

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

NEW! BLACKENED STEAK TIPS \$16

Blackened tenderloin tips seasoned with Cajun spices served over crispy fried onions with fresh green onions. Served with our housemade creamy horseradish sauce.

STEAK AND ALE® ONION RINGS \$12

Our housemade colossal onion rings, deep-fried to perfection. Served with our special housemade dipping sauce.

NEW! S&A SIGNATURE DYNAMITE SHRIMP \$14

Succulent shrimp hand-dipped in our secret batter recipe and fried to a golden brown. Tossed in our Asian inspired made-from-scratch Dynamite dressing with extra dressing for dipping.

SPINACH ARTICHOKE DIP \$14

A warm, creamy blend of tender spinach and artichoke hearts folded with a rich mix of cheeses and savory seasonings. Topped with a blend of melted cheese and fresh tomatoes. Served with crispy tortilla chips.

BEER BATTER CHEESE BITES \$13

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

BLEU CHEESE WEDGE \$11

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 your choice of our House or Caesar Salad.

Upgrade to our Classic Fresh Salad Bar for an additional \$8.

HAWAIIAN CHICKEN \$23

Two chicken breasts infused with our heavenly Hawaiian marinade and topped with perfectly grilled pineapple rings. Served with herb rice pilaf and broccoli sauté. *Half order available for \$17.*

OH, BABY™ BACK RIBS \$33

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 for \$21.*

GRILLED SALMON FILLET \$29

Simply grilled with a blend of salt and pepper or Cajun spices. Served with herb rice pilaf and broccoli sauté.

MINNESOTA-NICE PAN SEARED WALLEYE \$37

Lightly breaded, pan seared, almond crusted Walleye. Served with our roasted garlic mashed potatoes, grilled asparagus, and tartar sauce. *Half order available for \$24.*

TAVERN FISH & CHIPS \$24

Tender cod loins hand-crafted in our delicious beer batter. Fried to a crispy golden brown. Served with Homestyle French Fries, housemade coleslaw and tartar sauce.

BLACKENED CHICKEN LINGUINE PASTA \$19

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.

NEW! CHICKEN AND MUSHROOM ALFREDO PASTA \$18

Lightly seasoned grilled chicken breast, tender sauteed mushrooms and linguine tossed in our creamy Alfredo sauce. Topped with Parmesan cheese, diced tomatoes, and fresh parsley. Served with toasted garlic bread.

STEAKS & CHOPS*

Served with your choice of our House or Caesar Salad. **Upgrade to our Classic Fresh Salad Bar for an additional \$8.** Add an additional \$3 for our Premium 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. \$37 16 oz. \$46

***Our Famous Slow Roasted Prime Rib available on Wednesday, Friday and Saturday after 4p.m. only.**

KENSINGTON CLUB® \$35

Our famous trademarked 8 oz. Center-Cut Top Sirloin marinated in our secret Kensington glaze.

THICK CUT PORTERHOUSE CHOP \$26

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

STEAK AND ALE SPECIALTY CUTS

12 oz. NEW YORK STRIP \$41

RIBEYE
12 oz. \$42 16 oz. \$53

8 oz. CENTER-CUT FILET MIGNON \$49

8 oz. CENTER-CUT TOP SIRLOIN \$33

Add an Accompaniment to Complement your Steak

SHRIMP SKEWER \$8

Add-On Steak Toppings

BURGUNDY MUSHROOMS \$6

GRILLED ONIONS \$3

BLEU CHEESE CRUMBLES \$3

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 \$17

Our classic burger topped with smoked Cheddar cheese.

BBQ BACON SMOKED CHEDDAR BURGER \$19

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

WORLD FAMOUS MONTE CRISTO™ \$17

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.

NEW! PRIME RIB PATTY MELT \$22

Tender slices of our Signature Herb Roasted Prime Rib® piled on grilled garlic Texas Toast with melted Swiss cheese, and caramelized onions. Topped with our house-made garlic aioli.

LINA'S CRISPY CHICKEN SANDWICH \$16

A tender, juicy chicken breast, hand-breaded and gently fried to a golden perfection. Topped with melted Pepper Jack cheese, spicy Sriracha aioli and our housemade creamy coleslaw. Served on a toasted Brioche bun.

PAUL'S SHAVED PRIME RIB SANDWICH \$27

Our world renowned shaved prime rib sandwich is served on a lightly toasted garlic roll with Provolone cheese and housemade garlic aioli. Served with hot au jus and creamy horseradish sauce.

Did our Legendary service exceed your expectations?

Let us know at SteakandAle.com.

Franchise Opportunities Available!

Call 1-800-804-5049

DESSERTS AND AFTER-DINNER COCKTAILS

KEY LIME PIE \$9

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 \$9

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.

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.

EXTRA SIDES

LOADED BAKED POTATO \$6

GRILLED GARLIC ASPARAGUS \$6

HERB RICE PILAF \$4

BROCCOLI SAUTÉ \$5

PREMIUM MACARONI AND CHEESE \$7

BURGUNDY MUSHROOMS \$6

ROASTED GARLIC MASHED POTATOES \$5

HOMESTYLE FRENCH FRIES \$5

HOUSE SALAD \$4

CAESAR SALAD \$4

 Steak & Ale Classics

steakandale.com

*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.