

# Tornado Steak House

116 S Hamilton St 116 S Hamilton St, 53703 53703-3210 · +16082563570 · Updated: Jan 14, 2026

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## STEAKS 7

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|                                  |                |
|----------------------------------|----------------|
| <b>20 Oz. Bone In Tenderloin</b> | <b>\$55.00</b> |
| <b>21 Oz. T-Bone</b>             | <b>\$43.00</b> |
| <b>8 Oz. Filet</b>               | <b>\$37.00</b> |
| <b>14 Oz. Filet</b>              | <b>\$49.00</b> |
| <b>16 Oz. New York Strip</b>     | <b>\$39.00</b> |
| <b>16 Oz. Sirloin</b>            | <b>\$35.00</b> |
| <b>28 Oz. Ribeye On The Bone</b> | <b>\$52.00</b> |

## SPECIALTIES 5

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|  |                |
|--|----------------|
| <b>Filet Au Poivre</b>   | <b>\$42.00</b> |
| 10 oz. filet of local grass fed beef with peppercorn crust & mushroom cognac cream sauce |                |
| <b>Venison</b>   | <b>\$36.00</b> |
| Tenderloin filet in peppercorns, seared greens & red wine pan sauce                      |                |
| <b>Pork Tenderloin</b>   | <b>\$19.00</b> |
| Pan fried with tart cherry sauce   |                |
| <b>Rack Of Lamb</b>  | <b>\$38.00</b> |
| Roasted with mustard, garlic, bread crumbs & mint vinegar                                |                |
| <b>Flank Steak</b>   | <b>\$25.00</b> |
| Marinated & broiled  |                |

## POULTRY & GAME 2

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|   |                |
|---|----------------|
| <b>Rabbit</b>   | <b>\$19.00</b> |
| Pan fried with bread crumb crust, seared greens & mustard bacon jus |                |
| <b>Duck Breast</b>  | <b>\$26.00</b> |
| Pan roasted with port wine currant sauce                            |                |

## SEAFOOD 4

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|  |                |
|--|----------------|
| <b>Salmon</b>                                      | <b>\$26.00</b> |
| Pan seared with lemon tarragon butter              |                |
| <b>Alaskan King Crab Legs</b>                      | <b>\$52.00</b> |
| 1½ lbs. Steamed with drawn butter                  |                |
| <b>Walleye</b>                                     | <b>\$25.00</b> |
| Pan fried with lemon, thyme, shallots & white wine |                |
| <b>Gulf Shrimp</b>                                 | <b>\$26.00</b> |
| The big ones, boiled or fried                      |                |

## APPETIZERS 5

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|--|--------------------------|
| <b>Shrimp Cocktail</b>   | <b>\$15.00</b>           |
| 5 large steamed gulf shrimp with cocktail sauce                              |                          |
| <b>Escargots</b>   | <b>\$12.00</b>           |
| Broiled in the shell with herb butter & bread crumbs                         |                          |
| <b>Coquille Saint Jacques</b>  | <b>\$15.00</b>           |
| Sea scallops poached in white wine with heavy cream over mashed potato shell |                          |
| <b>Frog Legs</b>   | <b>\$9.00</b>            |
| Sautéed with brandy, garlic & honey  |                          |
| <b>Oysters</b>   | <b>AVAILABLE OPTIONS</b> |
| Raw or Rockefeller   | \$14.00                  |
|  | \$15.00                  |

## SOUP 2

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|                     |               |
|---------------------|---------------|
| <b>French Onion</b> | <b>\$6.00</b> |
| <b>Soup du Jour</b> | <b>\$4.00</b> |

## SALADS 4

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|                         |
|-------------------------|
| <b>Caesar</b>           |
| <b>Viniagrette</b>      |
| <b>French Roquefort</b> |
| <b>Spinach</b>          |

## SIDES 8

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|                     |               |
|---------------------|---------------|
| <b>Hash Browns</b>  | <b>\$4.00</b> |
| <b>Baked Potato</b> | <b>\$4.00</b> |

|                          |               |
|--------------------------|---------------|
| <b>Yorkshire Pudding</b> | <b>\$3.00</b> |
| <b>Steak Fries</b>       | <b>\$4.00</b> |
| <b>Green Beans</b>       | <b>\$4.00</b> |
| <b>Brussels Sprouts</b>  | <b>\$4.00</b> |
| <b>Asparagus</b>         | <b>\$4.00</b> |
| <b>Market Vegetable</b>  | <b>\$4.00</b> |