

Steak-inn

The meticulous preparation and serving of good food is common to many cultures. South Africans are well-known foodies. More than anything, they love their braais. So it is not surprising that the South African food journey ten revolves around finding that perfectly-grilled, quality meat. At Steak-Inn, our 21 to 28-day matured selection of meat is available not only in the restaurant, but also at our very own butchery. Our resident butcher will gladly cut meat portions to meet your particular requirements to enjoy back home.

Since early 2016, we have painstakingly created a relaxed ambiance against the backdrop of delicious menu items such as quality red meat, seafood and chicken, Italian flair pizza and pasta as well as traditional local dishes. More than that, our level of service will inspire you to come back for more, time after time. Add to this the dedication that comes with a **family-owned and run establishment** and you have the nirvana of dining experiences.

As in the age-old tradition of steakhouses, Steak-Inn in its beautiful landmark setting at Faerie Glen's The Boardwalk centre, offers the finest cuts of meat, an inspiring signature menu, a finely-tuned flavourful environment, gorgeous wines, Cognac and cigars and great tastes to take home with you.

A familiar spot for local Pretorians, the nearby lake provides a fantastic backdrop for a leisurely or business lunch time engagement, while evening diners such as families, couples, large private groups and business patrons can unwind with a before (or after) dinner drink at the informal lounge. Families can relax while the kids safely play in the play area outside.

Browse our well-priced menu for the most delectable super aged meat, exciting alternative steak dishes, seafood, poultry, and pasta or combination meals. In our quest to uphold our reputation of the nation's steakhouse of choice, we pride ourselves in tantalising your taste buds, no matter what your palate desires.

Steak-Inn brings you the best of everything a steakhouse has to offer.

Allow us to make your memorable, heart-warming occasion a reality.

Please join our Facebook page for news, specials and announcements -

<https://www.facebook.com/groups/Steak.Inn.Boardwalk/>

Check in @ Steak-Inn <https://www.facebook.com/steak.inn.pretoria/>



Steak-inn

BREAKFAST

(Served every day until 11h30)

Pronto

1 Egg, bacon, grilled tomato, mushroom & toast **R 39**

Business Breakfast

2 Eggs, bacon, boerewors, 80g steak, grilled tomato, chips & toast **R 75**

Steak inn breakfast

2 Eggs, 100g pure beef patty, mushrooms, bacon, chips & toast **R 69**

Halloumi Breakfast

2 Eggs, grilled Halloumi cheese topped with pesto, bacon, mushrooms, tomato, rocket & toast **R 69**

French Toast

2 slices of French toast with honey **R 36**

add Bacon **R 12**

Livers on Toast

Chicken livers served on toasted brown bread with 1 fried egg, grilled cocktail tomatoes and chips **R 55**

Ham Omelette

4 Egg omelette with ham, tomato, cheese & 2 slices of toast **R 69**

Scrambled Eggs

2 Scrambled eggs with bacon, toast, avocado slices on the side **R 45**

Fruit Salad

Fresh fruit with cream, ice cream or yoghurt **R 39**

Granola

Yogurt, muesli & fruit salad **R 55**

**Avocado when in season*

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LIGHT LUNCHES

Served Monday to Saturday until 16h00 only

Toasted Sandwiches

served on white, brown or whole wheat bread with chips or side salad

- Cheese & tomato **R 45**
- Ham, cheese and tomato **R 50**
- Spicy chicken & mayonnaise **R 55**
- Bacon, egg & cheese **R 55**

Tramezzini

with mozzarella & served with chips or side salad

- Spicy chicken & mayonnaise **R 65**
- Halloumi, spinach & mushroom **R 75**
- Bacon, avocado* & feta **R 75**

Wraps

with tomato, lettuce & honey mustard served with chips or a side salad

- Halloumi cheese, avocado & peppadews **R 75**
- Honey & sesame coated grilled chicken, avocado & feta cheese **R 80**

Chicken Strips Basket

R 60

Chicken strips crumbed, served with sweet chilli sauce and chips

Baguettes

with lettuce & tomato on a baguette served with chips or side salad

- Spicy chicken, bacon, peppadews & mayonnaise **R 70**
- Beef strips, mushrooms, parmesan & honey mustard **R 75**

Spuds

a hot baked potato topped with fillings

- Spinach & feta **R 55**
- Spicy chicken & mushroom sauce **R 65**
- Bacon, Mushroom & cheese sauce **R 65**

Meze platter

R 245

Chicken strips, boerewors pieces, beef strips, fried calamari, crumbed mushrooms, Halloumi, sweet chilli sauce, chips & crostini

Customer Information: Please note that our dishes might contain one or more of the following allergens: Wheat, gluten, peanuts, nuts, fish, shellfish, sesame seeds, eggs, dairy, soya, celery and celeriac, mustard, garlic, sulphur dioxide and sulphites. If in doubt please ask a member of our staff.

*Avocado when in season

Steak-inn

*All salads are dressed with
our home made dressing*

BURGERS AND ROLLS

Hamburger

Plain beef burger **R 65**

Saucy Burger

Plain beef burger served
with a choice of sauce on
the side **R 75**

Double burger

Two beef patties separated
by a slice of cheese **R 89**

Chicken Burger

Chargrilled chicken breast
burger **R 65**

Steak-Inn Burger

A burger filled with black
mushrooms, bacon, cheese
& avocado*, a Steak-Inn
legend **R 95**

Prego Roll

Grilled steak basted with a
spicy Prego sauce served on
a baguette **R 75**

Steak Roll

Grilled steak with a choice
of sauce served on a
baguette **R 75**

SALADS

Greek

Mixed greens with tomato
wedges, onions, calmata olives
& feta **R 59**

Smoked Salmon

Smoked salmon served with
cubed tomato, cucumber,
onion & cottage cheese with
crostini & avocado* cubes **R 85**

Grilled chicken

Stripes of BBQ chicken breast
surround a mound of mixed
salad greens, topped with feta
& avocado* slices **R 75**

Biltong & Avo

Mixed salad greens, tomato,
peppadews with sliced biltong
(spicy or plain), feta &
avocado* slices **R 79**

Swop biltong for grilled fillet
add **R 15**

Halloumi

Mixed salad greens topped
with sliced tomato, red onion,
mixed nuts, bacon bits,
surrounded by strips or grilled
Halloumi cheese and
avocado*slices **R 75**

*All burgers are made with 200g pure beef
patty, lettuce, tomato, onion, pink sauce &
served chips*

**Avocado when in season*

STARTERS

Black Mushrooms

Grilled & drizzled with oregano, olive oil, lemon juice & topped with parmesan **R 49**

Chicken Livers

Sautéed in a tomato & chilli salsa with bacon **R 49**

Garlic Snails

Served with a creamy garlic & parsley sauce or in a garlic butter sauce topped with parmesan **R 59**

Calamari

Grilled in lemon butter **R 55**

Focaccia

Garlic & fresh basil **R 45**
Olives, garlic & mozzarella cheese **R 55**

Prawn Tempura

Prawns battered & crispy fried, served with soya sauce **R 95**

Halloumi Cheese

Pan fried & topped with sundried tomatoes on a bed of fresh rocket, drizzled with our Steak-Inn dressing **R 65**

Biltong Bowl

Plain sliced beef biltong **R 55**

Marrow Bones

Juicy bones prepared with herbs & spices served with crostini **R 49**

Seneke

Juicy marrow bones and a skilpadjie served with served with crostini **R 59**

Fillet Carpaccio

Finely cut beef fillet served with basil pesto, caperberries & parmesan shavings **R 79**

Trinchado

Beef cubes fried in a home-made tomato & chilli salsa sauce **R 59**

Boerewors Starter

Boerewors pieces prepared in a speciality sauce of herbs, tomato, garlic and a hint of cream **R 49**

Brie

Crumbled brie deep fried & served on a cranberry sauce **R 49**

Nachos

Nacho chips topped with chilli salsa & melted cheddar cheese, served with guacamole & sour cream on the side **R 79**

Soup of the day

Mushroom & biltong **R 49**

Butternut **R 45**

Tomato **R 45**

Vegetable **R 45**

All meat is super aged and served with a choice of starch, veggies or side salad. All meat weight stated are raw weight.

SUPER AGED MEAT

For salt crusted, pepper crusted or Greek style, add R10

*Rump

200g

R 89

300g

R 109

*Sirloin

200g

R 89

300g

R 109

*Fillet

250g

R 155

300g

R 185

*T-bone

500g

R 149

Texan, 1 kg

R 275

Rib-Eye

400g

R 175

Spare-Ribs

400g

R 109

800g

R 199

Rib fest, 1kg

R 245

Boerewors

250g

R 75

** All super aged meat can be customised cut to your preference. E.g. you can order 1.2kg T-bone or 500g Rump*

Served with a choice of starch, veggies or side salad

TRADITIONAL

Lamb Shank

Oven roasted for 4 hours the traditional Greek way, served with creamed spinach, butternut and mash potato

R 185

Oxtail stew

Prepared traditionally in store & served with mash potato

R 159

Curry and Rice

Home made with cubes of beef in a spicy curry sauce served with coconut, banana & rice

R 115

Stir-fry

Your choice of beef or chicken strips stir fried with mixed vegetables & peppers, served on a bed of rice

R 89

Eisbein

Deep fried pork, crispy outside and soft inside glazed with a sweet & sour sauce served with your choice of starch

R 119

Add probiotic sauerkraut

R 10

Steak-inn

Served with a choice of starch, veggies or side salad

SPECIALITY STEAKS

Fillet Sandwich

250g Fillet medallions, grilled black mushroom filling, covered with pepper sauce **R 169**

Surf Sirloin

200g Sirloin topped with prawns & smoked oysters in a creamy garlic sauce **R 169**

Fillet Mignon

250g Fillet medallions topped with black mushrooms, caramelised onions prepared with red wine, served on croutons **R 175**

Filletto Piquante

Fillet stuffed with peppadews, feta, pesto, wrapped in bacon & drizzled with peri-peri butter
300g **R 199**
250g **R 179**

Vegas Rump

300g Rump smothered with a sauce of creamed spinach, mushrooms, mozzarella & a hint of garlic & lemon **R 145**

Jack Black Rump or Sirloin

300g Black peppered rump or sirloin grilled & flamed with Jack Daniels **R 139**

Chilli Cheese Rump or Sirloin

300g Rump or sirloin topped with grilled peppers, chillies and a blend of mozzarella & cheddar cheese **R 145**

Choco Filetto

Fillet medallions topped with a dark chocolate & basil sauce with a hint of chilli
300g **R 189**
250g **R 169**

Arabica Rump or Sirloin

300g Rump or Sirloin grilled, crusted in crushed coffee beans, served on aubergine & topped with caramelised onions **R 145**

Marrow Rump

300g grilled to your taste & topped with juicy bone marrow **R 135**

African Nama

200g Rump grilled to your taste, a juicy marrow bone and a skilpadjie **R 149**
Upgrade Rump to 300g, add **R 20**



Steak-inn

*Served with a choice
of starch, veggies or
side salad*

FAVOURITES

Lamb Chops

400g Lamb chops, basted with a mustard mix & grilled to perfection

R 149

Espetada

300g Beef cubes, rubbed with coarse salt, garlic & bay leaves

Rump

R 119

Fillet

R 189

Beef Schnitzel

200g Aged beef crumbed, deep fried & topped with sauce of your choice

R 105

Beef Cordon Bleu

Crumbed beef stuffed with ham, mozzarella & cheddar cheese, deep fried until golden brown & drizzled with a lemon butter sauce

R 115

Vegetarian Platter

Grilled black mushrooms, onion rings, fried feta, creamed spinach, grilled Halloumi, butternut, baked potato served with sour cream & sweet chilli sauce

R 105

Four Seasons Vegetarian Platter

Grilled black mushrooms topped with parmesan cheese, Trammazini with sour cream & sweet chilli sauce, vegetarian pattie and slices of pineapple, cucumber & avo

R 105



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*Served with a choice
of starch, veggies or
side salad*

POULTRY

Baby Chicken

Marinated with a herb & spice mix, then grilled with a choice of Peri-Peri or lemon & herb sauce

R 109

Chicken El Greco

Olives, basil pesto, feta & pine kernels sandwiched between succulent marinated chicken breasts, topped with a honey & lemon reduction

R 99

Grilled Chicken Breast

Chicken breast smothered in our Steak-Inn basting & grilled to perfection

R 89

Red Mushroom Chicken

Chicken breasts pan fried with mushrooms & red wine

R 99

Chicken kebabs

Marinated chicken breasts cubed on a skewer & grilled to perfection. Served with a honey mustard sauce

R 85

Chicken Steak-Inn

Chicken breasts stuffed with spinach, peppadews & mozzarella cheese and then grilled & topped with lemon butter

R 105

Chicken & Avo Schnitzel

Chicken breasts crumbed & deep fried until golden brown, topped with a cheese sauce & avocado* slices

R 95

Chicken Schnitzel

Crumbed chicken breasts, deep fried until golden brown, topped with a choice of sauce

R 89

**Avocado when in season*



**Our Pizzas are all
topped with
mozzarella**

Steak-inn

PIZZA

Margarita

Traditional tomato,
mozzarella & fresh basil
leaves **R 69**

Spare Rib

Marinated, deboned spare
ribs, red & green peppers &
onions **R 105**

Vento Chicken

Marinated chicken strips,
peppadews, garlic &
mushrooms **R 99**

Mykonos

Old time vegetarian favourite
of spinach and feta cheese **R 89**

Markos

Peppers, onions,
mushrooms, peppadews,
capers & olives, topped with
avocado* **R 99**

Add Anchovies **R 16**

Steak-Inn

Marinated beef strips, ham,
bacon & peppadews topped
with sliced biltong & fresh
basil **R 119**

**Your choice of
fettuccini or penne
pasta**

PASTA

Bolognaise

Pasta prepared with a meat
bolognaise sauce **R 75**

Alfredo Ham

Ham & mushrooms sautéed
in a creamy sauce **R 75**

Alfredo Chicken

Chicken strips &
mushrooms sautéed in a
creamy sauce **R 75**

Frutti di mare

Mussels & calamari in a
creamy garlic & parsley
sauce **R 80**

Verdure

Red & green peppers,
mushrooms, onions, sun-
dried tomatoes, feta & olives
sautéed in olive oil with a
touch of garlic & chilli **R 75**

**Avocado when in season*

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*Served with a choice
of starch, veggies or
side salad*

SEAFOOD

Calamari

Your choice of deep fried or grilled, plain or Cajun style with a choice of peri-peri, garlic or lemon butter sauce **R 89**

King Prawns

8 King size prawns prepared with your choice of peri-peri, garlic or lemon butter sauce, served on a bed of rice **R 199**

Sole

Grilled sole served with a lemon butter sauce **R 149**

Hake

An old favourite, grilled and served with your choice of garlic or lemon butter **R 75**

Curry Marinara Stew

A mix of mussels, prawn & calamari stewed in a tomato curry sauce served with mash potato **R 119**

Seafood Platter

Grilled hake, calamari, 4 kind prawns, 4 mussels served with chips **R 199**

COMBO'S

Rib and Prawns R 195

Rump & Calamari R 135

Rump and Ribs R 169

Rump & Prawn R 169

Rib & Calamari R 169

*Served with a choice
of starch, veggies or
side salad*





DESSERTS

Volcano

A rich soufflé made with fine chocolate & baked to perfection. This self-saucing desert is not for the faint hearted!

R 49

Crème Brûlée

Made traditional in store

R 45

Chocolate Brownies

Steak-inn's secret recipe. Drizzled with Bar-one chocolate sauce

R 45

Malva Pudding

Made in store & served with hot custard

R 45

Peppermint Crisp Tart

Home-made with real chocolate

R 45

Red Velvet Cake

Moist & velvety chocolate cake layered with a smooth & decadent cream cheese frosting & garnished with crushed nut & coconut

R 49

Cappuccino and Biscotti

Cappuccino and home-made biscotti

R 45

Walnut Truffle

Walnut torte layered with chocolate sponge, marzipan, mocha cream & chocolate ganache, covered with rich Crème Parisienne

R 49

Baked Cheese Cake

Home-made cheese cake

R 45

Ice Cream & Chocolate Sauce

Vanilla ice cream smothered in a rich home-made bar-one chocolate sauce

R 39

Italian Kisses

An old favourite. A collection of Italian kisses

R 39

Affogato

2 Scoops of vanilla ice cream served with a shot of espresso

R 39

Add a tot of Amarula

R 8

Melkkos

Home-made, sweet with cinnamon

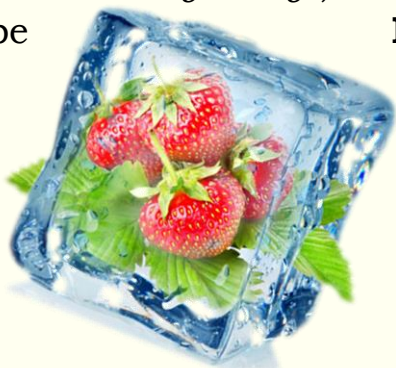
R 28

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COLD BEVERAGES

Sodas 330ml	R 17
Sodas 200ml	R 16
Iced Tea (<i>lemon/peach</i>)	R 22
Tomato cocktail	R 20
Appetisers / Grapetiser	R 24
Fruit juice (<i>orange/fruit cocktail/pineapple</i>)	R 20
Fruit juice (<i>mango/strawberry/cranberry</i>)	R 22
Redbull	R 36
Water (<i>Still / Sparking 500ml</i>)	R 16
Water (<i>Still 1.5l / Sparkling 1l</i>)	R 28
Lime & soda	R 21
Passion fruit & lemonade	R 21
Rock Shandy	R 24
Steelworks	R 24
Milkshakes	R 25
Gourmet Shakes (<i>Coffee/Milo/Bar-One</i>)	R 28
Frulatta	R 28
Smoothie (<i>cappuccino/strawberry/mango</i>)	R 28
Cafe Frape	R 24



BEERS & CIDERS

Castle Lite Draught 300ml	R 22
Castle Lite Draught 500ml	R 30
Windhoek Draught 440ml	R 27
Guinness Draught 440ml	R 41
Local Beers (Black Label, Hansa Castle)	R 19
Amstel, Castle Lite & Blue Label	R 23
Millers	R 23
Heineken	R 26
Windhoek Lager	R 23
Windhoek Light	R 23
Stella Artois	R 32
Becks Non-Alcoholic Beer	R 29
Craft Beers	
Cheetah, Irish Mule, Lazy Boy, Sunset	R 38
Bad Moon Crystal Weiss	R 36
Rusty Trigger Lager	R 36
Hunters Dry	R 24
Hunters Gold	R 24
Savanna Dry & Lite	R 26
Savanna Loco	R 27
Smirnoff Spin	R 25

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HOT BEVERAGES

Filter Coffee cup	R 15
Filter Coffee mug	R 17
Decaf	R 17
Americano	R 20
Espresso single	R 15
Espresso double	R 19
Machiato	R 25
Cafe Latte	R 25
Cappuccino Foam	R 22
Cappuccino Cream	R 22
Cappuccino Mug Foam	R 25
Cappuccino Mug Cream	R 25
Add Cinnamon Delight	R 1



FAVOURITES

Cafe Mocha	R 25
Vanilla hazel nut latte	R 25
Chai latte	R 25
Hot chocolate	R 22
Milo	R 22



DESSERTS DELIGHTS

Irish Coffee	R 33
Jamaican Coffee	R 33
Special Coffee (Kahlua/Amarula/Frangelico)	R 33
Dom Pedro (Irish/Kahlua/Amarula)	R 33

TEAS

Rooibos tea	R 16
Chai tea	R 16
Camomile tea	R 16
Earl grey tea	R 16
Green tea	R 16
Lemon tea	R 16

Steak-inn

***THANK YOU FOR
YOUR SUPPORT!***

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Faerie Glen.

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GPS: 25°47'49.00"S, 28°19'26.55"E

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