

TELEPHONE

DINNER MENU

MAIN+ ABBHEY®

STARTERS

COCONUT BREADED SHRIMP 16
pineapple salsa, orange marmalade

HOUSE-MADE JUMBO PRETZEL 11 
sam adams beer cheese, zesty honey mustard

FEATURED FLATBREAD
ask your server for today's feature

SOUP + SALADS

SOUP OF THE MOMENT
ask your server for today's feature

FRENCH ONION SOUP 9
gruyère cheese, brioche crouton


HANDHELDS

served with garlic parmesan fries

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

PHILLY EGG ROLLS 15
shaved prime rib, peppers + onions,
pepper jack cheese, beer cheese sauce

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

ENTRÉE INCLUDES CHOICE OF ONE PROTEIN 
grilled chicken // seared 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

CRISPY CHICKEN SANDWICH 24
hot honey glaze, creamy ranch coleslaw



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.

DINNER MENU


ENTRÉES

GRILLED MARINATED PORK CHOP 36
sweet potato hash, peppers + onions, asparagus tips, almonds, chimichurri

TUSCAN SHRIMP + SAUSAGE PASTA 34
bucatini, garlic herb butter sauce, spinach, sun-dried tomatoes, toasted herb breadcrumbs

VEGETARIAN PASTA 22 
basil pesto, cherry + sundried tomatoes, sweet potatoes, parmesan, mascarpone, sunflower seeds

ALMOND-CRUSTED SEA SCALLOPS 45
sweet corn purée, caramelized leek + bacon risotto, baby carrots, basil oil

CHICKEN MARSALA 28 
mixed mushrooms, prosciutto, roasted garlic whipped potatoes, grilled asparagus


FISH + CHIPS 26
pilsner battered walleye, english chips, creamy coleslaw

POMEGRANATE GLAZED SALMON 40
boursin whipped potatoes, grilled asparagus, pomegranate glaze


BUTCHER BLOCK

includes choice of one side

8oz FILET MIGNON 46 

14oz NY STRIP 42 

16oz ANGUS RIBEYE 48 

24oz COWBOY RIBEYE 62 

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 26

SEARED SEA SCALLOPS 26

SAUTÉED MUSHROOMS + ONIONS 9

BLUE CHEESE CRUSTED 9

SIDES

CRISPY BRUSSELS SPROUTS 9  
pomegranate molasses, candied walnuts, parmesan cheese

GRILLED ASPARAGUS 10  
garlic herb butter

AGED GOUDA MAC 'N' CHEESE 10 

BAKED POTATO 8 

LOADED BAKED POTATO +4
butter, sour cream, cheddar, bacon, chives

ROASTED-GARLIC WHIPPED POTATOES 9  

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.