

Ely Steak House

216 E Sheridan St 55731-1452 · +12183657412 · Updated: Jan 14, 2026

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APPETIZERS 11

Shrimp Remoulade

five large, chilled, tail-on shrimp served on a a crisp bed of lettuce with fresh sauce remoulade.

Sauteed Mushrooms

fresh mushrooms, sauteed with garlic and burgundy wine, served with a side of ranch dressing.

Fried Calamari

generous portion of breaded squid served with a spicy marinara sauce.

Escargot

six chubby snails baked in their shells with fresh herbs, wine & garlic butter. served with toast points.

Pickled Herring

icelandic herring pickled in cream sauce served on a crisp lettuce bed.

Breaded Chicken Fingers

tender chicken strips dipped in batter, fried golden brown, and served with our sweet honey dijon sauce.

Potato Skins

deep fried skins baked with melted cheddar, bacon, and chives. served with sour cream.

Mozzarella Sticks

breaded and fried, served with marinara sauce.

Beer Battered Onion Rings

sweet onions, batter dipped and fried until golden and delicious.

Walleye Fingers

our delicious hand breaded northwoods delicacy, served with chipotle pepper sauce.

Buffalo Chicken Fritters

our crispy chicken fingers dredged in a tangy, spicy, buffalo sauce. served with bleu cheese.

SOUP AND SALAD 7

Baked French Onion Au Gratin

our own onion soup topped with croutons and swiss cheese then baked to perfection in a crock.

Aged Cheddar Cheese And Wild Rice

a hearty and creamy blend of cheese, wild rice, and ale.

Blt Salad

crisp bacon, plump tomatoes, cheddar cheese & fresh greens.

Chicken Teriyaki Salad

fresh greens, mandarin oranges, sesame seeds, red onion, chow mien noodles topped with a sliced teriyaki chicken breast and raspberry vinaigrette.

Steak House Salad

assorted fresh greens topped with a generous array of ham, chicken, swiss, cheddar, tomato & boiled egg.

Caesar Salad

fresh romaine lettuce tossed with classic caesar dressing, croutons and parmesan. can also be served topped with sliced blackened chicken breast or sliced steak

Tossed House Salad

fresh greens and select veggies combine to make a perfect start to any meal.

SUPPER 21

Prime Rib

(served on friday and saturday evenings)our specially seasoned slow roasted rib cooked to perfection.

New York Strip

twelve ounce loin steak hand selected for its exquisite marbling, chargrilled to your liking and served on a sizzling platter.

Rib Eye

bursting with flavor, chargrilled tender & juicy. one of the best.

Sirloin Tip

an eight ounce filet of sirloin for the lighter appetite.

Top Sirloin Butt Steak

our big & juicy dukes choice steak, fourteen ounces of superb beef served sizzling.

Filet Mignon

the most tender steak, seared at high temperature to retain its natural juices. enjoy.

Porterhouse

if you just got out of the woods, this is the one for you! our twenty two ounce example of strip & filet, simply astonishing!

Chopped Steak

eight ounces of fresh ground choice steak covered with grilled onions.

Steak Tournedos

choice medallions of beef sauteed with fresh shallots, garlic and chives, flamed with brandy, then simmered together in a reduced cream sauce.

Steak Rickenbacker

an eight ounce choice sirloin rolled in crushed peppercorns, grilled to your liking then generously topped with sauteed mushrooms, green peppers and onions. served on a sizzling platter.

steer Beer Sirloin

peppercorn crusted steak enhanced by our fresh shallot and lake superior oatmeal stout pan sauce reduction.

Miners Pork Chop

our large mouth watering ten ounce center cut chop, charbroiled & served with a cognac splashed baked apple.

Chicken Vesuvio

chicken oven roasted with baby reds in our savory fresh rosemary and garlic sauce.

Broasted Chicken

one-half chicken lightly seasoned and breaded then fried under high pressure to seal in its natural juices.

Chargrilled Chicken Breast

two large boneless chicken breasts specially marinated then finished with our sweet honey dijon sauce served on a bed of wild rice pilaf.

Walleye Fillets

two northwoods walleye fillets cooked to your liking. prepared hand breaded and fried, cajun blackened, baked, or almandine, complimented by our sauce remoulade on the side.

Grilled Salmon Hollandaise

an eight ounce norwegian steak topped with hollandaise sauce served on wild rice pilaf.

Fried Shrimp

six gulf shrimp hand battered and deep fried to a golden brown.

Baked Walleye Parmagiana

walleye fillet deep fried then smothered in marinara sauce & mozzarella cheese. baked in our hot ovens until golden brown, served over linguini with garlic bread.

Alaskan King Crab Legs

choose these 1 or 112 pounds of freshly steamed crab, served with drawn butter.

Shrimp Alfredo

four large gulf shrimp folded into our creamy parmesan sauce with linguini and garlic bread.
