

The
ABBEY



ABBEY-TIZERS

Abbey's Hot Wings

unbreaded chicken wings fried crispy then tossed in our signature hot sauce or hot thai sauce, presented with celery sticks and bleu cheese dressing
six wings **7.49** twelve wings (will split) **11.49**

Fried Pickles

crispy dill pickle slices, hand battered and deep-fried to a crunchy golden brown, served with ranch for dipping **7.59**

GF Nachos Grandé

flour and corn tortillas topped with a blend of three cheeses, refried beans, tomatoes, green onion, jalapeños and grilled chicken or fajita steak...
full order **10.59** ½ order **8.59**
add sour cream for **1.19** ~ guacamole for **1.99**

Blooming Onion

a whole onion perfectly sliced and "freshly breaded" then fried to create a crispy golden blossom, served with our own blooming sauce **7.59**

Chicken Strips

a real favorite... strips of all white meat chicken breast "freshly breaded" and fried to a crispy golden brown, served with your choice of dipping sauce **9.49**
GF grilled substitute with ranch dressing

Quesadilla

three cheeses sandwiched between two crispy grilled flour tortillas, sided with shredded lettuce, tomato, guacamole, salsa and sour cream **6.99**
with fajita style chicken or steak **7.59**

GF Riblets

tender baby back ribs cooked oh so slooowly in a southern style bbq sauce **9.49**

Stuffed Mushrooms

mushroom caps stuffed with a blend of cream cheese, sautéed onions and a mildly spicy sausage **8.19**



Hot Lips

no bones about it... just like hot wings without the bones, served with celery sticks and ranch or bleu cheese dressing **9.99**
GF grilled substitute with ranch dressing

Golden Shrimp

a generous portion of "freshly breaded" shrimp fried to a perfect golden brown, served with our spicy cocktail dipping sauce **7.99**

GF Layered Dip

layers of fajita ground beef, refried beans, a blend of three cheeses and salsa topped with tomatoes, jalapeños, green onion and sour cream, presented with a heaping serving of tortilla chips **8.59**

Mozzarella Sticks

four hand dipped sticks of mozzarella cheese fried with a golden brown outside and a creamy, gooey inside, served with marinara sauce **8.19**

Bang Bang Shrimp

eight succulent shrimp lightly breaded and fried, tossed in a sweet yet semi hot thai chili sauce **7.89**

GF Spinach & Artichoke Dip

a creamy blend of spinach, artichoke hearts and sun-dried tomatoes, presented bubbly hot and served with tortilla chips **8.59**
substitute French bread for **1.69**



SALADS & SOUPS

the following selections are served with fresh baked bread

Bleu Cheese & Walnuts

spring greens tossed with bleu cheese crumbles, dried cranberries, walnuts and bacon 7.69

GF Chop House Salad

a bed of greens with tomatoes, eggs, red onion, dried cranberries and bleu cheese crumbles 6.59

Asian Salad

crisp leaves of romaine lettuce topped with toasted almonds, mandarin oranges, sesame seeds and raisins, with an asian sesame dressing 6.59

GF Caesar Salad

an Abbey original... fresh romaine lettuce with garlic croutons and parmesan cheese, tossed with our own homemade caesar dressing 5.69

Buffalo Chicken Salad

fresh crisp lettuce greens topped with your choice of crispy fried or grilled chicken strips dipped in a buffalo sauce, tomatoes, eggs, mandarin oranges and ranch dressing 9.99

Cobb Salad

fresh lettuce greens, tomatoes, bacon, chives, eggs and bleu cheese crumbles, presented with our own italian dressing 6.59

GF Tossed Salad

a perfect complement to any meal selection... fresh crisp lettuce, tomato, cukes and egg 4.59

GF Garden Salad

a bed of fresh greens with tomatoes and freshly grated cheeses 5.99

Add to any Salad

add fried chicken 3.00

add grilled shrimp 4.00

add grilled chicken 3.00

add blackened shrimp 4.00

add blackened chicken 3.00

add baked salmon 5.00

add *steak 6.00

Abbey French Onion Soup

Finished with sour dough and gruyere cheese 5.69

Soup of the Day

homemade... ask about today's featured soup
cup (served with crackers) 3.19 bowl (served with bread) 4.99

Dressings with Gluten:

honey mustard, fat free toasted asian sesame
bleu cheese .69 extra, bleu cheese crumbles .69 extra

GF Gluten Free Dressings:

fat free sun-dried tomato basil vinaigrette, hidden valley ranch, thousand island, italian, french, strawberry vinaigrette, caesar

GF indicates gluten free or can be made gluten free

please inform your server if you have a food allergy. know your allergy...

CLASSICS

served with fresh baked bread and homemade soup or a tossed salad, unless noted, includes your choice of potato or fresh steamed vegetables

substitute a ceasar salad add 2.00
substitute steamed asparagus with hollandaise sauce or shells & cheese add 1.00

- Indicates item served with pasta instead of potato

Chicken Monterey

two sautéed breasts of chicken
nested on a bed of rice and
topped with thin sliced ham
and provolone cheese 16.99

• Chicken Tortellini

three cheese tortellini with steamed
broccoli, topped with a grilled chicken
breast then drizzled with our own
creamy, rich alfredo sauce 15.99

Chicken Madeira

our most popular chicken dish... two sautéed
chicken breasts smothered with fresh
sautéed mushrooms, asparagus, melted provolone
cheese and finished off with our own madeira
wine sauce 18.99

• Chicken Piccata

two sautéed breasts of chicken topped
with a lemon caper butter sauce, served
on a bed of angel hair pasta 17.19

Parmesan Crusted Salmon

this salmon fillet is enrobed in a parmesan
crumb crusted breading then baked to
perfection and served on wild rice 19.99

Cajun Salmon

salmon fillet dusted with
cajun spices baked until flaky,
served over rice 18.99

Chicken Breasts

two, 5 ounce breasts of chicken
flame-broiled plain or bbq style, served
to you on a bed of rice 14.99

Shrimp Kabobs

ten shrimp skewered and
flame-broiled, served with our
own cocktail sauce 17.59

Baked Salmon

salmon fillet with sweet
chili glaze or lemon dill cream,
served over rice 19.69

Shrimp Dinner

succulent shrimp hand breaded
and fried to a crispy golden brown,
presented on a bed of rice, served
with cocktail sauce 17.99

SIDES

GF Steak House Potato Salad 1.99

GF Baked Potato 3.59

GF Twice Baked Potato 4.59

GF Steamed Asparagus 4.39

Wild Rice 2.39

Fried Potatoes w/onion 2.99 with cheese 3.99

GF Loaded Baked Potato with bacon and cheese 3.99

GF Fresh Steamed Vegetables with herbed butter 3.99

GF Steamed Broccoli 3.99 with cheese sauce add 1.09

French Fries 2.99

GF Cole Slaw 1.99

GF Sour Cream 1.09

GF Guacamole 1.99

Basket of Tortilla Chips 2.99

OFF THE BROILER

served with fresh baked bread and homemade soup or a tossed salad,
includes your choice of potato or fresh steamed vegetables

substitute a caesar salad add 2.00
substitute steamed asparagus with hollandaise sauce or shells & cheese add 1.00

**** NOT RESPONSIBLE FOR STEAKS COOKED OVER MEDIUM ****



GF * NY Strip

14 oz New York Strip Steak
flame broiled to your liking. 25.99

GF * 20 Oz Bone N Ribeye

Choice bone-in ribeye is
flame-broiled to your liking...
a must try. Market Price
(Sorry no soup or salad)

GF * Mont St. Michael Filet

the most tender of all steaks.... an eight
ounce, mouthwatering beef tenderloin
flame-broiled to your taste 29.99

GF * Montecassino Ribeye

freshly cut, well marbled, twelve ounce
ribeye steak perfectly flame-broiled
to your specifications 26.99

Sweet Bourbon Ribeye

12 oz Ribeye marinated in Irish whiskey, finished with
a sweet glaze and fresh herb butter 25.99



GF * Carolingian Pepper Steak

this twelve ounce, center cut top sirloin is seared
in a cracked black pepper crusting 19.99

GF * Fontenay Top Sirloin

12 Oz Center cut Top sirloin,
flame broiled to your liking 18.59

*** Blackened Bleu Steak**

twelve ounce top sirloin
blackened and topped with
melted bleu cheese 19.99

GF Bone N Pork Chop

1 - 10oz Chop 15.99
2 - 10oz Chops 20.59

GF Disiderius Ribs

a rack of barbequed basted baby
back pork ribs, seasoned and slowly
cooked oh so tender 20.59

DESSERTS

Cheesecake

smooth and rich cheesecake... please ask
your server about today's feature 4.00

GF Ice Cream

your choice of birthday cake or
vanilla bean ice cream

SANDWICHES

unless noted, all sandwiches are served à la carte any substitutions will be charged accordingly

* Build A Burger

start with our third pound burger 4.89
add your favorite toppings listed below:

Toppings .59 each

- LETTUCE, TOMATO & ONION
- SAUTEED ONIONS
- SAUTEED MUSHROOMS
- JALAPENO
- CHEESE
- BBQ SAUCE

Premium Toppings 1.09 each

- BACON
- GUACAMOLE
- BLEU CHEESE
- BANG BANG SAUCE

Grilled Chicken Sandwich

this five ounce skinless breast of chicken is flame-grilled tender, presented on a toasted bun 5.19
add cheese .49 add bbq sauce .59

Abbey Kaiser Dip

thinly sliced roast beef with sauteed onions, mushrooms and melted provolone cheese, served with au jus 8.29

The Classic

Half pound "steak" burger with bacon, cheddar cheese with lettuce, tomato, red onion and pickle 9.99

* Ribeye Steak Sandwich

seven ounce flame-broiled ribeye steak on toasted sourdough, topped with sautéed onions, mushrooms and horseradish sauce, served with french fries 10.99

Tenderloin

a tenderized pork loin, your choice of hand breaded and fried golden brown or grilled 6.59

Fervo Shoe

our crispy fried skinless chicken breast dipped in buffalo sauce, served on garlic toast with a pile of fries and then smothered with our own secret cheese sauce 9.99

* Gary Burger

a belt buster... this half pound burger is topped with bacon, sautéed mushrooms, american and provolone cheese 8.99

Chicken Club

skinless chicken breast topped with bacon and swiss cheese, garnished with lettuce, tomato and mayo 7.19

Black n Blue Burger

Half pound "steak" burger topped with cracked black pepper and blue cheese with lettuce, tomato, red onion and pickle 9.99

Fervo Chicken

five ounce skinless chicken breast, hand breaded and fried to a crispy golden brown then tossed in our own signature wing sauce, topped with provolone cheese 7.19

* Horseshoe

a third pound, flame-broiled burger served on garlic toast with a pile of fries and then smothered with our own secret cheese sauce 9.99



SOFT DRINKS



Sweet Tea 2.19

Coffee 1.49

Milk (pint) 1.99

Hot Tea 1.09

Pop 1.99

(coke classic, caffeine free diet pepsi,

Nestle Quick

Chocolate Milk 1.59

BASKETS

all baskets are served with french fries and your choice of cole slaw or steak house potato salad (sorry, no substitutions)

Hot Wing Basket

crispy fried, unbreaded chicken wings dipped in Abbey's signature hot sauce or hot thai, served with celery sticks and bleu cheese dressing 8.99

Hot Lips Basket

just like hot wings without the bones... served with bleu cheese dressing and celery sticks 10.59

Rib Basket

this is one to try, these ribs are great... a generous portion of our tender, juicy barbequed baby back ribs 10.99

Quesadilla Basket

grilled flour tortillas filled with your choice of cheesy beef or chicken, served with salsa, guacamole and sour cream 9.99

Shrimp Basket

fresh shrimp hand breaded and fried to a crispy golden brown, served with our own spicy cocktail sauce 10.99

Chicken Strip Basket

fresh cut strips of chicken hand breaded and then fried to a golden brown, served with your choice of dipping sauce 10.59

SMALLER BITES

these dishes are prepared for our guests with a smaller appetite, served with fresh baked bread

Sheila Salmon

a petite salmon fillet, grilled well done, served with your choice of rice or veggies 10.59

* Illini Filet

2-five ounce, bacon wrapped pork tenderloin medallions grilled tender, served with steamed vegetables or your choice of potato 10.99

Fish Tacos

Corn or flour soft shells with cabbage pico-de-gallo, cilantro creme ` 8.59

Monte Cristo Chicken

a flame-broiled breast of chicken topped with sautéed onions, mushrooms and swiss cheese, with choice of potato or veggies 8.99

* Top Sirloin

a six ounce sirloin flame-broiled to your liking, served with our steamed vegetables or your choice of potato 10.99

Petite Chicken Picatta

a sautéed chicken breast in a lemon caper butter sauce with angel hair pasta 11.99

Fresh Squeezed

Lemonade Shake-Ups
Non Alcohol or Stoli Flavors
Citrus, Strawberry, Wild Cherry,
Blueberry, Orange, Peach, Raspberry
and Regular

WINES

House (Copper Ridge)

White Zinfandel
Chardonnay • Cabernet • Merlot
glass 4.25 bottle 13.00

Fetzer

Mascato • Riesling
glass 5.75 bottle 17.50

Ironstone

Petite Sirah
Cabernet
glass 6.25 bottle 22.00

Brancott Estate

Pinot Gregio
glass 5.75 bottle 17.50

Riunite

Lambrusco
glass 5.25 bottle 16.00

Metal Label

Sauvignon Blanc
glass 6.25 bottle 22.00

Mirassou

Pinot Noir
glass 5.75 bottle 17.50

10.00 CORKING FEE, LIMIT 2 BOTTLES

HANDCRAFTED

Mojito • Strawberry
Mojito • Moscow Mule
Kentucky Mule • Strawberry Cooler

Island Oasis Smoothies

(15 oz) 4.50 each
(these are non-alcoholic with boba balls)

Island Oasis

(15 oz) 6.25 each
Grasshoppers ~ Daiquiris,
Margaritas ~ Coladas

*Indicates items may be cooked to order
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.