

# 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

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**NEW! BLACKENED STEAK TIPS \$15**  
Blackened tenderloin tips seasoned with Cajun spices served over crispy fried onions with fresh green onions. Served with our housemade creamy horseradish sauce.
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**S&A CLASSIC STUFFED MUSHROOMS \$12**  
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.
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**STEAK AND ALE<sup>®</sup> ONION RINGS \$11**  
Our housemade colossal onion rings, deep-fried to perfection. Served with our special housemade dipping sauce.
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**NEW! SHEELA'S SRIRACHA SHRIMP \$13**  
Succulent shrimp hand-dipped in our secret batter recipe and fried to a golden brown. Tossed in our spicy made-from-scratch Dynamite dressing with extra dressing for dipping.

- SCRATCH MADE MEATBALLS \$12**  
Handcrafted meatballs made with a blend of beef and pork mixed with ricotta, house grated Romano cheese and a signature blend of herbs and spices. Drizzled with freshly made marinara sauce and topped with Parmesan cheese. Served with garlic bread.
- SPINACH ARTICHOKE DIP \$14**  
Made from scratch with a mix of Applewood smoked bacon, fresh baby spinach, blended toppings and melted cheeses. Served with housemade crispy tortilla chips.
- BEER BATTER CHEESE BITES \$12**  
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.
- NEW! STEAKHOUSE POTATO SKINS \$13**  
Thick cut potato skins baked in house, filled with Cheddar cheese, bacon and green onions. Served with sour cream.

## SIGNATURE HOUSEMADE SALADS AND SOUPS

- TABLESIDE CAESAR SALAD \$10**  
Crisp romaine, Caesar dressing, chopped bacon, housemade croutons and fresh Parmesan all assembled fresh at your table.
- BLEU CHEESE WEDGE \$10**  
Iceberg lettuce wedge, bleu cheese dressing, bleu cheese crumbles, chopped bacon, green apple strips and chopped pecans. Choice of dressing available.

CLASSIC FRENCH ONION  
SOUP OF THE DAY

\$6 CUP \$8 BOWL

## OUR SPECIALTIES

Served with our Classic Fresh Salad Bar.

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**HAWAIIAN CHICKEN \$18**  
Two chicken breasts infused with our heavenly Hawaiian marinade and topped with perfectly grilled pineapple rings. Served with herb rice pilaf and broccoli sauté.
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**PRINCE AND PAUPER \$40**  
Our famous trademarked 12 oz. Kensington Club<sup>®</sup> paired with a Hawaiian chicken breast glazed with our sweet Hawaiian glaze topped with a freshly grilled pineapple ring. Served with herb rice pilaf.
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**OH, BABY<sup>™</sup> BACK RIBS \$29**  
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. Available as a half rack \$20.
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**HOMESTYLE GRILLED MEATLOAF \$21**  
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.
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**GRILLED SALMON FILLET \$25**  
Basted with our brown sugar soy glaze. Served with herb rice pilaf and broccoli sauté.
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**MINNESOTA-NICE PAN SEARED WALLEYE \$35**  
Lightly breaded, pan seared, almond crusted Walleye. Served with our roasted garlic mashed potatoes, grilled asparagus and housemade tartar sauce.
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**SURF AND TURF WITH LOBSTER TAIL \$58**  
12 oz. Signature Herb Roasted Prime Rib<sup>®</sup> and Lobster Tail. Served with a loaded baked potato. Also available with a 12 oz. Center-Cut Top Sirloin or our Kensington Club<sup>®</sup>.
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**LOBSTER TAILS \$45**  
Two Atlantic cold water lobster tails served with drawn butter, fresh grilled garlic asparagus and a loaded baked potato.
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**TAVERN FISH & CHIPS \$21**  
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.
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**BLACKENED CHICKEN LINGUINE PASTA \$18**  
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.*

# STEAKS & CHOPS\*

Served with our Classic Fresh Salad Bar and your choice of side. Add an additional \$2 for Housemade Macaroni and Cheese or Burgundy Mushrooms.

**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. \$35    16 oz. \$45    20 oz. NORMAN CUT \$56

## STEAK AND ALE SPECIALTY CUTS

NEW YORK STRIP 14 oz. \$54	CENTER-CUT FILET MIGNON 8 oz. \$44    10 oz. \$57
RIBEYE 12 oz. \$42    16 oz. \$52	CENTER-CUT TOP SIRLOIN 8 oz. \$30    12 oz. \$39
PORTERHOUSE 20 oz. \$57	

**KENSINGTON CLUB® \$39**  
Our famous trademarked 12 oz. Center-Cut Top Sirloin marinated in our secret Kensington glaze.

**MUSHROOM STUFFED FILET \$45**  
8 oz. Center-Cut Filet Mignon seasoned and stuffed with sauteed mushrooms. Absolutely Legendary!

**NINE-PEPPERCORN AU POIVRE FILET \$45**  
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 \$25**  
14 oz. thick cut Porterhouse pork chop seasoned with our secret blend of spices and topped with our famous steakhouse butter.

## Add an Accompaniment to Complement your Steak

LOBSTER TAIL \$18 | SHRIMP SKEWER \$6

## Add-On Steak Toppings

BURGUNDY MUSHROOMS \$4  
GRILLED ONIONS \$2  
STEAKHOUSE BUTTER \$2  
BLEU CHEESE CRUMBLES \$2  
BRANDY PEPPERCORN AU POIVRE SAUCE \$5

# 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 \$16**  
Our classic burger topped with smoked Cheddar cheese.

**BBQ BACON SMOKED CHEDDAR BURGER \$16**  
Smoked Cheddar cheese, Sweet Baby Ray's BBQ sauce, Applewood smoked bacon and mustard.

**WORLD FAMOUS MONTE CRISTO™ \$16**  
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 \$16**  
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 \$15**  
A tender chicken breast, hand-breaded and gently fried to a golden perfection. Topped with Pepper Jack cheese, spicy Sriracha aioli and our sweet and spicy kicked-up coleslaw.

**PAUL'S SHAVED PRIME RIB SANDWICH \$25**  
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.

**NEW! CLASSIC MEATBALL MELT \$16**  
Jumbo Italian style meatballs smothered in housemade zesty marinara sauce on a toasted garlic Cuban roll. Topped with melted Provolone and Parmesan cheeses and fresh parsley.

# EXTRA SIDES

LOADED BAKED POTATO \$6  
GRILLED GARLIC ASPARAGUS \$6  
HOUSEMADE HASHBROWNS \$5  
HERB RICE PILAF \$3 | BROCCOLI SAUTÉ \$4  
HOUSEMADE MACARONI AND CHEESE \$8  
BURGUNDY MUSHROOMS \$6  
ROASTED GARLIC MASHED POTATOES \$4  
HOMESTYLE FRENCH FRIES \$4

# DESSERTS AND AFTER-DINNER COCKTAILS

**NEW YORK STYLE CHEESECAKE \$11**  
Rich, traditional New York style cheesecake topped with made-in-house sweet strawberry sauce.

**STEAK AND ALE® LEGENDARY  
MILE HIGH CHOCOLATE CAKE \$16**  
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 \$11**  
Authentic Florida Key Lime, tartly refreshing in a granola crust.

**BROWNIE BOTTOM PIE \$9**  
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 \$11**  
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 \$8**  
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 \$5.

**AUTHENTIC IRISH COFFEE \$12**  
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 \$13**  
Mozart Chocolate Cream Liqueur, Smirnoff Vanilla Vodka and Bailey's Irish Cream with chocolate syrup drizzle and cherry.

Did our Legendary service exceed your expectations?  
Let us know at [SteakandAle.com](http://SteakandAle.com).  
Franchise Opportunities Available!  
Call 1-800-804-5049