



Connie Foxes Bar & Steakhouse

Denny Street, Tralee, Co. Kerry | Tel: 066-7127755 Email: imperialhoteltralee@eircom.net



STARTERS & LIGHT BITES

French Onion Soup, 1,3,8,9,10 € 5.95
Made with Caramelized Onions in Stock and Topped With Crouton and Melted Gruyere Cheese, Heartwarming, Vive La France

Wild Atlantic Way Seafood Chowder 1,2,3,4,5,9,10 €6.95
Chunks of Atlantic Seafood in Rich Creamy Broth, Served with Brown Soda Bread GFP

Deville Lamb Kidneys 1, 3,9,11 €8.95
Bacon, Mushroom, Hollandaise and Toasted Bread GFP

Hot 'n 'Spicy Wings 1,3,7,9 €8.95
Southern Style with Blue Cheese Dip and Chilli Nachos GFP

Zuchini and Haloumi Fritters 1,3,7,9,10 €7.95
Sprinkled with Sea-salt Flakes and Cumin. Topped with Mint Leaves. Served with Tzatziki.

Honey and Chilli Prawns 2,3,4,8,9 € 9.95
Saute Prawns with Wilted Spinach, Chilli, Honey and Garlic Butter, served with Toasted Ciabatta GFP

Waldorf Salad 3,7,8,9,10,15 €7.95
First presented at the Waldorf Astoria Hotel in 1893, this all-American Waldorf Salad recipe includes chopped Apples, Celery, Grapes, and Toasted Walnuts in a Mayonnaise dressing. Really very refreshing GF V

Caesar Salad 1, 3,4,9,13 €6.95
Garlic Croutons, Aged Parmesan Cheese, Crispy Streaky Bacon, served on Crisp Cos Lettuce and Caesar Dressing GFP
Main Course with Chicken €11.95

Anti Pasti Sharing Platter 1,3,8,9,10,13
Platter of Cured Meats, Cheeses, Vegetable and Salad to share while perhaps enjoying a glass of wine. With Humus, Basil Pesto, Olive Oil, and Ciabatta.

Platter €12.95

Platter & Bottle House Wine €30.00



HOW DO YOU LIKE YOURS COOKED?

- RARE Very red cool centre
- MEDIUM-RARE Red warm centre
- MEDIUM Warm pink centre
- MEDIUM-WELL Slight pink centre
- WELL-DONE Cooked through



Steak

All Ireland Quality Steaks

- Fillet 8 oz €26.95
- Rib eye 10 oz €25.95
- Sirloin 10 oz €24.95
- T-Bone 14oz €26.95
- Rack of Pork €17.95
- Lamb Cutlets €19.95

All Cooked to Order. Please allow up to 30 minutes for Well Done.

All served with Mushrooms and Onions

PLUS

Choose a side, Baked Potato, Fries, House Salad, AND a Sauce, Pepper, Bearnaise, Mint Gravy or Garlic Butter.

ADD TO YOUR STEAK ??

- Pan fried Garlic Prawns €9.95
- Saute Kidneys €7.95

BURGERS

I'll Have The Burger 1, 3,8,9,10,11, €14.95
8 oz Beef Patty, Baby Gem, Streaky Bacon, Tomato, Cheddar,

Burger Blues 1,3,8,9,10,11 €14.95
8oz Beef Patty, Blue Cheese, Baby Gem, Tomato

The Sheppard 1,3,8,9,10,11 €14.95
8 oz Lamb Patty, Baby Gem, tomato, Mint Mayo, Goats Cheese.

Where's the Beef? 1,3,8,9,10,11 €12.95
Halloumi, Hummus, Beef Tomato, Baby Gem. V

Which came first? 1,3,8,9,10,11 €14.95
Succulent Marinated Chicken Fillet, Fried Egg, Baby Gem, Pancetta, Sweet Chilli Mayo, Parmesan Shavings

Brioche Bun, Onion Rings, Salad, Slaw and Fries.

All Burgers cooked to order. Please allow 20 mins cooking time. All GFP without Bun and Fries.



Mains

Slow Cooked RIBS 1,3,6,10 €16.95
Slow Roasted Barbeque Pork Ribs, Slaw, Fries & Salad. GFP

Fish and Chips 3,4,5,9 €15.95
Fillet of Fresh Hake, cooked in a Dill and Lemon Beer Batter, served with Fries, Mushy Peas, House Salad and Tartar Sauce

Fillet of Salmon 3,4,5,9 €15.95
Crispy Salmon Fillet with steamed Bok Choy, and Basil and Caper Relish, served with Baby Boiled Potato and Seasonal Vegetables. GF

Florentine Supreme 3,7,8,9 €15.95
Chicken Fillet filled with a creamy Ricotta and Spinach, Crunchy Pine Nuts, and wrapped in salty Prosciutto, served with Baby Boiled Potato and Seasonal Vegetables. GF

Critter Chicken 1,3,7,8 €13.95
Southern Fried Boneless Chicken, with Garlic Mayo, Cob Corn and Fries.

Sizzling Fajitas 1,2,3,8,9,10, (4)
Spicy Julienne Onions, Peppers & Mushrooms Served with Flour Tortillas, Salsa, Sour Cream, Guacamole on a Sizzling Platter
Chicken €13.95
Prawn €15.95
Vegetable €12.95
All GFP

Thai Green Curry 1,2,3,7,9,10,16
Homemade Thai Green Curry with Lemon Grass, Basil, Coriander, Palm Sugar, & Coconut Milk Served with Fragrant Aromatic Rice & Garlic Naan Bread.
Prawn €15.95
Chicken €13.95
Vegetable €12.95 V
All GFP

Special of The Day

Each Day, we will have Specials available, from Roasts to Pastas and Risottos, depending on availability of fresh ingredients. Please see the board or ask your server for today's options.



PRE-DINNER COCKTAILS

Go on and spoil yourself while your perusing the menu...

Whiskey Sour

Jack Daniels, Sugar Syrup, Lemon Juice, Angostura Bitters, Egg Whites.

Gin Bramble

Gin, Crème de Mure, Lemon Juice, Sugar Syrup, Lemon Twist.

Mojito

White Rum, Lime Juice, Sugar Syrup, Soda, Mint Leaves.



Please Ask to see our **DESSERT MENU** if it has not been offered to you, to select 'Something Nice'.

AFTER DINING DRINKS

White Russian

Vodka, Kahlua, Milk, and Fresh Cream

Bailey's Mint Martini

Crème de Menthe, Vodka, Baileys and Cream

Espresso Martini

Vodka, Kahlua, Espresso Coffee, and Sugar Syrup

Irish Coffee

Irish Whiskey, Fresh Ground Coffee, Topped with Fresh Cream

(Please ask your server for Drink Allergen list if required)

Sides

- Onion Rings €3.50V
- Slaw Small €1.50 Large €2.50
- Mushy Peas €2.00 V
- Cob Corn €3.00 V
- Fries €3.00
- Cheese Fries €4.00
- Baked Potato €3.50 V
- Connies Croquettes €4.50

