

ALCESTER
SINCE 1987
STEAKHOUSE

Alcester, South Dakota

www.alcestersteakhouse.com

~ Appetizers ~

Our appetizers are a meal for one or a starter for two!

Nachos

A platter of tortilla chips covered with melted Cheddar & Monterey Jack cheeses, salsa and sour cream and chives. Choose Fajita Chicken or Spiced Beef. Served with or without jalapeños. \$7.00

Brew City™ Onion Rings

A true classic! Our Brew City Onion Rings are a generous portion of thick rings of onion battered and lightly fried. Served with Ranch dressing. \$5.00

Brew City™ Beef & Cheese Fries

Brew City French Fries smothered with Spiced Beef and melted Cheddar & Monterey Jack cheeses. \$6.00

Buffalo Wings

Six large chicken wings served with celery sticks and Bleu cheese dressing. Specify sweet BBQ, Mild, Spicy or Chipotle Raspberry. \$5.00

Crispy Battered Green Beans

Coated in a delightfully-crisp batter that balances the natural sweet flavor of green beans with a blend of seasonings and spices. Served with Zesty Ranch dip. \$5.00

Fried Clam Strips

These sweet strips of clam are breaded and fried. Served with a side of our homemade cocktail sauce. \$6.50

Cream Cheese Stuffed

Jalapeno Poppers

Served with creamy horseradish dip. \$5.00

Potato Skins

Twelve wedges smothered in melted Cheddar and Monterey Jack cheeses, bacon crumbles and sour cream with chives. \$4.00

Garlic Bread Parmesan

Six slices of our grilled French Bread seasoned with garlic and garnished with freshly shredded Parmesan cheese. Served with Marinara dipping sauce. \$3.00

Mozzarella Sticks

Smooth, creamy real Mozzarella cheese coated with a delicate layer of draft beer batter. \$5.00

Shrimp Cocktail

A generous serving of small prawns with cocktail sauce. \$5.00

Breaded Pickle Chips

Crinkle-cut dill pickle chips coated in a light breading, fried, and served with a Zesty Ranch dressing. \$5.00

Combo Platter

Undecided? Why not try it all! This belt-buster includes Onion Rings, Mozzarella Sticks, French Fries, Battered Green Beans, Garlic Bread Parmesan and Dipping Sauces. \$10.95

~ Beverages ~

Coffee 100% Columbian Coffee \$1.25

Milk \$1.25 • (Chocolate Milk add .25¢)

Soft Drinks "All you can drink!" \$1.25

Coca-Cola, Diet Coke, Mr. Pibb, Mello Yello, Sprite, Root Beer, Raspberry Tea, Pink Lemonade

Hot Tea \$1.25

Ice Tea \$1.25

Hot Apple Cider (in season) \$1.25

~ Gift Certificates ~

Gift Certificates are available at the host stand.

For your convenience, a 15% gratuity will be added to tables of eight or more.
There will be an extra charge of \$2.00 for adults sharing a dinner.

~ Dinners ~

*All dinners are served with our salad bar, choice of side, and grilled French bread.
No potato is served where rice or pasta is featured.*

Salad Bar

We stock our salad bar with the finest fruits, vegetables, cheeses and salads in season. We also feature low-fat Dorothy Lynch and Hidden Valley Ranch dressings. \$6.95
With Sandwich or Light Dinner, \$5.00

Steaks

*We age, cut and grind our own.
We reserve the right to butterfly medium-well and well-done steaks.*

Choice Top Sirloin

8 ounces for the smaller appetite. \$11.95
12 ounces served thick and juicy. \$14.45
16 ounces for the hearty appetite. \$16.95

Ribeye

This well marbled steak is cut to twelve ounces.
A steak lover's delight! \$18.95

Grilled Ham Steak

Maple and brown sugar glazed ham carved to ten ounces and grilled. \$10.95

Filet Mignon

The finest cut available! A mouth watering seven ounce tenderloin wrapped in bacon and served with Béarnaise sauce. \$15.45

New York Strip

A thick, juicy ten ounce steak famous for its hearty flavor. \$16.95

Porterhouse

Choice cut 16 ounce T-bone steak. Hearty flavor of a strip steak on one side, the tender filet on the other. \$21.95
For Two \$25.95

Irish Whiskey Hunter Strip

Our ten ounce grilled New York Strip served with a rich demi-glace made with Irish whiskey and roasted garlic. \$17.95

Chopped Steak

Ground fresh and pattied in our kitchen. Fourteen ounces – a regional favorite! \$11.95

Smothered Chopped Steak

Our freshly ground, grilled chop steak smothered with a generous helping of sautéed mushrooms and sweet onions. \$14.95

Firefighter Filet

Our moist, tender and flavorful beef filet rolled in our special blend of New Orleans spices and grilled. Capped with spicy Pepperjack cheese. "Like a firefighter, it's hot on the outside, tender on the inside"! \$16.45

- Add your own final touches to your steak! -

Sautéed Mushrooms \$3.00 • Sautéed Sweet Onions \$2.00 • Flame-roasted Peppers & Onions \$1.50
Our own blend of New Orleans Cajun Seasonings \$1.00

Specialties

Prime Rib Au Jus

Slow roasted with our own special blend of seasonings. Sliced off the roast rare and grilled to temperature. (Limited availability)

Eight ounces. \$14.45
Twelve ounces. \$18.45
Sixteen ounces. \$22.95

Oriental Stir Fry over Wild Rice

Our award-winning stir fry! Choose vegetable, chicken, shrimp or beef. \$11.95

Hickory-Smoked BBQ

Baby Back Pork Ribs

Smoked right in our own kitchen with real hickory wood. Served with BBQ sauce.

Half rack, eight ounces. \$11.95
Full rack, sixteen ounces. \$16.95

Pork-of-the-Day

Ask your server for the day's selection.

Pasta-of-the-Day

Ask your server for the day's selection.

- Grilled Chicken Breasts -

Grilled Chicken Breast

Six ounces of grilled whole muscle chicken breast without the skin or bone and served on a bed of wild rice. \$10.45

Irish Whiskey Hunter Demi-Glace

A rich demi-glace made with Irish whiskey and roasted garlic. Served over a six-ounce chicken breast with wild rice. \$10.95

Dijon Honey

Our grilled chicken breast glazed with sweet honey, French Dijon mustard and seasonings, served on a bed of wild rice. \$10.95

Brandied Peach Glaze

Our grilled chicken breast glazed with our own special blend of peaches, brandy and sweet spices. Served on a bed of wild rice. \$10.95

Sweet Raspberry Pepper

We took a sweet raspberry glaze and gave it a kick with the chipotle pepper. Served over a six-ounce chicken breast with wild rice. \$10.95

Béarnaise Sauce

This smooth, rich and creamy sauce is one of our favorites! Finished with tarragon and shallots, and served on a bed of wild rice. \$10.95

- Seafood -

Fantail Shrimp

A dozen large shrimp, butterflied, breaded, fried and served with our own cocktail sauce. \$10.95

Parmesan Tilapia

Pan-seared fillet seasoned and topped with melted parmesan cheese. Served with a lemon wedge and tartar sauce. \$11.95

Salmon Fillet

The rich, soft textured flavor of salmon is enriched when grilled. A steakhouse favorite! Served with a lemon wedge and tartar sauce. \$12.95

Grilled Shrimp Skewers

Three skewers of large tail-on shrimp, grilled and basted with a sweet chilli Thai sauce. Served with a lemon wedge. \$14.95

Battered Cod

Cod's mild flavored meat is white, lean and firm. We take large pieces and batter them in the style of the old English pubs. Served with tartar sauce and a lemon wedge. \$12.95

Sweet Fried Clam Strips

Six ounces, tenderized and battered with malted barley flour. Served with our own cocktail sauce and lemon wedge. \$11.95

- Surf & Turf Combinations -

We took the favorites from our menu, reduced the size and doubled the choices. Enjoy!

7-oz. Filet Mignon & a Grilled Sweet Thai Shrimp Skewer \$18.95

8-oz. Prime Rib & Battered Cod \$18.95

8-oz. Top Sirloin & Sweet Fried Clam Strips \$13.95

Grilled Sweet Thai Shrimp Skewer & 1/2 rack Smoked Pork Ribs \$14.95

Battered Cod & 1/2 rack Smoked Pork Ribs \$16.45

8-oz. Top Sirloin & Grilled Chicken Breast \$14.95

Our Quality Assurance Pledge:

The Alcester Steak House is committed to quality, service and cleanliness. If we fail in any way, we want to know about it. We appreciate your business and thank you for dining with us this evening!

— Jeff & Shelley Brown and Staff

- Kid's & Senior's Menu -

*Served with choice of one side dish
plus a single-scoop Hershey's Chocolate sundae for dessert!*

1/4-lb. Hamburger \$4.45

Chicken Strips \$5.95

Grilled Cheese \$4.95

Pasta (With Marinara or Alfredo) \$5.45

Child's Salad Bar \$4.45

BBQ Ribs \$6.45

BBQ Beef Tips \$5.95

Prime Rib au jus \$8.95

Sirloin Sandwich \$7.95

- Soups & Sides -

Brew City™ French Fries \$1.50

Brew City™ Onion Rings \$1.50

Wild Rice Blend \$1.50

Baked Potato \$1.50

Baked Sweet Potato \$1.50

Sour Cream & Chive Potato Wedges \$1.50

Garden Salad \$1.50

Sauteed Oriental Vegetables \$1.50

Crispy Battered Green Beans \$1.50

Cheddar Cheese Balls \$1.50

Soup of the Day Six ounce cup. \$1.75 • Twelve ounce bowl. \$3.50

~ Wines ~

House Wines by the Glass

Woodbridge by Robert Mondavi \$4.25

White Zinfandel

Chardonnay

Riesling

Pinot Grigio

Merlot

Cabernet Sauvignon

Zinfandel

Ruffino \$4.25

Chianti Red

Rex Goliath \$4.25

Shiraz

Wines by the Bottle

- White Wines -

BV Costal Chardonnay \$19.00

Woodbridge by Mondavi

Pinot Grigio \$14.00

Riesling \$14.00

Columbia Crest Two Vines Riesling
\$14.00

- Blush & Sparkling Wines -

Beringer White Zinfandel \$14.00

Domaine St. Michelle Sparkling
Blanc de Blanc \$22.00

- Red Wines -

Ruffino Chianti Red \$20.00

Ironstone Zinfandel \$19.00

BV Costal Cabernet \$19.00

Rex Goliath Shiraz \$14.00

Pino Evil Pinot Noir \$14.00

Lindemans B40 Merlot \$13.00

Trapiche Malbec \$17.00

~ Light Dinners ~

Served with grilled French bread.

Pasta-of-the-Day

Ask your server for the day's selection.

Sirloin Sandwich

Six-ounce steak. \$6.95

Fantail Shrimp

Tender shrimp breaded and fried. Served with our own cocktail sauce for dipping. \$5.95

Smoked Pork Ribs

Smoked fresh in our kitchen with real hickory wood. Served with BBQ sauce. \$6.95

Petite Chopped Steak

Ground fresh and pattied in our kitchen. Eight ounces – a regional favorite! \$5.00

BBQ Beef Tips

The trimmed cuts from our steaks fried and seasoned. Eight ounces served with BBQ sauce. \$6.95

Breaded Chicken

Tenderloin Fillets

Three strips of breaded chicken tenderloin. Fried to a golden brown and served with Honey Dijon dipping sauce. \$5.95

Grilled Chicken Breast

Six ounces of grilled whole gourmet chicken breast without the skin or bone. \$5.00

- Gourmet Hamburgers -

Our half-pounder is ground fresh and pattied in our kitchen.

Served on a fresh Kaiser roll with a kosher dill pickle.

Lettuce, tomato, onion, salad dressing add 75 cents.

Plain 'Ol. \$5.00

Western

Cheddar Cheese with a side of BBQ sauce. \$5.75

Smokehouse

Bacon and Cheddar with a side of BBQ sauce. \$6.25

Patty Melt

Cheddar, Swiss and sautéed onions on rye toast. \$6.00

Pizza

Spicy Marinara sauce and Pepperjack cheese, topped with freshly shredded Parmesan cheese. \$5.75

Spicy

Jalapeno bacon, Pepperjack cheese, spicy mayo and jalapeno peppers. \$6.25

Double Cheese

Two quarter-pound burgers with Cheddar, Swiss and Pepperjack cheeses. \$6.50

- Gourmet Sandwiches -

Grilled Chicken Breast

A six ounce boneless, skinless whole gourmet chicken breast served on a fresh Kaiser roll and a kosher dill pickle. 5.00

Battered Cod Fillet

Four ounces of battered Cod served on a Kaiser roll with tartar sauce and lettuce. \$5.95

Buffalo & Bleu Chicken

Grilled chicken breast tossed in Buffalo sauce and topped with chunky Bleu Cheese dressing. \$5.75

Dakota

Grilled chicken breast topped with Swiss cheese and sautéed mushrooms. \$6.00

Cordon Bleu

Grilled chicken breast topped with ham and Swiss, sautéed mushrooms and served with honey dijon mustard. \$5.75

Mayor

New Orleans-style Cajun seasonings and bacon. \$5.75

French Dip

Sliced roast beef served on a grilled Hoagie roll and topped with Swiss cheese and sautéed onions. Served with au jus. \$6.00