

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 5.99 twelve wings (will split) 9.99

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 7.29

Nachos

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 9.29 1/2 order 7.29
add sour cream for .89 ~ guacamole for 1.39



Blooming Onion

a whole onion perfectly sliced and "freshly breaded" then fried to create a crispy golden blossom, served with our own blooming sauce 6.59

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 6.99

Mozzarella Sticks

four hand dipped sticks of mozzarella cheese fried with a golden brown outside and a creamy, gooey inside, served with marinara sauce 7.29

Quesadilla

three cheeses sandwiched between two crispy grilled flour tortillas, sided with shredded lettuce, tomato, guacamole, salsa and sour cream 5.59
with fajita style chicken or steak 6.59

Riblets

tender baby back ribs cooked oh so slooowly in a southern style bbq sauce 7.69

Bang Bang Shrimp

ten succulent shrimp lightly breaded and fried, tossed in a sweet yet semi hot thai chili sauce 6.99



Stuffed Mushrooms

mushroom caps stuffed with a blend of cream cheese, sautéed onions and a mildly spicy sausage 6.99

Hot Lips

no bones about it... just like hot wings without the bones, served with celery sticks and ranch or bleu cheese dressing 7.69

Golden Shrimp

a generous portion of "freshly breaded" shrimp fried to a perfect golden brown, served with our spicy cocktail dipping sauce 6.59

Spinach & Artichoke Dip

a creamy blend of spinach, artichoke hearts and sun-dried tomatoes, presented bubbly hot and served with tortilla chips 8.29
substitute french bread for 1.39

SALADS & SOUPS

the following selections are served with fresh baked bread

Bleu Cheese & Walnuts

spring greens tossed with bleu cheese crumbles, dried cranberries, walnuts, bacon and strips of grilled chicken, drizzled with our strawberry balsamic vinaigrette dressing 10.89

Chop House Steak Salad

prime strip steak grilled to your liking, nested on a bed of greens with tomatoes, eggs, red onion, dried cranberries, bleu cheese crumbles and our strawberry balsamic vinaigrette dressing 10.89

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

Caesar Salad

an Abbey original... fresh romaine lettuce with garlic croutons and parmesan cheese, tossed with our own homemade caesar dressing 5.29

with blackened chicken 8.49

with blackened shrimp 9.99

Asian Grilled Salad

crisp leaves of romaine lettuce topped with grilled chicken, toasted almonds, mandarin oranges, sesame seeds and raisins, tossed with an asian sesame dressing 9.99

Wild Salmon Caesar Salad

a six ounce baked salmon, garlic croutons and parmesan cheese atop a bed of fresh romaine lettuce leaves, served with our homemade caesar dressing 10.99

Tossed Salad

a perfect complement to any meal selection... fresh crisp lettuce, tomato, red peppers, cukes, egg and your choice of dressing 3.29

Cobb Salad

fresh lettuce greens topped with strips of grilled chicken, tomatoes, bacon, chives, eggs and bleu cheese crumbles, presented with our own italian dressing 9.99

Garden Chicken Salad

strips of grilled or crispy fried chicken on a bed of fresh greens with tomatoes, freshly grated cheeses & honey mustard dressing 9.69

The
ABBEE

Homemade French Onion Soup

a must... a 14-16 oz ramekin crock filled with caramelized onions in a dark rich beef broth with baguette croutons and lots of melted gooey gruyère cheese on top 5.29

Soup of the Day

homemade... ask about today's featured soup served with fresh baked bread 3.29

dressings: **Hidden Valley** ranch, honey mustard, 1000 island, french, italian, strawberry balsamic vinaigrette, asian sesame, caesar dressing .69 extra
bleu cheese dressing .69 extra ~ bleu cheese crumbles .69 extra

Hidden Valley ® Original Ranch ® is a registered trademark of Hidden Valley Foods.

CLASSICS

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

Chicken Monterey

two sautéed breasts of chicken nested
on a bed of rice and topped with thin
sliced ham and provolone cheese 15.29

Chicken Piccata

two sautéed breasts of chicken topped
with a lemon caper butter sauce, served
on a bed of angel hair pasta 15.29

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 16.99

Romano Chicken

two sautéed breasts of chicken
topped with a white wine cream sauce
loaded with fresh sliced mushrooms
and artichoke hearts 17.29

Shrimp Dinner

eight succulent shrimp hand breaded
and fried to a crispy golden brown,
presented on a bed of rice, served
with cocktail sauce 14.99

Parmesan Crusted Salmon

this eight ounce salmon filet is enrobed in a
parmesan crumb crusted breading then baked
to perfection and served on wild rice 16.99

Tilapia

this eight ounce white fish fillet is baked
in your choice of a thai style lemon
myrtle, cajun or lemon pepper, served
with a wedge of lemon 13.29

Shrimp Kabobs

eight of our shrimp skewered with red
bell peppers, zucchini and mushrooms,
flame-broiled and served with our
own cocktail sauce 14.99

Cedar Plank Salmon

an eight ounce salmon filet baked on a cedar plank with a red
pepper caper sauce, served on a bed of wild rice 17.99

Chicken Breasts

two, 5 ounce breasts of chicken
flame-broiled plain or bbq style, served
to you on a bed of rice 12.89

Korean Style Tuna Steaks

an eight ounce Ahi tuna steak
marinated in an asian sesame oil,
then grilled to medium rare 16.99

SIDES

Steak House Potato Salad 1.19

Baked Potato 2.39

Twice Baked Potato 2.99

Fried Potatoes w/ onion 2.39
(with cheese 3.29)

Steamed Broccoli 3.19

Fresh Steamed Vegetables
with herbed butter 3.19

Steamed Asparagus 4.19

Homemade Soup with fresh bread 3.29

Basket of Tortilla Chips 2.39

French Fries 2.09

Cole Slaw 1.19

Sour Cream .89

Guacamole 1.39



OFF THE BROILER

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

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

FONTENAY TOP SIRLOIN
for our guests who appreciate a fine steak...
a twelve ounce, center cut top sirloin steak
flame-broiled to your liking 15.39

STEAK ADD ONS

Cajun Style 1.29

Merlot Mushrooms 3.29
mushrooms sautéed in a blend
of butter and merlot wine

Shrimp Kabobs 4.99
four seasoned and grilled shrimp

Bubbly Bleu Cheese 1.59

Breaded Shrimp 3.99

Sautéed Onions 1.29
a generous portion

Cowboy Steak

the best steak on the menu ~ this
sixteen ounce, choice bone-in ribeye
is flame-broiled to your liking...
a must try market price

Ottobeuren Strip

the pride of the midwest... a
twelve ounce, fresh cut new york strip
flame-grilled to your liking 21.79

Thrill of the Grill

can't decide... your choice of two
of the following: shrimp kabob,
a six ounce top sirloin, half rack
of ribs or our five ounce bbq
chicken breast 18.99

St. Gall Pork Chop

mouthwatering... an inch thick (14-16oz) center cut
pork chop flame-grilled tender and juicy 16.99

Montecassino Ribeye

a freshly cut, well marbled, twelve ounce
ribeye steak perfectly flame-broiled
to your specifications 21.79

Disiderius Ribs

a rack of barbequed basted baby
back pork ribs, seasoned and slowly
cooked oh so tender 18.39

San Pedro de Roda Kabobs

marinated top sirloin, mushrooms, onions and red peppers skewered
and flame-broiled, presented on a bed of rice 14.99

Mont St. Michael Filet

the most tender of all steaks... an eight
ounce, mouthwatering beef tenderloin
flame-broiled to your taste 28.99

Carolingian Pepper Steak

this twelve ounce, center cut top
sirloin is seared in a cracked black
pepper crusting 17.59

DESSERTS

Cheesecake

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

Birthday Cake Ice Cream

creamy, rich birthday cake ice cream
1 scoop .99 2 scoops 1.59

Godiva Chocolate Brownie Sundae

our fabulous godiva chocolate brownie topped with vanilla bean ice
cream, hot fudge, whipped cream and toasted almonds 6.09

Hot Fudge Sundae

vanilla bean ice cream topped with hot
fudge and finished with whipped cream
1 scoop 2.09 2 scoops 2.69

Lemon Berry Mascarpone

white lemon cake layered between
vanilla cheesecake and then
topped with berries 4.39

SANDWICHES

all sandwiches are served with french fries and a pickle
any substitutions will be charged accordingly

Hamburger

a third pound of choice ground
beef flame-broiled juicy, presented
on a toasted bun 5.29
add cheese .39 extra

Gary Burger

a belt buster... this half pound burger is
topped with bacon, sautéed mushrooms,
american and provolone cheese, served
on a toasted kaiser bun 8.49

Abbey Burger

our third pound burger topped with sautéed mushrooms,
onions and your choice of cheese (swiss, american, provolone
or cheddar), served on a toasted bun 6.39

Grilled Chicken Sandwich

this five ounce breast of chicken is flame-grilled
tender, presented on a toasted bun 5.79
add cheese .39 add bbq sauce .49

Abbey Kaiser Dip

roasted beef sliced thin and piled high
on a toasted kaiser bun, presented
with a cup of au jus 7.99

Tenderloin

a tenderized pork loin hand breaded
and fried golden brown, served
on a toasted bun 6.89

Monterey Chicken Sandwich

a flame-broiled, bbq infused chicken breast topped with thin
sliced ham and provolone cheese, served on a toasted kaiser
bun, garnished with lettuce and tomato 7.69

Ribeye Steak Sandwich

seven ounce ribeye steak flame-
broiled to your liking, presented
on toasted garlic sourdough,
topped with sautéed onions
and mushrooms 10.59

Fervo Chicken

this five ounce chicken breast is hand
breaded and fried to a crispy golden
brown then tossed in our own
signature wing sauce, topped with
provolone cheese, served on a
toasted kaiser bun 8.39

Chicken Club

a flame-broiled chicken breast topped
with bacon and swiss cheese, served
on a toasted kaiser bun, garnished
with lettuce and tomato 7.69

Horseshoe

a quarter pound, flame-broiled burger
served on garlic toast with a pile of
fries and then smothered with our
own secret cheese sauce 7.69

Fervo Shoe

our crispy fried chicken breast dipped in buffalo
sauce, served on garlic toast with a pile of fries and then
smothered with our own secret cheese sauce 8.39



SOFT DRINKS



Coffee 1.49

Milk (pint) 1.79

Iced Tea 1.79

Hot Tea 1.09

Pop 1.79

(coke classic, caffeine free diet pepsi,
sierra mist, pepsi, mt dew, root beer)

Alligator Ice

(for kids) 2.50



BASKETS

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

Hot Lips Basket

just like hot wings without the bones...
served with bleu cheese dressing
and celery sticks 9.29

Rib Basket

this is one to try, these ribs are great...
a generous portion of our tender, juicy
barbequed baby back ribs 8.99

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 7.99

Quesadilla Basket

grilled flour tortillas filled with your choice of cheesy beef or
chicken, served with salsa, guacamole and sour cream 8.39

Shrimp Basket

fresh shrimp hand breaded and fried to a crispy golden
brown, served with our own spicy cocktail sauce 8.59

Chicken Strip Basket

fresh cut strips of chicken hand breaded
and then fried to a golden brown, served
with your choice of dipping sauce 8.29

SMALLER BITES

these dishes are prepared for our guests with a smaller appetite

Tuscany Chicken

an eight ounce boneless chicken breast stuffed with mozzarella
cheese and artichoke hearts, then baked and presented on a bed
of angel hair pasta then topped with marinara sauce 9.99

Petite Salads

a smaller version of our fresh salads...
your choice of chicken caesar, garden
chicken, buffalo chicken, asian grilled or
our bleu cheese & walnut salad 7.29

Cajun Blackened Salmon

a six ounce salmon fillet dusted with
cajun spices, flame-broiled flaky, served
with steamed vegetables or your
choice of potato 12.99

Feta Chicken

an eight ounce breast of chicken stuffed with a blend
of fresh rosemary, mozzarella and feta cheese, baked tender and
served with steamed vegetables or your choice of potato 9.99

Illini Filet

2-five ounce, bacon wrapped pork tenderloin
medallions grilled tender, served with steamed
vegetables or your choice of potato 9.99



Top Sirloin

a six ounce sirloin flame-broiled to your
liking, served with our steamed vegetables
or your choice of potato 9.69

Monte Cristo Chicken

a flame-broiled breast of chicken
topped with sautéed onions, mushrooms
and swiss cheese, includes steamed
broccoli with cheese sauce 8.99

Chicken Cordon Bleu

a plump chicken breast topped with ham,
swiss cheese and honey dijon mustard,
then baked to perfection 9.99

SIGNATURE MARTINIS

...all martinis are seven ounces...

Dirty Bird

this is one to try... our dirty grey goose martini

Creamy Raspberry

raspberry vodka, raspberry island oasis, and ice cream... soooo smooth

Crazy Cosmo

stoli citrus, cointreau and cranberry juice with a lemon peel

Key Lime Pie

vanilla vodka, keke, pineapple and a graham cracker rim... you would think you're in Miami!

Green Apple

apple vodka and apple pucker with a splash of white soda

Pama-Tini

pama juice, stoli vanilla and pama liquor

Chaca-Tini

vodka, baileys, kahlua and vermeer... a chocolate lovers dream!!

Bikini Martini

malibu pineapple, malibu coconut & pineapple juice

10.00 MINIMUM ON ALCOHOL TABS PAID WITH CREDIT OR DEBIT CARDS

BEERS



Domestic Bottles (assorted) 2.50

Imported Bottles 4.00

Amstel Light ~ Beck's
Corona ~ Corona Light
Abbey Ale ~ Harps
Heineken ~ Killian's Red
Samuel Adams ~ Schlaflys

Draft Beer pint glass 2.00

Budweiser ~ Bud Light
Miller Lite ~ Shock Top 3.00
the following draft beers are 4.00
Bass Ale ~ Black & Tan
Blue Moon ~ Boulevard Wheat
Guinness Stout ~ Stella Artois

WINES

Beringer

glass 4.50 carafe 18.00
Lambrusco ~ White Zinfandel
Chardonnay ~ Cabernet ~ Merlot

Bolla Pinot Grigio ~ Columbia Reisling

Mirassou Pinot Noir
glass 5.50 bottle 20.00

FROZEN DRINKS

Island Oasis Smoothies

4.00 each
(these are non-alcoholic)

Island Oasis 5.00 each

Grasshoppers ~ Daiquiris,
Margaritas ~ Coladas

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.