

# DINNER at the Boardwalk

## APPETIZERS

<b>Homemade Soup of The Day</b> With a Freshly Baked Bread Roll (1w,3,6,7,9)	<b>7.50</b>
<b>South Indian Spiced Samosa</b> Blended Taste of Brittle Crust and Soft Potatoes Laced with Caraway, Coriander, Peas, Carrots, Chillies, Mint Yoghurt Dressing (1w,6,7) (V)	<b>10.95</b>
<b>Gannon's Barbeque Glazed Chicken Wings</b> Hot & Sticky Glazed Wings with Toasted Sesame Seeds, Honey & Soya Salad (1w,2,6,9,11,14)	<b>10.95/ 17.50</b>
<b>Confit Duck Spring Rolls</b> Plum Sauce, Asian Salad (1w,2,6,9,11,14)	<b>11.95</b>
<b>Classic Prawn Cocktail</b> Kilmore Quay Poached Prawns Delicately Dressed in a Brandy and Tomato Aioli, Served on top of Crisp Baby Gem Lettuce (2,3,6,7,9,10,12)	<b>14.95</b>
<b>Warm Pastry Tart with Leitrim Hill Goat's Cheese</b> Caramelised Red Onion, Raspberry Crème Balsamic, Candied Walnut Crumb, Miro Leaf Salad (1w,3,6,7,12) (V)	<b>12.95</b>

## SALADS

<b>Panko Breaded Chicken Caesar Salad</b> Buttermilk Breaded Chicken, Sourdough Croutons, Smoked Bacon Crumb, Cos Leaves, Parmesan, Caesar Dressing (1w,3,4,6,7,10,13)	<b>13.50/ 17.95</b>
<b>Warm Shredded Confit Duck Leg Salad</b> Marinated In Soya, Ginger, Garlic, Coriander, Baby Leaves, Orange Segments, Toasted Sesame Seed & Honey Dressing (1w,2,6,11,14)	<b>16.50/ 22.95</b>

## MAIN COURSE

<b>Braised Hereford Featherblade of Beef</b> Creamy Potato, Honey Roasted Carrot and Parsnip, Bourguignon Sauce Taco Onions (1w,3,6,7,9,12)	<b>25.95</b>
<b>10oz Hereford Sirloin Steak</b> Caesar Dressed Leaves, Tempura Onion Rings, Thick Cut Chips Grilled Asparagus, Portobello Mushroom Pepper Sauce (1w,3,4,6,7,10,13)	<b>37.95</b>
<b>Supplement For Dinner Packages on Steaks (€12pp)</b> <i>All Our Steaks Are 100% Irish Hereford, Grass Fed and Matured For 28 Days</i>	
<b>Chicken Paillard with Caper Berries and Roasted Plum Tomatoes</b> Patatas Bravas Potatoes, Mediterranean Vegetables, Raspberry Balsamic Dressing, Mixed Leaf Salad (3,6,7,10,11,13)	<b>25.95</b>
<b>Honey, Lime &amp; Chilli Glazed Salmon</b> Salmon Fillet Glazed with a Blend of Honey, Fresh Lime, And Red Chilli, Served with a Refreshing Salad of Ripe Mango, Creamy Avocado, Crisp Cucumber, Juicy Pomegranate Seeds, And Cherry Tomatoes. Accompanied By Paprika-Dusted Roasted Potatoes and a Side of Zesty Lemon Sour Cream (1w,3,4,6,7,9,12)	<b>26.95</b>
<b>Oriental Chilli Noodle with Crispy Sticky Beef</b> Marinated Strips of Beef in Crispy Batter, Tossed in Lime, Fresh Chilli & Ginger, Drizzled Sticky Sauce with Crisp Stir-Fried Vegetables, Fine Egg Noodles, Peanuts (1w,2,3,5,6,9,11,14)	<b>25.95</b>
<b>Citrus Pale Ale Battered Fish</b> Wasabi & Sesame Seed, Citrus Pale Ale Battered White Fish of The Day, Pea and Mint Puree, Tartar Sauce, Salt & Vinegar Chunky Cut Chips (1w,3,4,6,7,11)	<b>22.95</b>
<b>Prime Irish Hereford Beef Burger</b> Prime Hereford Beef Pattie, Pulled Jack & Coke Pulled Beef Brisket, Crispy Maple Streaky Bacon Homemade Pickles Shredded Iceberg, Sliced American Cheese, Brioche Bap, House Burger Sauce, Fries (1w,3,6,7,11,12)	<b>18.95</b>
<b>Landmark Chicken Curry</b> Spiced Chicken Curry, Tempered Basmati Rice, Garlic & Coriander Naan Bread, Poppadum (1w,6,7,9,)	<b>19.95</b>
<b>Thai Green Sweet Potato &amp; Snap Pea Curry</b> Mild Green Curry with Kaffir Lime Leaves, Lemongrass & Fresh Ginger. Creamy Coconut Milk with Sweet Potatoes, Peppers, Sugar Snaps & Finished with Fresh Coriander, Served with Basmati (6,9) (Ve)	<b>19.50</b>

## DESSERT

<b>Homemade Bramley Apple Pie</b> A Good Old Fashion Apple Pie, Vanilla Ice Cream, Warm Custard (1w,3,6,7,)	<b>8.95</b>
<b>Baked Hawaiian</b> Coconut and Pineapple Ice Cream, Italian Meringue, Fresh Passion Fruit (1w,3,6,7,)	<b>9.50</b>
<b>Warm Chocolate &amp; Vanilla Fondant</b> Chocolate Fondant with Nougatine Biscuit and Toffee Sauce (1w,3,6,7,12)	<b>8.50</b>
<b>Toblerone, Baileys &amp; Malteser Cheesecake</b> Chocolate Ganache, Chocolate Soil, White Chocolate Ice Cream (1w,3,6,7,8)	<b>8.95</b>
<b>Landmark Strawberry Eton Mess</b> A Delicate Medley of Crushed Meringue, Chantilly Cream, And Macerated Irish Strawberries, Elegantly Layered and Finished with Strawberry Coulis (3,6,7,12)	<b>8.95</b>
<b>The Great Knickerbocker Glory</b> This Elaborate Ice Cream Sundae combines Fresh Strawberries, Marshmallows, Scoops of vanilla & Strawberry Ice cream, Strawberry Sauce, Toasted Almonds, Wafer Biscuit, Served in a Tall Glass (1w, 3, 6, 7, 8a, 12)	<b>9.95</b>
<b>Classic Banana Split</b> Ripe bananas with vanilla, chocolate, and strawberry gelato. Topped with Chantilly cream, seasonal berries, dark chocolate shards, and a drizzle of salted caramel and berry coulis. Finished with a cherry on top (1a,3,6,7,8pe)	<b>9.50</b>

## SIDES

Battered Onion Rings (1w,6,11,)	<b>4.95</b>
Rocket and Parmesan Salad(6,7,12)	<b>4.50</b>
Regular Fries (6)	<b>4.95</b>
Thick Cut Fries (6)	<b>4.95</b>
Creamy Mash Potato (7)	<b>4.50</b>
Garlic Bread(1w,6,7)	<b>4.50</b>
Market Vegetables (6,7)	<b>4.95</b>

### Allergen Coding

1w Wheat | 1b Barley | 1o Oats|1r Rye|2 Crustaceans |3 Eggs | 4 Fish | 5 Peanuts | 6 Soy Beans | 7 Milk |8a Almonds |8b Brazil | 8c Cashews |8h Hazelnuts |8m Macadamia |8pe Pecans|8p Pinenuts|8pi Pistachios ||8w Walnuts| 9 Celery | 10 Mustard | 11 Sesame seeds | 12 Sulphites | 13 Lupin |14 Molluscs |

\*\*\*Vegan/Gluten Free Options Available on Request\*\*\*

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**THE LANDMARK HOTEL**  
MULTI-AWARD WINNING VENUE

# DRINKS at the Boardwalk

## COCKTAILS

<b>Aperol Spritz</b> Aperol, Prosecco, Sparkling Water	11.50
<b>The Landmark Espresso Martini</b> Vodka, Coffee Liqueur, Espresso, Cane Sugar	12.00
<b>Strawberry Daiquiri</b> White Rum, Strawberry Puree, Fresh Lime	12.00
<b>Classic Mojito</b> Havana 3 YO, Mint, Fresh Lime, Cane Sugar, Soda	12.00
<b>Whiskey Sour</b> Jameson, Fresh Lime, Cane Sugar, Egg Whites	12.00
<b>Pornstar Martini</b> Absolut Vanilla, Passionfruit Puree, Passionfruit Liqueur, Prosecco	12.00

## NON-ALCOHOLIC COCKTAILS

<b>Ginger Beer Mojito</b> Mint, Lime, Sugar, Ginger Beer	7.00
<b>The Shannon Sunset</b> Fresh Orange, Fresh Strawberries, Soda Water	7.00
<b>Homemade Lemonade</b> Fresh Lemon, Cane Sugar, Filtered Water	4.95

## ECHO WATER

Still	3.50
Sparkling	3.50

## WHITE WINE

	GLASS	BOTTLE
<b>Badet Cuvee Prestige White, France</b> Well-Balanced With Citrus, Passionfruit and Flower Aromas	8.95	34.00
<b>Terre Forti Pinot Grigio, Italy</b> Well-Balanced, Dry and Fruity	8.95	35.00
<b>Rabbit Island Sauvignon Blanc, N.Z.</b> Fresh, Vibrant with Varietal Characters and Mineral Acidity	9.50	36.00
<b>La Chevalière Chardonnay, France</b> Harmonious and Well-Balanced, With a Fruity Nose		39.00
<b>Pazo Cilleiro Albarino, Spain</b> With Small White Flower Aromas. Fresh, Round and Elegant		39.00
<b>Les Haux Lieux Touraine Sauvignon Blanc, France</b> Ripe Citrus Fruits Such as Lemons, Limes, Gooseberries and Granny Smith Green Apples		40.00
<b>Seifried Pinot Gris, New Zealand</b> Ripe Peach Notes on The Nose, Generous Fruit Flavours		45.00
<b>Domaine Gautheron Chablis, France</b> Touch of Flower with a Hint of Lemon and Vanilla		59.00

## RED WINE

	GLASS	BOTTLE
<b>Saint Marc Reserve Merlot, France</b> Silky Tannins and Intense Aromas of Red Fruits and Spices	8.95	34.00
<b>Saint Marc Reserve Cabernet, France</b> Silky In the Mouth and Delivers Fresh and Spicy Aromas	8.95	34.00
<b>Don David Reserve Malbec, Argentina</b> Fruity, Full of Plums and Chocolate Notes. Pleasant Finish	9.50	36.00
<b>Château Pascaud Bordeaux Supérieur, France</b> Hints of Blackberry, Black Cherry and Liquorice		45.00
<b>Muriel Rioja Crianza, Spain</b> Finely Balanced Wine with a Polished and Elegant Body, Long and Pleasant Aftertaste		38.00
<b>Edouard Delaunay Pinot Noir 'Septembre', France</b> Full and Fresh, Elegant and Savoury with Berry-Fruit Flavours		45.00
<b>Monte Santoccio Amarone</b> Sweet Scents of Tobacco, Chocolate Dipped Cherries, Potpourri, Kirsch and Sweet Balsam		69.00

## CHAMPAGNE & SPARKLING WINE

<b>Masottina Prosecco Spumante, Italy</b> Aromas of Watermelon and Strawberries	12.00 SNIPE
<b>Masottina Prosecco Spumante, Italy</b> Aromas of Watermelon and Strawberries	39.00 BOTTLE
<b>Pannier Demi-Sec Séduction, France</b> This Champagne has Aromas of White Peaches and Fresh Almonds	89.00

## ROSÉ WIINE

	GLASS	BOTTLE
<b>Autentico Organic Rose</b> This Wine Exudes Strawberry Syrup and Candied Raspberries on the Nose	8.95	34.00

## NON ALCOHOLIC WINE

	BOTTLE
<b>Domaine La Prada Non Alcoholic Chardonnay</b> Fresh Tones of Citrus and Apple with A Touch of Pear	30.00
<b>Natura Non Alcoholic Red Wine</b> Dark Berries and Subtle Spice Like Clove	29.00
<b>Oddbird Spumante Nosecco</b> Fruity Sparkling Wine with Intense Aromas of White Fruit, Floral Notes and Hints of Citrus	29.00

## COFFEE & BREWS

Espresso	3.85	Flat White	4.25
Double Espresso	4.75	Iced Latte	4.10
Cappuccino	4.25	Hot Chocolate	4.50
Americano	3.85	Latte	4.10
Tea	3.85	Plant Based Milk	0.50
Herbal Tea	3.85	Add Syrup	0.75
Decaf Tea	3.85	(Vanilla, Caramel, Hazelnut)	

## SPECIALITY COFFEES

Irish Coffee	8.50
Baileys Coffee	8.50
French Coffee	8.50
Calypso Coffee	8.50



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