

STEAKandALE®

DINNER MENU

STARTERS

- PAN-SEARED CRAB CAKES \$0

Fresh crab cakes served with a spicy remouladé and fresh fruit pico de gallo.
- STUFFED MUSHROOMS \$0

Filled with crab meat and Parmesan stuffing, topped with melted Provolone cheese.
- SPICY CALAMARI \$0

Lightly breaded calamari served with sweet potato fingers and banana peppers. Served with marinara sauce for dipping.
- SEARED AHI TUNA NACHOS \$0

Black pepper encrusted Ahi tuna seared to medium rare and served on a crispy fried wonton. Topped with roasted corn relish and Thai sweet chile sauce.

- SMASHED POTATOES \$0

Our twist on Potato Skins – baby bakers smashed and topped with melted cheese, bacons and chives.
- BACON LOLLIPOPS \$0

A juicy meatball wrapped in Applewood smoked bacon served with our Maple Vinaigrette.
- THE SAMPLER \$0

Our own combination of Stuffed Mushrooms, Fried Onions and Bacon Lollipops.
- BACON WRAPPED GRILLED ASPARAGUS \$0

Fresh asparagus wrapped in Apple smoked bacon grilled over hickory and topped with lemon buerre blanc sauce.

THE FAMOUS STEAK & ALE SALAD BAR \$0



SOUPS

CLASSIC FRENCH ONION | LOBSTER BISQUE | SOUP OF THE DAY \$4



OUR SPECIALTIES

Served with your choice of Classic Fresh Salad Bar, Caesar Salad or Bleu Cheese Wedge.

- S&A

HAWAIIAN CHICKEN \$0

Grilled chicken marinated in sweet Teriyaki topped with charred pineapple and tomato chutney and served with wild rice.

BEEF STROGANOFF \$0

Seasoned beef tenderloin sautéed with onions and mushrooms in a traditional sauce over penne pasta and topped with Parmesan cheese.

FISH OF THE DAY \$0

Grilled Fish of the day served with caramelized leeks and fresh vegetable of the day.

S&A

GRILLED SALMON WITH HERBED HOLLANDAISE \$0

Fresh grilled salmon served over potato hash with fresh asparagus and topped with herbed hollandaise sauce.

LOBSTER TAILS \$0

Two Atlantic cold water lobster tails served with drawn butter, fresh asparagus and a loaded baked potato.

SMOTHERED CHICKEN \$0

Grilled chicken breasts topped with caramelized onions, Applewood smoked bacon, merlot mushrooms and Smoked Cheddar cheese. Served on a bed of white cheddar mashed potatoes.

CHIPOTLE CHICKEN PASTA \$0

Sautéed mushrooms and tomatoes tossed in a spicy chipotle cream sauce over penne pasta. Topped with a grilled chicken breast, grated Parmesan cheese and fresh cilantro.

COCONUT SHRIMP \$0

Two Atlantic cold water lobster tails served with drawn butter, fresh asparagus and a loaded baked potato.
- STEAKS
- All steaks are served with your choice of Classic Fresh Salad Bar, Caesar Salad or Bleu Cheese Wedge and Loaded Baked Potato, Smashed White Cheddar Potatoes or Cheesy Au Grain Potatoes.
- S&A

HERB ROASTED PRIME RIB \$0

Hand-trimmed, newly seasoned with fresh garlic and herbs then slow roasted for hours to achieve peak tenderness and flavor.

GRILLED NEW YORK STRIP \$0

Flame grilled 12 oz. New York Strip.

FILET MIGNON \$0

Filet mignon perfectly seasoned and grilled for peak flavor and tenderness.

RIBEYE \$0

The traditional steak lovers cut, tender steak with flavorful marbling.

TOP SIRLOIN \$0

Seasoned sirloin perfectly aged for tenderness and flame grilled.

KENSINGTON CLUB \$0

Top sirloin marinated in Sherry wine and served with fresh asparagus and cheesy au gratin potatoes.
- Add an accompaniment or topping  
to complement your steak:
- LOBSTER TAIL \$0 | BACON-WRAPPED SHRIMP \$0

HAWAIIAN CHICKEN SKEWER \$0

SAUTÉED MUSHROOMS \$0 | BLEU CHEESE CRUMBLES \$0

HERBED BUTTER \$0 | CREAMY SAUCES \$0
- SIDES
- LOADED BAKED POTATO

SMASHED WHITE CHEDDAR POTATOES

CHEESY AU GRATIN POTATOES

WILD RICE • FRESH ASAPARGUS

FRESH VEGETABLE OF THE DAY

STEAK HOUSE MAC & CHEESE
- DID YOU KNOW?

Little tidbit of nostalgia here about Steak & Ale. The first customers will remember the “days of ol” and want to relive memories, while being introduced to the new Steak & Ale
- S&A

Steak & Ale Classics