

SNACKS

SELECTION OF MIXED NUTS / NÖTMIX	39:-
MARINATED OLIVES & TOMME AFFINÉ CHEESE	55:-
BACON DATES, CHORIZO & CHEVRÉ Bacon & dadel roulad, chevré, chorizo	59:-

STARTERS

VITLÖKSBRÖD Garlicbread, aioli	59:-
TOMAT & BUFFEL MOZZARELLA Olive oil, basil, red onion, olives	99:-
GAMBAS PIRI PIRI Gambas piri piri, tomato, parsley, garlic, bread	139:-
RÅBIFF Steak Tartar, capers, beetroots, rootcrisps, butterfried bread	80gr 149:- / 160gr 249:-
CARPACCIO Black Angus beef, grilled artichoke, semi dried tomatoes, parmesan, basilika cremé	149:-
CHARKPLANKA Charcuterie, cheese, bread	159:-
LÖJROM Fish roe, crème fraiche, red onion, crasse and grilled bread	169:-

FISH

HELSTEKT RÖDSPÄTTA Plaice Meuniere, clarified butter, parsley, lemon and dill potatoes	239:-
GRILLAD LAX Grilled Salmon, seasonal salad of cabbage, asparagus, pear, mushrooms along with dill potatoes & sauce tartar	249:-

SALADS

FLANKSTEAK SALLAD Black Angus flanksteak, cabbage, semolina grains, avocado, asparagus, tomato, onion, cilantro, sweet mustard sauce	199:-
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Also available as a vegetarian option with Quorn
Även som vegetariskt alternativ med Quorn

PASTA

PESTO PAPPARDELLE Fresh pappardelle, basil pesto, portabello mushrooms, spring onion and parmesan. Served with your choice of beef or chicken.	229:-
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Also available as a vegetarian option with Quorn
Även som vegetariskt alternativ med Quorn

THE GRILL

VEGAS STRIP STEAK USA, Black Angus, dry aged 21 days	200gr / 239:-	300gr / 349:-
IBERICO SECRETO Spain	200gr / 239:-	300gr / 349:-
LAMMYTTERFILÉ / LAMBFILET New Zealand	200gr / 249:-	
ENTRECÔTE / RIBEYE Uruguay, Black Angus	200gr / 269:-	300gr / 379:-
RYGGBIFF / SIRLION STEAK Uruguay, Black Angus	200gr / 269:-	300gr / 379:-
OXFILÉ / BEEF TENDERLOIN New Zealand, Black Angus	200gr / 289:-	300gr / 399:-
TILLVAL / OPTIONAL half gratinated fresh canadian lobster		149:-

* All steaks and meat above are served with red wine jus & confited tomatoes
Samtliga av våra köträtter ovan serveras med rödvinssky & confiterade tomater

* We don't recommend meat ordered "well done"
Köket rekommenderar INTE välstekt kött.

SAUCES 10:-

bearnaise
chilibearnaise
truffelmajo
green peppercorn
aioli
garlicbutter
barbeque

SIDES 29:-

french fries
potato wedges
baked potato with savoury butter

SIDES 39:-

sweet potato fries
deepfried onion rings
pimento de padron
panfried mushrooms
tomato & pickled onion salad
butterfried corn with chili and herbs
grilled endive salad
sauteed vegetables

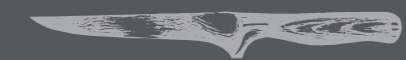
Steakhouse Burger

Black angus chuck roll 2 x 110g
Brioche, cheddar, lettuce, onion, tomato,
dressing, cornichons french fries and aoli dip

199:-

TO SHARE

CLUB STEAK 900gr 349:- P/P
USA, Black Angus, dry aged 21 days
Served with french fries and chef's selection
of side & sauce (only served medium rare)
Minimum 2 pers



Classics

PEPPARSTEAK

Peppersteak tenderloin, green peppercorn-sauce, french frites

319:-

SURF & TURF

Beef tenderloin, ½ canadian lobster, tomato & pickled onion salad,
asparagus, chilibearnaise, potato wedges

449:-

DESSERTS

VIT & MÖRK CHOKLADGANACHE White/Dark chocolate ganache	35:-
GLASS ELLER FROZEN YOGHURT FRÅN IL PRIMO Italian icecream or frozen yoghurt	39:-
LJUMMEN SKOGSBÄRSBAKELSE Berry cupcake with vanilla custard	89:-
STEAKHOUSE CHEESECAKE Strawberries, Almond crisp	89:-
CHOKLADFUDGE KAKA MED VANILJGLASS Chocolate fudge cake, vanilla ice cream, caramelized nuts	99:-
CRÈME BRÛLÉE Crème brûlée	99:-

* Please observe that all ingredients are not mentioned in our menu, so if you have any type of allergy please notify your waiter.
Vänligen observera att samtliga ingredienser ej kan nämnas i vår meny, så vid någon typ av allergi rådfråga gärna er kypare.

BEVERAGES

DRAFT BEER

Melleruds 40cl svensk pilsner	69:-
Starobrno 40cl tjeckisk lager	75:-
Wisby Weisse 40cl svensk veteöl	78:-
A Ship full of IPA 30cl svensk ipa	67:-

BOTTLED BEER/CIDER

Grängesbergs Lättöl 33cl svensk lager	45:-
Mariestads Folköl 50cl svensk lager	59:-
Mariestads Export 50cl svensk lager	81:-
Newcastle Brown Ale 33cl brittisk ale	69:-
Wisby Stout 33cl svensk stout	69:-
Wisby Mörk 33cl mörk lager	69:-
Södra Maltfabriken 33cl svensk eko pale ale	73:-
Sol 33cl mexikansk lager	67:-
Carlsberg Hof 33cl dansk lager	63:-
Firestone Easy Jack 35,5cl amerikansk ipa	71:-
Birra Moretti 33cl italiensk lager	69:-
Affligem Blond 30cl belgisk blond ale	69:-
Texas State of Mind 33cl svensk amber ale	67:-
Briska Cider 33cl svensk cider	61:-
Strongbow Apple 33cl brittisk dry cider	68:-

NON ALCOHOLIC

Läsk, mjölk, juice, loka 33cl	35:-
Thoreau Still / Sparkling 75cl	48:-
Red Bull	59:-
Briska alkoholfri cider 33cl	45:-
Mariestads alkoholfri öl 33cl	45:-
Alkoholfri drink	69:-

COFFEE DRINKS

Baileys Coffee	130:-
Coffee Amaretto	130:-
Irish Coffee	135:-
Steakhouse Coffee	130:-
<i>Séve Fournier, Kahlua, Coffee, Cream</i>	

COFFEE

COFFEE / TEA	35:-
ESPRESSO SINGLE / DUBBLE	36-/39:-
CAPPUCCINO	42:-
CAFE LATTE	44:-

SWEET & PORT WINE

Sauternes AOC	125:-
Romariz Reserve Port	99:-
La Fortuna, Late Harvest	115:-

SNAPS

Skåne Akvavit	25:-
Bäska Droppar	25:-
Gammeldansk	25:-
OP Andersson	25:-
Svart Vinbärsbrännvin	25:-
Gotlands Bittar	25:-

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Pre-dinner cocktails

KIR ROYALE

Sparkling wine, crème de cassis

FLOWER BELLINI

Sparkling wine, elderflower liquer

COSMOPOLITAN

Lemon vodka, Cointreau, cranberry juice, lime juice

120:-

Cocktails

SQUARE SIDE

Vanilla Vodka, Redberry sour, lime juice, passionfruit juice

BLOODY MARY

Vodka, tomato juice, tabasco, worchester sauce, celery salt, black pepper

MOSCOW MULE

Vodka, ginger beer, lime juice

LYNCHBURG LEMONADE

Jack Daniels, Cointreau, lemon juice, sugar, lemonade

PERFECT HENDRICK'S

Hendrick's gin, Fentimans tonic, black pepper, cucumber

NEGRONI

Gin, Martini Rosso, Campari, orange

OLD FASHIONED

Bourbon, Angostura, sugar, orange peel

130:-

Martinis

DRY MARTINI

Gin, Dry vermouth oliv/lemon peel

APPLETINI

Vodka, applesour, lemon juice

SMOKEY MARTINI

Gin, Ardbeg 10, lemon peel

ESPRESSO MARTINI

Vodka, espresso, sugar, cocoa powder

125:-

RED WINE

ARGENTINA

gl / fl

ZUCCARDI SERIE A MALBEC	449:-
<i>Mendoza, Malbec</i>	
ZUCCARDI Q TEMPRANILLO	499:-
<i>Mendoza, Tempranillo</i>	

CHILE

CONO SUR EKO	399:-
<i>San Antonio Valley, Cabernet Sauvignon, Carmenère</i>	

FRANCE

LES THERMES	559:-
<i>Domaine de la Baume, Cabernet Sauvignon</i>	
CALLES ECOLOGICAL CÔTES-DU-RHÔNE	115-/449:-
<i>Domaine Sarrelon, Syrah, Grenache</i>	
LA PETIT LUNE	549:-
<i>Domaine de Chevalier, Bordeaux, Merlot, Cabernet Franc</i>	
MARSANNAY MORISOTTE	829:-
<i>René Bouvier, Bourgogne, Pinot Noir</i>	
CHÂTEAUNEUF-DU-PAPE	1099:-
<i>Pierre Henri Morel, Grenache, Syrah, Mourvèdre</i>	

ITALY

CHIANTI CLASSICO	135-/579:-
<i>Querciavalle DOCG, Sangiovese, Canaiolo</i>	
RIPASSO VALPOLICELLA CLASSICO	139-/599:-
<i>Le Bessole, Corvina, Rondinella, Rossignola</i>	
BARBERA D'ALBA	749:-
<i>Ascheri, Barbera</i>	
AMARONE DELLA VALPOLICELLA	1099:-
<i>Le Bessole, Corvina, Rondinella, Rossignola</i>	
BAROLO SORANO	1199:-
<i>Ascheri, Nebbiolo</i>	

SPAIN

RAIZA CRIANZA	99-/429:-
<i>Vincente Gandia, Tempranillo</i>	

SOUTH AFRICA

THE PAVILLION	79-/349:-
<i>Boschendal, Shiraz, Cabernet Sauvignon</i>	
RIB SHACK RED	89-/399:-
<i>Douglas Green, Pinotage Shiraz</i>	
LOURENSFORD RESERVE	499:-
<i>Coastal Region Stellenbosch, Cabernet Sauvignon, Merlot</i>	

GERMANY

BECKER FAMILY PINOT NOIR	145-/639:-
<i>Pfalz, Pinot Noir</i>	

USA

AVALON CABERNET SAUVIGNON	749:-
<i>Napa Valley, Cabernet Sauvignon</i>	
MURPHY GOODE MERLOT	769:-
<i>Liars Dice, Merlot</i>	
MURPHY GOODE ZINFANDEL	879:-
<i>Liars Dice, Zinfandel</i>	
HARTFORD ZINFANDEL	1199:-
<i>Russian River Valley, Zinfandel</i>	

CHAMPAGNE & SPARKLING WINE

	gl / fl
Cava Vincente Gandia	89- / 399:-
Brimoncourt Blanc de Blanc	699:-
Taittinger Brut Reserve	119- / 749:-
Taittinger Nocturne Sec	749:-
Taittinger Brut Rosé	899:-
Taittinger Brut Reserve Magnum	1399:-
Veuve Cliquot Brut Yellow Label	899:-
Dom Perignon Vintage	2799:-
Louis Roederer Cristal Vintage	3399:-

WHITE WINE

FRANCE

gl / fl

PICPOUL DE PINET	85-/349:-
<i>Laugedoc, Picpoul</i>	
CHABLIS	125-/549:-
<i>Chardonnay, Billaud-Simon</i>	
MADEMOISELLE DE "T"	599:-
<i>Sauvignon Blanc, Pouilly Fumé</i>	
CHABLIS VAILLONS PREMIER CRU	799:-
<i>Chardonnay, Billaud-Simon</i>	

CHILE

CONO SUR EKO	89-/399:-
<i>Sauvignon Blanc, San Antonio Valley</i>	

USA

CAMBRIA	699:-
<i>Chardonnay, Katherines Vinyard</i>	

GERMANY

RIESLING CLASSIC	129-/569:-
<i>Riesling, Jakob Jung</i>	

SOUTH AFRICA

THE PAVILLION, Boschendal	79-/349:-
<i>Chenin Blanc, Viognier</i>	

ROSÉ WINE

FRANCE

gl / fl

AIX ROSÉ	439:-
<i>Maison Saint AIX, Grenache, Cinsault, Syrah</i>	
CHÂTEAU BEAULIEU	419:-
<i>Grenache, Cinsault, Cabernet Sauvignon,</i>	

AUSTRALIA

McPHERSON ROSÉ	439:-
<i>Cabernet Sauvignon</i>	

SOUTH AFRICA

THE PAVILLION, Boschendal	79- / 349:-
<i>Merlot, Cabernet Sauvignon, Shiraz</i>	

PREMIUM SPIRITS & AVEC

Ask YOUR waiter for separate spirit and avec card.
Fråga personalen för separat spirit och avec meny.