

## DINNER MENU



Our chefs at Steak and Ale take great pride in preparing your food from scratch every day in our kitchens. Their passion is food made fresh for you. Just one of the reasons why we are Legendary!



### STARTERS

**HOUSEMADE JUMBO LUMP CRAB CAKES**  
Lightly seared to a crisp, golden brown, our crab cakes are stuffed with a mix of onions and a secret blend of spices. Served with our made-from-scratch remouladé sauce.

**S&A CLASSIC STUFFED MUSHROOMS**  
Giant fresh mushrooms lightly coated with garlic butter then stuffed with our housemade Italian sausage filling with a special blend of spices and Parmesan cheese and baked to perfection. Drizzled with our housemade Cajun cream sauce.

**SCRATCH MADE MEATBALLS**  
Handcrafted meatballs made with a blend of ground turkey, Italian sausage, onions, bell peppers, tomatoes and secret blend of spices. Drizzled with freshly made marinara sauce and topped with Parmesan cheese. Served with garlic bread.

**JUMBO SHRIMP COCKTAIL**  
Classic shrimp cocktail with perfectly seasoned jumbo shrimp and made-from-scratch cocktail sauce.

**SPINACH ARTICHOKE DIP**  
Made from scratch with a mix of Applewood smoked bacon, fresh baby spinach, blended toppings and melted cheeses. Served with housemade crispy tortilla chips.

**STEAK AND ALE® ONION RINGS**  
Our housemade colossal onion rings, deep-fried to perfection. Served with our special housemade dipping sauce.

**BEER BATTER CHEESE BITES**  
Wisconsin White Cheddar seasoned with garlic, lightly battered in our specialty beer batter and fried to a golden brown. Served with your choice marinara or ranch dressing.

### SIGNATURE HOUSEMADE SALADS AND SOUPS

**TABLESIDE CAESAR SALAD**  
Crisp romaine, Caesar dressing, chopped bacon, housemade croutons and fresh Parmesan all assembled fresh at your table.

**BLEU CHEESE WEDGE**  
Iceberg lettuce wedge, bleu cheese dressing, bleu cheese crumbles, chopped bacon, green apple strips and chopped pecans. Choice of dressing available.

**CLASSIC FRENCH ONION  
LOBSTER BISQUE  
BEEF BARLEY**

**CUP OR BOWL**

### OUR SPECIALTIES

*Served with our Classic Fresh Salad Bar.*

**HAWAIIAN CHICKEN**  
Two chicken breasts infused with our heavenly Hawaiian marinade and topped with perfectly grilled pineapple rings. Served with herb rice pilaf and broccoli sauté.

**PRINCE AND PAUPER**  
Our famous trademarked 12 oz. Kensington Club® paired with a Hawaiian chicken breast glazed with our sweet Hawaiian glaze topped with a freshly grilled pineapple ring. Served with herb rice pilaf.

**OH, BABY™ BACK RIBS**  
Our savory "fall-off-the-bone" tender baby back ribs are slow smoked to perfection. Brushed with Sweet Baby Ray's BBQ sauce and finished on the grill. Served with Homestyle French Fries and housemade kicked-up coleslaw. Also available as a half rack.

**HOMESTYLE GRILLED MEATLOAF**  
Made-from-scratch mouthwatering meatloaf, sliced thick and grilled to perfection. Served with maple glazed baby carrots, a mound of roasted garlic mashed potatoes and velvety Burgundy demi-glace. Topped with our crispy fried onions.

**GRILLED SALMON FILLET**  
Basted with our brown sugar soy glaze. Served with herb rice pilaf and broccoli sauté.

**MINNESOTA-NICE PAN SEARED WALLEYE**  
Lightly breaded, pan seared, almond crusted Walleye. Served with our roasted garlic mashed potatoes, grilled asparagus and housemade tartar sauce.

**SURF AND TURF WITH LOBSTER TAIL**  
12 oz. Signature Herb Roasted Prime Rib® and Lobster Tail. Served with a loaded baked potato. Also available with a 12 oz. Center-Cut Top Sirloin or our Kensington Club®.

**LOBSTER TAILS**  
Two Atlantic cold water lobster tails served with drawn butter, fresh grilled garlic asparagus and a loaded baked potato.

**TAVERN FISH & CHIPS**  
Cod fillets hand-crafted in our delicious beer batter. Fried to a crispy golden brown. Served with Homestyle French Fries, housemade coleslaw and special tartar sauce.

**BLACKENED CHICKEN LINGUINE PASTA**  
Tender strips of chicken breast seasoned with our Cajun spices then sauteed with fresh mushrooms, garlic and tomatoes tossed in our scratch-made spicy chipotle cream sauce over linguine pasta. Topped with grated Parmesan cheese, fresh green onions and parsley. Served with toasted garlic bread.

**Steak & Ale Classics**

\*Hamburgers and steaks that are served rare or medium-rare may be undercooked and will only be served upon guest request. Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

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# STEAKS & CHOPS\*

Served with our Classic Fresh Salad Bar and your choice of side. Housemade Macaroni and Cheese or Burgundy Mushrooms available for an extra cost.

## **SIGNATURE HERB ROASTED PRIME RIB®**

Aged, hand-trimmed prime rib, perfectly seasoned with a wet rub blend of fresh garlic, herbs and spices. Seared to lock in the flavors then slow roasted for hours to achieve peak tenderness and flavor.

12 oz., 16 oz. or 20 oz. NORMAN CUT

## **NINE-PEPPERCORN AU POIVRE FILET**

8 oz. Center-Cut Filet Mignon seasoned with our secret blend of spices served over a rich brandy peppercorn Au Poivre sauce.

## **THICK CUT PORTERHOUSE CHOP**

14 oz. thick cut Porterhouse pork chop seasoned with our secret blend of spices and topped with our famous steakhouse butter.

## STEAK AND ALE SPECIALTY CUTS

**NEW YORK STRIP**  
14 oz.

**RIBEYE**  
12 oz. or 16 oz.

**PORTERHOUSE**  
20 oz.

**CENTER-CUT  
FILET MIGNON**  
8 oz. or 10 oz.

**CENTER-CUT  
TOP SIRLOIN**  
8 oz. or 12 oz.

## **KENSINGTON CLUB®**

Our famous trademarked 12 oz. Center-Cut Top Sirloin marinated in our secret Kensington glaze.

## **MUSHROOM STUFFED FILET**

8 oz. Center-Cut Filet Mignon seasoned and stuffed with sauteed mushrooms. Absolutely Legendary!

Add an Accompaniment  
to Complement your Steak

LOBSTER TAIL | SHRIMP SKEWER

## Add-On Steak Toppings

BURGUNDY MUSHROOMS

GRILLED ONIONS

STEAKHOUSE BUTTER

BLEU CHEESE CRUMBLES

BRANDY PEPPERCORN AU POIVRE SAUCE

## PRIME BURGERS\* AND SANDWICHES

Our Legendary half-pound burgers are served with lettuce, tomato, onion, and pickles. Prime sandwiches and burgers are served with Homestyle French Fries seasoned with sea salt.

### **THE CLASSIC CHEESEBURGER**

Our classic burger topped with smoked Cheddar cheese.

### **BBQ BACON SMOKED CHEDDAR BURGER**

Smoked Cheddar cheese, Sweet Baby Ray's BBQ sauce, Applewood smoked bacon and mustard.

### **WORLD FAMOUS MONTE CRISTO™**

Honey wheat bread layered with tender ham, roasted turkey, Swiss and American cheeses. Batter-dipped, gently fried and coated with powdered sugar. Served with red raspberry preserves for dipping.

### **GRILLED MEATLOAF SANDWICH**

Our grilled meatloaf is bursting with flavor, piled on a garlic toasted roll, and drizzled with zesty marinara and melted Provolone cheese.

### **LINA'S CRISPY CHICKEN SANDWICH**

This crispy chicken sandwich is a show stopper! A tender chicken breast, hand-breaded and gently fried to golden perfection. Topped with Pepper Jack cheese, drizzled with spicy Sriracha aioli and finished with kicked-up coleslaw tossed in Lina's secret sweet and spicy sauce.

### **PAUL'S SHAVED PRIME RIB SANDWICH**

Our world renowned shaved prime rib sandwich is served on a lightly toasted garlic roll and served with freshly made au jus and sour cream horseradish sauce.

## DESSERTS AND AFTER-DINNER COCKTAILS

### **NEW YORK STYLE CHEESECAKE**

Rich, traditional New York style cheesecake topped with made-in-house sweet strawberry sauce.

### **STEAK AND ALE® LEGENDARY MILE HIGH CHOCOLATE CAKE**

Layer upon layer of dark moist chocolate cake, sandwiched with our rich and smooth chocolate filling, piled high with chunks of chocolate coated cake! Served with a side of vanilla ice cream, shot of ice cold milk and hot fudge.

### **KEY LIME PIE**

Authentic Florida Key Lime, tartly refreshing in a granola crust.

### **BROWNIE BOTTOM PIE**

A warm chocolate fudge brownie with vanilla ice cream on top, covered with hot fudge, whipped cream and a cherry.

### **HOUSEMADE BREAD PUDDING WITH PRALINE SAUCE**

This dessert will just melt in your mouth! Our housemade bread pudding drenched in hot Praline sauce then topped with a scoop of vanilla ice cream and powdered sugar.

### **PD AFFOGATO**

A whispered secret of delicious espresso cascading over velvety vanilla ice cream, reserved especially for those in the know. Add a shot of Kahlua or Amaretto for an additional cost.

### **AUTHENTIC IRISH COFFEE**

Assembled tableside with Paddy's Irish Whiskey, gourmet coffee and topped with a collar of fresh hand-crafted whipped cream. Served with a sugar rim. The perfect after dinner cocktail!

### **DEATH BY CHOCOLATE™ MARTINI**

Mozart Chocolate Cream Liqueur, Smirnoff Vanilla Vodka and Bailey's Irish Cream with chocolate syrup drizzle and cherry.

## EXTRA SIDES

LOADED BAKED POTATO  
GRILLED GARLIC ASPARAGUS  
HOUSEMADE HASHBROWNS  
HERB RICE PILAF | BROCCOLI SAUTÉ  
HOUSEMADE MACARONI AND CHEESE  
BURGUNDY MUSHROOMS  
ROASTED GARLIC MASHED POTATOES  
HOMESTYLE FRENCH FRIES

Did our Legendary service exceed your expectations?

Let us know at [SteakandAle.com](http://SteakandAle.com).

Franchise Opportunities Available!

Call 1-800-804-5049