

STARTERS

Iowa's Wonton	Sweet corn, green onion, & garlic-chili, with roasted corn dipping sauce <i>(Bogle, Sauvignon Blanc)</i>	7
Artichoke-Spinach Dip	Baked until bubbly with provolone & parmesan cheese served with garlic baguette <i>(Chandon, Brut Classic)</i>	8
Suppli	Risotto croquettes stuffed with provolone & spinach served with house-made diavolo sauce <i>(Ruffino, Chianti)</i>	7
Crab Cake	4 oz jumbo lump blue crab cake with whole grain mustard aioli <i>(Canyon Road, Chardonnay)</i>	11
Soup or Side Salad	French Onion or Soup du Jour: Bowl 3 Side Salad 4 Soup & Salad 7 <i>(Yalumba, Viognier)</i>	

ENTRÉE SALADS

Classic Caesar	Romaine, aged Parmesan, croutons & house-made Caesar dressing <i>(Zardetto, Brut Prosecco)</i>	7 With Chicken 10
Steak Salad	Marinated, grilled steak with mesclun greens, red onion, tomato, blue cheese, croutons & balsamic vinaigrette <i>(Rex Goliath, Pinot Noir)</i>	15
The Cobb	Roasted chicken, avocado, red onion, tomato, bacon, blue cheese, hard boiled egg & choice of dressing <i>(Innocent Bystander, Pink Moscato)</i>	12

SANDWICHES

Sandwiches are served with a choice of French fries, sweet potato fries or cole slaw.

Winneshiek Burger	8 oz house-ground Black Angus with lettuce, tomato, red onion & pickle Additional Toppings \$1 each: Provolone, Swiss, cheddar, mushrooms, grilled onions, bacon <i>(Banrock Station, Cabernet Sauvignon)</i>	10
Albert's Hoagie	Shredded rib meat with BBQ sauce, topped with house-made slaw <i>(Bogle, Old Vine Zinfandel)</i>	9
Walleye Sandwich	Crispy breaded Canadian Walleye with lettuce, tomato, red onion & a lemon aioli <i>(Canyon Road, Chardonnay)</i>	11

An 18% gratuity may be applied to parties of 7 or more. A split charge of 6.00 applies to all entrees & Chop House menu items. The split charge includes soup or salad per person & appropriate sides on each plate.

THANK YOU TO LOCAL SUPPORTERS AND VENDORS

www.albertsdecorah.com | 563.382.1837

Serving Sun-Thurs 'til 9 pm; Fri & Sat 'til 9:30 pm
Make your next reservation online - it's quick and easy!

CHOP HOUSE

Chop House items are served with a choice of a house salad or soup, vegetable du jour & choice of side: baked potato, garlic mashed potato, French fries, sweet potato fries, wild rice or coleslaw.

BBQ Ribs	Half or full rack of Albert's famous BBQ pork ribs with a choice of Sweet Baby Ray's or Bourbon BBQ Sauce <i>(Bogle, Old Vine Zinfandel)</i>	Half 15 Full 27
Duo Plate	Quarter rack of ribs with choice of 4 oz Walleye filet or two jumbo shrimp; prepared crispy breaded or broiled <i>(Pepperwood Grove, Merlot)</i>	21
Iowa Chop	8 oz bone-in center-cut grilled pork chop <i>(Conquista, Malbec)</i>	16

All steaks are Certified Black Angus Beef, hand-carved by our chef & grilled to your specifications, served with maître d' butter or red wine reduction
(Banrock Station, Cabernet Sauvignon)

16 oz Porterhouse	Bone-in steak that's cut with both the New York strip & filet mignon	32
12 oz Ribeye	Fine-grained & well-marbled with succulent flavor	29
10 oz New York Strip	Tender, center-cut & full-flavored with subtle marbling	25
10 oz Top Sirloin	Lean, with a firm texture & hearty flavor	21
6 oz Filet Mignon	Rich, mild-flavored and lean, cut from the heart of the tenderloin	23

ENTRÉES

Entrées are served with a choice of house salad or soup.

Cold Water Lobster	6 oz wild-caught Canadian tail with rosemary-infused garlic butter, choice of potato or wild rice, & vegetable du jour <i>(Canyon Road, Chardonnay)</i>	32
Cornish Game Hen	Herb-roasted whole hen on a bed of cranberry-almond wild rice served with vegetable du jour <i>(Rex Goliath, Pinot Noir)</i>	16
Walleye	8 oz Canadian walleye filet prepared crispy breaded or broiled served with choice of potato or wild rice & vegetable du jour <i>(Yalumba, Viognier)</i>	19
Four-Cheese Ravioli	Topped with house-made diavolo sauce served with garlic baguette & vegetable du jour <i>(Ruffino, Chianti)</i>	15
Grilled Chicken Breast	8 oz boneless breast topped with cranberry-orange compote served with choice of potato or wild rice & vegetable du jour <i>(Beringer, White Zinfandel)</i>	16
Pan-Seared Salmon	8 oz filet with a basil-mint pesto served with choice of potato or wild rice & vegetable du jour <i>(Rex Goliath, Pinot Noir)</i>	21
Fettuccini Alfredo	Al dente pasta tossed with sautéed mushrooms & shallots in our house-made Alfredo sauce served with garlic baguette & vegetable du jour <i>(Mezzacorona, Pinot Grigio)</i>	15 With Chicken 18
Grilled Rosemary Shrimp	Five jumbo shrimp basted in garlic & rosemary-infused butter served with choice of potato or wild rice & vegetable du jour <i>(Yalumba, Viognier)</i>	19