

Wyborowa vodka, peach liqueur and home-made peach ice tea

#### Pomegranate Margarita £7.90

Arette Blanco Tequila, Triple Sec, fresh lime and pomegranate juices with home-made grenadine.

## COCKTAILS

### American classics

#### **Bourbon Peach Cobbler £7.50**

Old Fitzgerald 8yr Bourbon, peach puree and crème de peche

#### **Hurricane £8.25**

Gosling's and Havana Añejo Blanco rum, fresh orange, pineapple and lime juice, galliano, passion fruit puree, cane sugar syrup and angostura bitters.

#### **Moscow Mule £7.50**

Smirnoff Black, fresh lime juice, fresh ginger, ginger beer and cane sugar syrup

#### **Clover Club £7.25**

Beefeater Gin, fresh raspberries, sugar cane syrup,

#### **Sazerac £7.50**

Sazerac Straight Rye, white sugar, absinthe, Peychaud bitters and lemon zest

#### **Manhattan £7.50**

Sazerac Straight Rye, Noily Rouge, Peychard bitters

#### **Ramos Gin Fizz (Lazy Style) £7**

Beefeater gin, fresh lemon juice, cream, egg white, orange flower water, cane sugar syrup and sparkling water

#### **Jack Rose £7.25**

Lairds Applejack, grenadine and fresh lemon juice

#### **Aviation £7**

Beefeater gin, Maraschino Liqueur and fresh lemon juice

#### **Ward Eight £7.25**

Buffalo Trace Bourbon, fresh lemon juice, cane sugar syrup and grenadine

#### **Old Fashioned from £7**

Please ask to see our extensive American Whiskey menu

### Central, South America and the Islands

#### **Tommy's Margarita £7.25**

Arette Blanco Tequila, fresh lime juice and agave mix

#### **Matador £7.50**

Arette Reposado Tequila, agave mix, fresh lime and pineapple juice

#### **Natural Daiquiri £7**

Havana Anejo Blanco, fresh lime juice and cane sugar syrup

#### **Pina Colada £7.50**

Havana Anejo Blanco and Gosling's rum, Coco Lopez, Angostura bitters, cream, fresh lime and pineapple juice

#### **Hawai Kai Joe £7.50**

El Dorado 5yr, fresh pineapple, fresh lime juice, honey and ginger beer

#### **Trader Vic's Mai Tai £7.50**

Gosling's and Appleton VX rum, orange curacao, fresh lime juice and orgeat syrup

## COCKTAILS

### Honi Honi £7.50

Buffalo Trace Bourbon, fresh lime juice, orgeat and orange curacao

### Pisco Sour £7

La Diablada Pisco, fresh lemon and lime juice, egg white, cane sugar and Angostura bitters

### Caipirinha £7

Sagatiba Pura Cachaca, fresh lime and cane syrup

### Zombie £12

A blend of 5 different rums, fresh lime and pink grapefruit juice, Maraschino liqueur, Velvet Falernum, passion fruit syrup, grenadine, Angostura bitters and Absinthe.

### The Big Apple £3.50

(House shot) Buffalo Trace Bourbon, fresh apple, blueberry, lemon

## CHAMPAGNE

### Fizz

Cuvée Mumm  
Bottle £27.50

### Non Vintage

Bruno Paillard, Brut Premiere Cuvée  
125 ml glass £8.25, Bottle £42.50

Veuve Clicquot Yellow Label  
Bottle £60

### Rosé

Bruno Paillard Rosé Premiere Cuvée  
125 ml glass £9.95, Bottle £60

Laurent Perrier Rosé Brut  
Bottle £70

### Vintage

Bollinger 'La Grande Année' 1999  
Bottle £95

Krug Vintage 1995  
Bottle £250

### Prestige Cuvée

Perrier Jouet 'Belle Epoque' 1999  
Bottle £135

Dom Perignon 2000  
Bottle £145

Krug Grande Cuvée  
Bottle £165

### Magnums

Bruno Paillard Brut Premiere Cuvée,  
Bottle £95

Veuve Clicquot Yellow Label  
Bottle £110

Krug Grande Cuvée  
Bottle £395

## ROSE WINES

### Valdivieso Cabernet Sauvignon Rosé, Chile 2007

Sweet, juicy cherry, strawberry and blackcurrant aromas and flavours galore.

175 ml glass £5.75, Bottle £22.50

### Vivanco Rioja Rosado, Spain 2007

Strawberry pink with hints of redcurrant on the nose. The palate boasts strawberry and cherry fruit notes and a delicious hint of liquorice.

Bottle £27.50

## WHITE WINES

### El Cobrero Blanco, Chile 2006

Zingy, fresh and limey – a great all rounder.

175ml Glass £4.25, Bottle £16.95

### San Rafael Chardonnay, Chile 2006

Ripe apple tones with some richness – really nicely balanced.

175ml Glass £5, Bottle £19.95

### Argento Reserva Torrontes, Argentina 2007

Floral characters and tropical fruit characters.

Great with our spicier dishes.

Bottle £21

### Valdivieso Sauvignon Blanc, Chile 2007

Powerful citrus flavours - fresh and snappy.

175ml Glass £5.75, Bottle £22.50

### Dry Creek Vineyards Chenin Blanc, California 2006

A delicious half-way house between Sauvignon and Chardonnay styles.

Bottle £25

### Soave Classico, Suavia, Italy 2006

Citrus, mineral and almond notes – a very versatile food match. Very grown-up.

Bottle £26

### Marmesa Chardonnay, California 2005

Unoaked, super-appetising dry Chardonnay with lovely aromas of white peach.

175ml Glass £6.95, Bottle £27.50

### Loredona Pinot Grigio, California 2006

Proper Pinot Grigio - supple pear fruit flavours. Extremely moreish.

Bottle £29

### Morgan 'Metallico' Chardonnay, California 2006

Cool climate Chardonnay style in its purest form – could easily be mistaken for Premier Cru Chablis!

Bottle £35

### Chablis, Domaine des Marronniers, France 2006

Classic Chablis - minerally, hints of apple.

Very delicate.

Bottle £38.50

### Sancerre 'Les Monts Damnes', Domaine Andre Neveu, France 2006

From what's effectively the Grand Cru area for Sancerre, this is arguably as good as it gets!

Bottle £42

## WHITE WINES

### Calera 'Mount Harlan', Viognier, California 2006

Delicately perfumed with spicy, floral aromas and notes of juicy apricots. Super-silky in the mouth. An All Star favourite!

Bottle £50

### Puligny Montrachet 'En Truffiere', Vincent Girardin, France 2005

Very intense on the nose with ripe yellow fruit & fine floral notes. Ample, powerful & well balanced palate.

Bottle £65

## RED WINES

### El Cobrero Tinto, Chile 2006

Soft and fruity easy-drinking wine with a deep red colour and bags of cherry, raspberry and strawberry fruit.

175ml Glass £4.25, Bottle £16.95

### Casa de Piedra Cabernet Sauvignon, Chile 2005

A powerful nose of red and black fruits, with a hint of dark chocolate.

175ml Glass £5, Bottle £19.95

### Argento Reserva Malbec, Argentina 2007

Its rich concentrated fruit flavours, soft tannins show the potential of Argentine Malbec.

Bottle £21

### Alamos Bonarda, Argentina 2006

Sweet and juicy with raspberry and strawberry fruit flavours with spicy black pepper notes.

175ml Glass £5.75, Bottle £22.50

### Delicato Family Vineyards Merlot, California 2006

A lovely soft accessible wine, with a dash of vanilla from new French and American oak.

Bottle £24.50

### Cotes du Rhone, Alain Jaume, France 2006

Wide aromatic range: fresh wild raspberries, blackcurrant, blackberries, liquorice & white pepper.

Bottle £26

### Marmesa Syrah, California 2005

Elegance and restraint are the hallmarks here with a delicious savoury edge to the long, fresh finish.

175ml Glass £6.95, Bottle £27.50

### Loredona Pinot Noir, California 2005

Layers of sweet cherry, fresh raspberries, cola and nuts for a medium-bodied wine with a smooth finish.

Bottle £29

### Chateau Senailhac, Bordeaux Superieur, France 2003

An elegant claret that ticks all the boxes: ripe cassis, blackberry and plum fruit with silky tannins and fresh, mouthwatering acidity.

Bottle £31

## RED WINES

### **Brouilly, Domaine du Moulin Favre, France 2007**

A superb example from one of the regions top producers and winemakers. (available chilled, ask your server),  
Bottle £32.50

### **Morgan 'Cotes du Crow's' Grenache/Syrah, California 2006**

Ripe blackberry and vanilla tinged Syrah fruit, with classic strawberry/rhubarb Grenache notes on the nose and palate.  
Bottle £35

### **Chateauneuf du Pape 'Les Galets du Haut', Louis Bernard, France 2006**

Nice bouquet of black fruits (plum) with spicy and balsamic notes. The palate has a structure based on smooth tannins with a long finish.  
Bottle £40

### **Amethyst 'Vinalia' Nebbiolo/ Sangiovese, California 2001**

A super blend of the two greatest Italian grapes.  
Bottle £45

## RED RESERVE

### **Dry Creek Vineyards 'Somers Ranch' Zinfandel, California 2005**

Aromas of boysenberry, blueberry, and cedar spice on the nose. The palate has juicy blackberry, dried currant, allspice and bright cherry fruit.  
Bottle £50

### **Calera Mount 'Mills Vineyard' Pinot Noir, California 2005**

Powerful wine, full bodied with crisp acidity & enough smooth tannin.  
Bottle £65

### **'Napanook', Dominus Estate, California 1999**

Complex and stylish wine from top Napa producer, Dominus, this combines flavours of sweet berry fruit and coffee.  
Bottle £75

### **'Cask' Cabernet Sauvignon, Rubicon Estate, Francis Ford Coppola, California 2003**

Classic, grand style American Cabernet. It is loaded with ripe red cherry and rum raisin scents.  
Bottle £100

### **Opus One, California 2003**

Juicy, bright and very concentrated, with crunchy currant, tobacco and dark chocolate flavors supported and amplified by a firm spine of acidity.  
Bottle £250

## SPIRITS

### House Spirits

50ml standard pour £5

- ★ Buffalo Trace Rye Bourbon
- ★ Makers Mark Wheated Bourbon
- ★ Sazerac Straight Rye Whiskey
- ★ Arette Blanco Tequila
- ★ Beafeater Gin
- ★ Wyborowa Vodka
- ★ Havana Especial Rum
- ★ Sagatiba Pura Cachaca
- ★ Monkey Shoulder Scotch

## JUICES

### Juices £2.75

Orange  
Pineapple  
Apple  
Carrot  
Grapefruit  
Watermelon

### Mixes £3.50

Blueberry, apple & vanilla  
Pear & pomegranate  
Red pepper, tomato cucumber,  
carrot & celery,  
Carrot & apple,  
Grapefruit, orange, honey & strawberry

### Milk shakes £4

Vanilla  
Strawberry  
Chocolate  
Peanut butter & banana  
Chocolate & coffee  
Caramel

### Alcoholic shakes £5.50

Rum & coconut  
Rum & raisin  
Bourbon & mint

### Cream sodas £3

Scoop of vanilla ice cream syrup & seltzer

Flavours:

Orange  
Cherry  
Caramel  
Blueberry  
Chocolate  
Strawberry  
Raspberry  
Banana

### Pop £3

Home made lemonade  
Home made ice-tea  
Root beer float  
Cherry coke

## BEERS

### Coors Light 4.5% £3.25

From the heart of the Rocky Mountains. A great everyday beer. Light and clean in taste.

### Anchor Liberty Ale 5.9% £4.20

First brewed in 1975 to commemorate the ride of Paul Revere to warn of the British invasion of 1776. Strong flavour, with a dominant hop presence and plenty of malt.

### Anchor Steam 4.8% £4

The only beer style indigenous to the USA, developed during the Gold Rush. Copper in colour, hoppy, fruity and dry.

### Brooklyn Lager 5.2% £4

A revival of Brooklyn's pre-Prohibition all malt beers. Amber gold, with a malty body and floral hop character.

### Sierra Nevada 5.6% £4.20

Overflowing with hops, deep amber colour and generous quantities of premium Cascade hops give the Pale Ale its fragrant bouquet

### Anchor Porter £4.20

100% malted barley and natural carbonation give the porter a deep and black colour with a thick creamy tan head. Refreshing with a complex chocolate and coffee taste.

### Seasonal Guest Ale £4.20

Please see your server

### Coors Bucket £15.50

5 bottles of Coors

