

DINNER MENU

MAIN + ABBEY®

APPETIZERS

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PEPPER JACK CHICKEN EGG ROLLS 11
grilled chicken, black bean paste, cilantro, pepper jack cheese, signature sauce, fresh lime

COCONUT SHRIMP 12
coconut battered shrimp, orange sauce

JUMBO PRETZEL 1 FOR \$9 / 2 FOR \$15
award-winning house made pretzels, creamy cheese sauce, house honey mustard

CHICKEN WINGS 6 FOR \$8 / 12 FOR \$12
choice of: buffalo, kalbi sauce, blackberry IPA BBQ, & garlic blue cheese

TRIO SAMPLER 19
pepper jack chicken egg rolls, chicken wings, jumbo onion rings

SPINACH + ARTICHOKE FONDUE 10
cheesy spinach & artichoke dip, grilled french baguette

JUMBO ONION RINGS 9
crunchy stacked house made onion rings, signature sauce, house honey mustard

CHEESE BOARD 14
humboldt fog cheese, irish porter cheese, aged cheddar, soft ripened brie, tillamook sharp cheddar, stone fruit, crostini, crackers

LAMB POPS 14
potato puree, blackberry gastrique, pickled seasonal vegetables

SICILIAN FLATBREAD 11
house-made sausage, capicola, marinara, fresh mozzarella, parmesan cheese

MARGHERITA FLATBREAD 10
basil pesto, local heirloom tomatoes, fresh mozzarella, basil

SOUP + SALAD

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CRAB BISQUE 5/10
maryland style creamy bisque with cornbread crouton

WEDGE SALAD 5
baby iceberg, smoked bacon, egg, crumbled blue, red peppers, onion, tomatoes, pesto ranch

CAESAR SALAD 5
romaine lettuce, garlic bread, parmesan crisp, anchovy + creamy caesar dressing

BLACK + BLUE SALAD 14
blackened angus sirloin, baby greens, heirloom tomatoes, crumbled blue, crispy onions, chophouse blue dressing

FIRE CRACKER SHRIMP SALAD 14
grilled shrimp, romaine lettuce, carrots, red onions, heirloom tomatoes, snap peas, crispy wontons, ginger chili vinaigrette

RASPBERRY SALMON SALAD 14
seared salmon, baby greens, heirloom tomatoes, red onions, fresh raspberries, brie cheese, raspberry vinaigrette

BURGERS + SANDWICHES

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STEAK SANDWICH 18
grilled new york angus beef, lettuce, tomato, creamy horseradish, onion rings, sour dough, garlic parmesan fries

BLACKENED CHICKEN CLUB 12
blackened grilled chicken, cajun mayo, sour dough, lettuce, heirloom tomato, peppered bacon, garlic parmesan fries

JUICY LUCY BURGER 14
half pound ground steak stuffed with white cheddar cheese, peppered bacon, mayo, caramelized onions, brioche bun, garlic parmesan fries

MUSHROOM + SWISS 13
half pound ground steak, portabella mushrooms, swiss cheese, mayo, brioche bun, garlic parmesan fries

M+A CLASSIC BURGER 13
half pound ground steak, cheddar cheese, lettuce tomato, onion, brioche bun, garlic parmesan fries
add peppered bacon for \$1.00

DINNER MENU

MAIN + ABBHEY®

ENTRÉES

LOBSTER MAC + CHEESE 27

gouda, aged cheddar, gruyere, lobster claw, cavatappi pasta, shallots, crispy spanish chorizo

SEAFOOD SCAMPI 27

mussels, clams, shrimp, garlic, fresh herbs, heirloom tomatoes, parmesan cheese, angel hair pasta, garlic bread

FISH + CHIPS 22

pilsner battered walleye, malt vinegar powder, english style chips, grilled asparagus, tartar sauce

SEARED SALMON 24

sweet corn risotto, corn cob honey, heirloom carrots, crispy onions, red chili oil

SCALLOPS 30

fresh diver scallops, succotash, corn pudding, fennel salt

IOWA CHOPS 30

two bone-in iowa chops sous-vide for 12 hours, peach compote, roasted red potatoes, honey onion corn

SEABASS 31

black rice, sugar snap peas, carrots, fresh ginger, ponzu sauce

CAPRESE STUFFED CHICKEN 24

chicken breast stuffed with sundried tomatoes, buffalo mozzarella cheese, fresh basil, garlic yukon mashed potatoes, balsamic braised portabella mushrooms

M+A STROGANOFF 26

braised short rib, egg pappardelle pasta, portabella mushrooms

BUTCHER BLOCK

8 OZ FILET MIGNON 38

18 OZ RIBEYE 41

16 OZ NY STRIP 35

FULL RACK RIBS 32

42 OZ TOMAHAWK RIBEYE 70

NOT TRYING THIS WOULD BE A MISSED STEAK



We pride ourselves on our commitment to offer our guests the finest iowa angus beef. Each cut of meat is locally sourced & cut to our specifications. Includes your choice of two sides (excludes Lyonnaise hash browns)

STEAK TOPPERS

BOURBON BUTTER + PORTABELLA 7

GRUYERE CHEESE + CRAB 9

SAUTÉED MUSHROOMS + ONIONS 6

BLUE CHEESE MORNAY 6

SIDES

LYONNAISE HASH BROWNS

SEA SALT BAKED POTATO

CHILI BUTTER GREEN BEANS

ROASTED GARLIC MASHED POTATOES

GARLIC PARMESAN FRIES

MAC + CHEESE

GRILLED ASPARAGUS

SUNDAY-THURSDAY / 4PM-9PM

FRIDAY-SATURDAY / 4PM-10PM

GLUTEN FREE 

VEGETARIAN / VG /

*Thoroughly cooking foods such as beef, eggs, pork, or shellfish reduces the risk of foodborne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please consult your physician or public health official for further information.