

Morrie's Steakhouse

2507 S Shirley Ave 57106-4324 · +16053628125 · Updated: Jan 14, 2026

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GRASS FED & GRAIN FINISHED BEEF 3

BACON WRAPPED FILET

*L3 Nitrate Free Bacon. With choice of side.

AVAILABLE OPTIONS

6oz: \$32.00

9oz: \$44.00

MORGAN RANCH NEW YORK STRIP

Breed: Hereford & Angus - Burwell, NE. With choice of side.

\$38.00

MORGAN RANCH DELMONICO CUT RIBEYE

Breed: Hereford & Angus - Burwell, NE. With choice of side.

\$42.00

GRASS FED & GRASS FINISHED BEEF 1

SVEC FARM NY STRIP

Breed: Belted Galloway - Estelline, SD. With choice of side.

\$46.00

AMERICAN WAGYU BEEF 4

MORGAN RANCH BONE-IN TOMAHAWK RIBEYE

Grass Fed - Grain Finished Breed: Japanese Black, BMS 6-8, Burwell, NE. With choice of side.

\$110.00

MORGAN RANCH DENVER CUT "ZABUTON"

Grass Fed - Grain Finished Breed: Japanese Black, BMS 6-8, Burwell, NE. With choice of side.

\$41.00

MORGAN RANCH TOP SIRLOIN

Grass Fed - Grain Finished Breed: Japanese Black, BMS 6-8, Burwell, NE. With choice of side.

\$26.00

MORGAN RANCH PRIVATE RESERVE WAGYU FILET MIGNON

Grass Fed, Grain Finished Breed : Japanese Black, BMS 8+, Burwell NE

\$65.00

JAPANESE WAGYU BEEF 1

JAPANESE WAGYU FILET MIGNON

With choice of side.

\$125.00

SOUTH DAKOTA BISON 1

WILD IDEA BUFFALO RIBEYE

With choice of side.

\$55.00

STEAK ENHANCEMENTS 8

BLUE SLAB	\$9.00
Amablu - 75 Day Old Cave Aged, Faribault, MN	
BOURBON GLAZED MUSHROOMS & ONIONS	\$7.00
Dakota Mushroom and Microgreens	
JUMBO TIGER SHRIMP OSCAR (two)	\$14.00
Fruit of the Coop Bearnaise - Asparagus	
AU POIVRE	\$8.00
Peppercorn Crusted - Cognac - Beef Jus - Brined Green Peppercorn - Stensland Crème Fraiche	
MORRIE'S STYLE	\$8.00
Cajun Crusted - Bleu Cheese - Bacon - Heirloom Tomato Relish - Cajun Gastrique	
HUNTERS	\$9.00
Cracked Pepper - Herb Bordelaise - Jumbo Onion Slab	
COCO SHRIMP (four)	\$15.00
Malibu Rum Battered - Chili Lime Sauce	
SMOKED BACON SLAB	\$18.00
Nueske's Smoked Bacon - 8oz - Dimock Cheddar Jalapeño Grits - Cajun Gastrique	

SHARABLE SIDES ⁵

LOADED HASHBROWNS	\$15.00
Bacon - Sour Cream - Dimock Dairy Cheddar Chopped Chives	
LOBSTER MASHED POTATOES	\$25.00
Fresh Lobster Meat - Smoked Gouda - White Cheddar Lobster Bechamel	
SMOKED PORK MAC	\$19.00
Caramelized L3 Berkshire Pork Shoulder - Sweet Corn - Red Peppers - Nueske's Bacon - Pasta - Blue Cheese - Smoked Gouda - White Cheddar	
CHORIZO HASHBROWNS	\$22.00
L3 Chorizo - Oscar's Red Chile Sauce - Crème Fraiche - Mexican Oregano - Chihuahua Cheese	
SPICY GOCHUJANG BRUSSELS SPROUT	\$16.00
With Roasted Walnuts	

ENTRÉE SIDE CHOICES ¹²

Boursin Mashed Potatoes

House Fries

Sea Salt & Olive Oil Baked Potato

Asparagus Spears

Creamed Spinach

With garlic & asiago

Jalapeño Creamed Corn

Organic Carrots

Forbidden Rice Risotto

Roasted Root Vegetables

Mornay Sauced Fries

\$2.00

Dusted with Espelette

Spicy Gochujang Brussels Sprouts

\$2.00

With roasted walnuts

Carolina Gold Plantain Fried Rice

\$2.00

APPETIZERS & SMALL PLATES 11

SMOKED BACON SLAB

\$18.00

Nueske's Smoked Bacon - 8oz - Dimock Cheddar Jalapeño Grits - Morrie's Cajun Gastrique

COCONUT SHRIMP (six)

\$22.00

Malibu Rum Battered - Chili Lime Sauce

OYSTERS ROCKEFELLER (five)

\$25.00

Gulf of Mexico - Bacon - Spinach - White Cheddar - Lemon - Tabasco

CHOPHOUSE ONION RINGS

\$14.00

Thick Cut - Chophouse Dip - Chives

BRONZED WALLEYE PIECES

\$18.00

Fresh Water Canadian Walleye - Cajun Dusted - Remoulade

HAIWICK RANCH DRY-AGED ITALIAN MEATBALLS (five)

\$20.00

Dry Aged Pasture Raised Angus from Highmore, SD Marinara - Breadico Charred Focaccia

CRAB CAKES

AVAILABLE OPTIONS

Maryland Style - Remoulade - Lemon Caper Aioli

Two: \$18.00

Three: \$25.00

JUMBO TIGER SHRIMP COCKTAIL (six)

\$25.00

Cocktail Sauce - Saltine Crackers - Tabasco

SD POUTINE

\$24.00

Tenderloin Tips - L3 Berkshire Pulled Pork - Stensland Cheese Curds - Au Poivre Sauce - Duck Fat Roasted Yukon Gold

Potatoes - Chipotle Tabasco - Chives

BONE MARROW TARTARE

\$22.00

Svec Farm Marrow Canoe - Tenderloin - Morgan Ranch Wagyu Sirloin - Cornichons - Scallions - Dijon Mustard - Pecorino

Parmesan Crusted Breadico Focaccia - Greens

SEAFOOD FONDUE

\$22.00

Crab - Sea Bass - Salmon - Assorted Vegetables Butter & Rye Cracker - Olive Oil Smothered & Toasted Breadico Focaccia - Charred Lemon

ENTREES 5

OAXACAN RED MOLE CHICKEN

\$32.00

Mayborn Acres Freedom Ranger Chicken - Banana Leaf - Plantains - Fried Carolina Gold Rice

CAULIFLOWER STEAK

\$19.00

Pan Seared Cauliflower - Cauliflower Hummus - Lemon Walnut - Gremolata - Extra Virgin Olive Oil - Choice of Side

100 LAYER LASAGNA

\$34.00

Fruit of the Coop Egg Noodles - Buffalo, Pork & Beef Ragu - Stensland Mornay Sauce - Parmesan Pecorino - Creamy Ricotta - Fresh Herbs - Choice of Side

LIQUID GOLD BURGER

\$32.00

Breadico Garlic & Rosemary Potato Bun - Morgan Ranch Custom Blend - Liquid Gold Demi - Russian Dressing - American Cheese - Stensland Mornay Sauced Fries Dusted with Espelette

BERKSHIRE PORK CHOP

\$37.00

Pasture Raised in Alcester, SD JJ's Bourbon Barrel Aged Maple Syrup - Gochujang Spicy Brussels Sprouts - Sweet Potato - Roasted Walnuts *Recommended preparation Med Rare - Medium temperature

FRESH SEAFOOD 3

SKUNA BAY CANADIAN SALMON

\$33.00

Forbidden Rice Risotto - Wilted Garlic Spinach - Citrus Beurre Blanc

CANADIAN WALLEYE

\$29.00

Blackened - Seasonal Root Vegetables - Charred Lemon

CHILEAN SEA BASS

\$45.00

Forbidden Rice Risotto - Wilted Garlic Spinach - Citrus Beurre Blanc

SALADS 3

CAESAR

\$7.00

Romaine - Fresh Grated Parmesan Reggiano - Caesar Dressing - Crouton

WEDGE

\$7.00

Iceberg Wedge - Bacon - Heirloom Tomatoes - Blue Cheese Crumble - Honey Balsamic

HOUSE

\$6.00

Artisan Greens - Seasonal Vegetable - Choice of Dressing

SOUPS 2

FRENCH ONION SOUP

\$9.00

Gruyere - Swiss - Smoked Provolone - Breadico Sourdough Crouton

CHICKEN & WILD RICE

\$7.00

Mayborn Acres Freedom Ranger - Minnesota Wild Rice - Stensland Cream

SMALL PLATES 8

SMOKED BACON SLAB

\$18.00

8oz - Nueske's smoked bacon - dimock cheddar jalapeño grits - house sauce

COCONUT SHRIMP

\$22.00

six - malibu rum battered - chili lime sauce - scallion

OYSTERS ROCKEFELLER

\$22.00

six - bacon - spinach & asiago stuffed - lemon - tabasco

CHOPHOUSE ONION RINGS

\$14.00

thick cut - chophouse dip - chives

BRONZED WALLEYE PIECES

\$18.00

fresh water walleye - cajun dusted - remoulade

JUMBO TIGER SHRIMP COCKTAIL

\$25.00

(6) - cocktail sauce - saltine crackers - tabasco

DRY-AGED MEATBALLS

\$22.00

marinara - charred bread

CRAB CAKES

\$22.00

(3) maryland style - remoulade - lemon caper aioli

AGED PREMIUM STEAKS 7

MORRIE'S RIBEYE

\$44.00

cajun encrusted - bleu cheese - pecan bacon heirloom tomato relish - house sauce. with choice of side, 14oz

PECAN BACON WRAPPED FILET MIGNON

AVAILABLE OPTIONS

with choice of side, 6oz

6oz: \$32.00

9oz: \$42.00

NEW YORK STRIP LOIN STEAK

\$34.00

with choice of side, 12oz

MORGAN RANCH SIRLOIN

\$24.00

with choice of side, 8oz

DELMONICO CUT RIBEYE

\$37.00

with choice of side, 12oz

MORGAN RANCH WAGYU ZABUTON STEAK

\$50.00

with choice of side, 10oz

MORGAN RANCH WAGYU TOMAHAWK RIBEYE

\$95.00

bordelaise - roasted garlic cloves - amablu blue cheese tallow herb butter

SEAFOOD ³

WALLEYE

\$28.00

blackened - mirepoix potatoes - arugula - citrus beurre blanc

SEABASS

\$45.00

forbidden rice risotto - wilted garlic spinach citrus beurre blanc

SALMON

\$33.00

forbidden rice risotto - wilted garlic spinach citrus beurre blanc

DESSERT ⁴

NORTHWEST CHEESECAKE

\$9.00

From The Cake Lady of Sioux Falls creamy smooth cheesecake - graham cracker crust

NANNA'S CARROT CAKE

\$10.00

From The Cake Lady of Sioux Falls fresh grated carrots - spices cream cheese filling & frosting

DEATH BY CHOCOLATE CAKE

\$10.00

From The Cake Lady of Sioux Falls sour cream chocolate cake - chocolate fudge filling and frosting - chocolate ganache glaze

PREMIUM ICE CREAM

AVAILABLE OPTIONS

vanilla bean, cinnamon, flavor of the day or Morrie's Favorite - Maple Nut

One Scoop: \$4.00

Two Scoops: \$5.00
