

LUNCH 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

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 made 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.

KILKENNY'S COUNTRY CHICKEN SALAD

Crispy or grilled chicken with garden greens, bacon, Cheddar cheese, eggs and tomatoes served with our smoky honey Dijon dressing.

OUR FAMOUS SOUP AND SALAD BAR

Choice of our housemade soups and endless salad bar.

CLASSIC FRENCH ONION

LOBSTER BISQUE

BEEF BARLEY

CUP or BOWL

OUR SPECIALTIES

Served with our Classic Fresh Salad Bar or Bleu Cheese Wedge.

HAWAIIAN CHICKEN

Two chicken breast infused with our heavenly Hawaiian marinade and topped with perfectly grilled pineapple rings. 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.

GRILLED SALMON FILLET

Basted with our brown sugar soy glaze. Served with herb rice pilaf and broccoli sauté.

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

Sautéed mushrooms and tomatoes tossed in our scratch made spicy chipotle cream sauce over linguine pasta. Topped with a blackened grilled chicken breast, grated Parmesan cheese and fresh green onions. Served with toasted garlic bread.

STEAKS & CHOPS*

Served with our Classic Fresh Salad Bar or Bleu Cheese Wedge and your choice of side.

KENSINGTON CLUB®

Our famous trademarked 12 oz. center-cut Top Sirloin marinated in our secret Kensington glaze.

MUSHROOM STUFFED FILET

6 oz. center-cut Filet Mignon seasoned and stuffed with sauteed mushrooms. Absolutely Legendary!

THICK CUT PORTER HOUSE 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.

BONE-IN RIBEYE 18 oz.

T-BONE 16 oz.

CENTER-CUT FILET MIGNON 6 oz., 8 oz. or 10 oz.

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

Add an Accompaniment or Topping
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

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 AFFOGOTO

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.

A LA CARTE SIDES

LOADED BAKED POTATO

GRILLED GARLIC ASPARAGUS

HOUSEMADE HASHBROWNS

HERB RICE PILAF

HOUSEMADE MACARONI AND CHEESE

BURGUNDY MUSHROOMS

BROCCOLI SAUTÉ

ROASTED GARLIC MASHED POTATOES

HOMESTYLE FRENCH FRIES

Did our Legendary service exceed your expectations?

Let us know at SteakandAle.com.

Franchise Opportunities Available!

Call 1-800-804-5049

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.