



DINNER MENU

# MAIN+ ABBHEY®

## STARTERS

**BAO BUNS** 17  
CHOICE OF APPLEWOOD SMOKED PORK BELLY  
OR CRISPY TOFU   
smoked sakura farm pork belly, gochujang glaze,  
pickled vegetables, bibb lettuce, kimchi mayo

**SHRIMP SCAMPI FLATBREAD** 15  
garlic + lemon butter sauce, parmesan, red chili flakes

**MEXICAN STREET CORN FLATBREAD** 13  
chorizo sausage, cotija cheese, lime crema

**CHICKEN PAD THAI EGG ROLLS** 14  
thai peanut sauce, cilantro, green onions

**CRISPY SHRIMP** 16  
vermicelli wrapped, orange chili marmalade, grilled pineapple,  
pickled vegetables

**HOUSE-MADE JUMBO PRETZEL** 10   
sam adams beer cheese, zesty honey mustard

**CHICKEN WINGS** 16   
smoky bourbon bbq, hot honey, or buffalo garlic parmesan

## SOUP + SALADS

**SOUP OF THE MOMENT**  
ask your server about the featured soup

**FRENCH ONION SOUP** 9  
gruyère cheese, brioche crouton

**GOAT CHEESE + APPLE WINTER SALAD** 10   
salad blend of brussels sprouts, kale, carrots, candied pecans,  
roasted butternut squash, dried tart cherries, maple dijon dressing

**MEDITERRANEAN QUINOA SALAD** 10   
roasted cherry tomatoes, cucumbers, red onions, roasted red peppers,  
feta cheese, kalamata olives, toasted pistachios, creamy italian dressing

**ENTRÉE INCLUDES CHOICE OF ONE PROTEIN**   
grilled chicken // atlantic salmon // grilled shrimp // crispy tofu

**M+A HOUSE SALAD**  
SIDE 9 // ENTRÉE 20  
house-made ranch

**CAESAR SALAD**  
SIDE 9 // ENTRÉE 20  
black garlic caesar dressing

## HANDHELDS

all served with garlic parmesan fries

**M+A BURGER** 24  
8 oz wagyu beef, honey pepper bacon, m+a sauce,  
includes lettuce, tomato, onion, pickles  
choice of american, blue, or swiss cheese

**CRISPY CHICKEN SANDWICH** 22  
hot honey glaze, creamy ranch coleslaw

**BIRRIA TACOS** 20  
beer braised beef short rib, oaxaca cheese, corn tortillas, onion, cilantro,  
birria consommé





## DINNER MENU

### ENTRÉES

#### LAMB BOLOGNESE 28

tagliatelle pasta, slow-braised lamb ragu, toasted herb breadcrumbs, ricotta + parmesan

#### TUSCAN SHRIMP + SAUSAGE PASTA 32

bucatini, garlic herb butter sauce, spinach, sun-dried tomatoes, toasted herb breadcrumbs

#### ROASTED VEGETABLE PASTA PRIMAVERA 22

cavatappi, mixed mushrooms, baby carrots, butternut squash, brussels sprouts, cauliflower, toasted herb breadcrumbs

#### FISH + CHIPS 26

pilsner battered walleye, english chips, creamy coleslaw

#### GRILLED EUROPEAN BASS 35

fregola pasta salad, green beans, cauliflower, almonds, chimichurri sauce

#### ALMOND-CRUSTED SEA SCALLOPS 43

sweet corn purée, caramelized leek + bacon risotto, baby carrots, basil oil

#### CHICKEN MARSALA 28

mixed mushrooms, prosciutto, roasted garlic whipped potatoes, grilled asparagus

#### PAN-SEARED THICK-CUT PORK CHOP 36

prosciutto wrapped, roasted sweet potatoes, chili-roasted green beans, opal apples, maple + mustard pork jus

### BUTCHER BLOCK

includes choice of one side

#### 8 oz FILET MIGNON 46

#### 14 oz NY STRIP 42

#### 16 oz ANGUS RIBEYE 48

#### 24 oz COWBOY RIBEYE 62

#### 48 oz PRIME PORTERHOUSE 120

choice of two sides

#### PAN-SEARED ATLANTIC SALMON 32

honey miso glaze

We pride ourselves on our commitment to offer our guests the finest locally sourced beef.

#### STEAK ENHANCEMENTS

all steaks are topped with garlic herb butter

#### GRILLED LOBSTER TAIL 24

#### SEARED SEA SCALLOPS 24

#### SAUTÉED MUSHROOMS + ONIONS 8

#### BLUE CHEESE CRUSTED 8

### SIDES

#### CRISPY BRUSSELS SPROUTS 9

pomegranate molasses, candied walnuts, parmesan cheese

#### MAPLE-GLAZED BABY CARROT ALMONDINE 8

#### GRILLED ASPARAGUS 9

garlic herb butter

#### CHILI-ROASTED GREEN BEANS 8

#### BAKED POTATO 8

LOADED BAKED POTATO +3  
butter, sour cream, cheddar, bacon, chives

#### AGED GOUDA MAC 'N' CHEESE 9

#### ROASTED GARLIC WHIPPED POTATOES 8

#### GARLIC PARMESAN FRIES 8



VEGETARIAN



GLUTEN-FREE

\*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.

We are proud to offer a variety of gluten-free options, however cross-contamination is possible. Gluten-free meals are prepared in a kitchen shared with wheat. If you have Celiac disease, or are extremely sensitive to gluten, please advise your server or bartender, and know that we will do our best to prepare your meal as safely as possible.

