




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**

For groups of 8 or more, a 20% gratuity will be included.

*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, red pepper

***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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