

TELEPHONE

DINNER MENU

MAIN+ ABBHEY®

APPETIZERS

SOFT HOMEMADE PRETZEL 8

ipa beer cheese dip, zesty honey mustard sauce

SPICY BUFFALO CHICKEN FLATBREAD 11

garnished with crumbled blue cheese, hot sauce, green onions

CRAB RANGOON NAAN FLATBREAD 11

crab meat, whipped cream cheese, scallions, sweet chili glaze, fried wonton chips

SPINACH + ARTICHOKE DIP 11 

toasted baguette

PHILLY STEAK EGG ROLLS 13

shaved prime rib, pepper jack cheese, sautéed peppers + onions, ipa beer cheese dip

COCONUT BATTERED JUMBO SHRIMP 14

chile orange marmalade, mango pineapple chutney

SOUP + SALADS

BEER + BROCCOLI CHEESE SOUP 6

bacon lardons

FRENCH ONION SOUP 6

herb crouton, gruyère cheese

HOUSE SALAD 7

baby iceberg, bacon, egg, crumbled blue cheese, red peppers, onion, tomatoes, pesto ranch

CAESAR SALAD 6

romaine lettuce, herb croutons, parmesan crisp, creamy caesar dressing

BLACK + BLUE SALAD 17

6oz prime blackened sirloin, field greens, maytag blue cheese, bacon lardons, heirloom cherry tomatoes, crispy onions, creamy sherry vinaigrette

BURGERS + SANDWICHES

all burgers and sandwiches served with parmesan ranch dusted fries

THE SANDWICH

BLACKENED CHICKEN 17 // 7OZ SEARED NY STRIP 24

house made focaccia, fresh mozzarella, peppered bacon, heirloom tomatoes, bibb lettuce, basil, roasted garlic pesto aioli

SMASH HIT BURGER* 17

two 5oz. kobe beef patties, m+a sauce, american cheese, peppered bacon, bibb lettuce, heirloom tomato, dill pickle slices, brioche bun

DINNER MENU

ENTRÉES

CHICKEN MARSALA 25

seared free range chicken breast, cremini mushrooms, marble potato confit, grilled broccolini, crispy leeks

PASTA CARBONARA 26

pappardelle pasta, pancetta, butternut squash, english peas, pecorino cheese, sage

DOUBLE CUT PORK CHOP 28

pan seared, cherry apple cider pork jus, marble potato confit, green beans almondine

ST. LOUIS RIBS 30

bourbon barbecue sauce, coleslaw, parmesan ranch dusted fries

FISH + CHIPS 24

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

MISO + GINGER GLAZED SALMON 26

soba noodle salad, peanuts, soy mushroom broth, broccolini

CAJUN LOBSTER MAC N' CHEESE 28

andouille sausage, tortiglioni pasta, peas, roasted red peppers, gruyère cheese sauce

SHRIMP SCAMPI 30

bucatini pasta, garlic, chardonnay, lemon juice, basil


SCALLOPS 32

fingerling potatoes, butternut squash puree, mushrooms, green beans

BUTCHER BLOCK

includes your choice of one side

8 OZ FILET MIGNON* 38 

16 OZ RIBEYE* 40 

14 OZ NY STRIP* 35 

STEAK TOPPERS

HERB BUTTER + PORTABELLA 7

GRUYÈRE CHEESE + CRAB 9

SAUTÉED MUSHROOMS + ONIONS 6

BLUE CHEESE MORNAY 6

SIDES

SEA SALT BAKED POTATO 6 // LOADED 7

ROASTED GARLIC MASHED POTATOES 6

GARLIC PARMESAN FRIES 6

MAC + CHEESE 6

GRILLED ASPARAGUS 6

GARLIC BUTTER BROCCOLINI 6

LYONNAISE HASH BROWNS 7



GLUTEN FREE



VEGETARIAN

Gluten free meals are prepared in a kitchen shared with wheat and cross contamination could occur.

*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.