


# TELEPHONE

## DINNER MENU

# MAIN+ ABBHEY®


## STARTERS

**COCONUT BREADED SHRIMP** 16  
pineapple salsa, orange marmalade

**HOUSE-MADE JUMBO PRETZEL** 12   
sam adams beer cheese, zesty honey mustard

**FEATURED FLATBREAD**  
ask your server for today's feature

**SOUTHWEST EGG ROLLS** 15  
lager-braised chicken, southwest style vegetables, chipotle ranch


**CHICKEN WINGS** 16   
smoky bourbon bbq or buffalo garlic parmesan

**SPINACH ARTICHOKE DIP** 14   
parmesan, toasted bread

## SOUP + SALADS



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

**FRENCH ONION SOUP** 10  
gruyère cheese, brioche crouton

**ENTRÉE INCLUDES CHOICE OF ONE PROTEIN**   
grilled chicken // blackened salmon // grilled shrimp

**M+A HOUSE SALAD**   
SIDE 9 // ENTRÉE 22  
house-made ranch

**CAESAR SALAD**  
SIDE 9 // ENTRÉE 22  
black garlic caesar dressing


**KALE & SWEET POTATO SALAD**    
SIDE 10 // ENTRÉE 24  
honey-lime dressing

## LIGHTER FARE

**M+A BURGER** 24  
8 oz wagyu beef, bacon, m+a sauce, lettuce, tomato, onion, pickles,  
choice of american, pepper jack, or swiss cheese, garlic parmesan fries

**GRILLED CHICKEN SANDWICH** 24  
gruyère, tomato, arugula, basil pesto, deschutes black butte porter  
duxelles mayo, garlic parmesan fries

**FISH & CHIPS** 27  
pilsner battered walleye, english chips, creamy coleslaw

**VEGETARIAN PASTA** 24   
basil pesto, cherry + sundried tomatoes, sweet potatoes, parmesan,  
mascarpone, sunflower seeds

**GENERAL TSO CAULIFLOWER** 24   
lager tempura, quinoa, asparagus, roasted red pepper, crispy chickpeas



 **VEGETARIAN**

 **GLUTEN-FRIENDLY**

\*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-Friendly 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, blueberry lager gastrique

**CHICKEN MARSALA** 28  
crimini mushrooms, roasted garlic whipped potatoes, grilled asparagus

**PORTER BRAISED SHORT RIB** 38  
crispy potatoes, garlic broccolini, fried pickled red onion

**CHILEAN SEA BASS** 44  
lemon mascarpone orzo, asparagus, cauliflower, kalamata + green olives, mediterranean tomato sauce

**SEARED SEA SCALLOPS** 47  
butternut squash porter puree, bacon + pea risotto, baby carrots, mascarpone

**SHRIMP SCAMPI MORNAY** 35  
bucatini, garlic herb butter sauce, cherry tomato, basil, parmesan

**FAROE ISLAND SALMON** 40  
crispy potatoes, garlic broccolini, deschutes black butte beurre blanc


### BUTCHER BLOCK

includes choice of one side

**8oz FILET MIGNON** 48 

**14oz NY STRIP** 44 

**16oz ANGUS RIBEYE** 49 

**24oz COWBOY RIBEYE** 64 

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** 28

**SEARED SEA SCALLOPS** 28

**SAUTÉED MUSHROOMS + ONIONS** 9

**BLUE CHEESE CRUSTED** 9

### SIDES

**CRISPY BRUSSELS SPROUTS** 9    
balsamic glaze, candied pecans, parmesan

**GRILLED BROCCOLINI OR ASPARAGUS** 10    
garlic herb butter

**SMOTHERED GREEN BEANS** 10  
bacon, mornay sauce, herb breadcrumbs

**CREAMED CORN** 9    
brown butter, parmesan

**BAKED POTATO** 8 

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

**ROASTED-GARLIC WHIPPED POTATOES** 9  

**GARLIC PARMESAN FRIES** 8 

**PEPPER JACK MAC 'N' CHEESE** 10 



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