



The Scotch & Sirloin is a statement of Midwestern authenticity; Fine dining entrees distinctly prepared by chefs who reflect the quality and sincere appreciation for exquisitely prepared dishes served in a comfortable, friendly and personal atmosphere.

“The Scotch” has earned the reputation of Wichita’s finest restaurant and steakhouse because of our commitment to a superior quality dining experience.

The Scotch & Sirloin is the official “Home of Sterling Silver Certified Premium U.S.D.A. Choice Beef”. Raised in the heartland of cattle country, The Cargill Meat Solutions processes and distributes this exclusive brand of beef, right here in Wichita Kansas. Known around the world as the leading beef producer, Cargill Meat Solutions selects only the finest beef for Sterling Silver. This is not just a regular steak, it is the most delectable, juicy tender and flavorful steak available. And it is not available just anywhere. Scotch and Sirloin is the “Home” to this beef and it will forever change your impression of what a great steak should be! Enjoy beef from the heartland and remember Scotch & Sirloin!

## **Sterling Silver**

CERTIFIED PREMIUM U.S.D.A. CHOICE BEEF

Sterling is the highest standard of quality for beef. It is also the name that distinguishes a new, higher standard of quality for beef. The Sterling Silver brand of Certified Premium U.S.D.A. Choice Beef is for those with a discriminating palate.

**...Sterling Silver** is certified by U.S.D.A. for superior marbling. Beef gets its unique flavor from what is known as marbling. Those small white flecks of fat inside the muscle gives beef its full, rich flavor! Less than 10% of all beef in the United States qualify for Sterling Silver.

**...Sterling Silver**...winner of numerous Gold Medal Awards by “Chefs in America” for consistently superior flavor, tenderness and juiciness.

**... Sterling Silver** is aged, carefully hand trimmed and prepared to mouth watering satisfaction.

**...Sterling Silver** signifies not just a level of quality, but an absolute guarantee to be tender, juicy and flavorful, time after time.

# Appetizers

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Combination .....	7.95
Fresh mushrooms and cauliflower, Broccoli & cheese sticks - dipped in our own special batter and deep fried until crispy golden brown.	
Homemade Onion Rings .....	6.95
Lightly breaded and deep fried.	
Seafood Cakes.....	8.95
Our own special recipe, breaded & fried.	
Fried Shrimp.....	8.95
Breaded & deep fried to a golden brown.	
Breast Strips of Chicken .....	6.95
Pulled breast meat lightly breaded and spiced, deep fried or grilled.	
Hot & Spicy Chicken Wings .....	8.95
Cheese Stix .....	6.95
Cheddar Stuffed Jalapenos .....	7.25
Oysters on the Half Shell .....	9.95
Oysters Rockefeller .....	9.95
Escargot .....	6.95
Frog Legs .....	9.95
Steak Poppers .....	7.25
Cream Spinach .....	7.95
Served with pita chips.	
Shrimp Cocktail .....	11.95
Chicken Livers .....	6.95

## Scotch & Sirloin Banquet Facilities Available

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Let one of our highly trained professionals make arrangements to meet  
your special needs, whether it's for a group of ten or one hundred.  
Contact your host.

# Soup

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Our soup we serve is created in our kitchen,  
with only ingredients of the highest quality - great starter  
for any entree or by itself.

French Onion .....3.25  
Served piping hot in a crock.

Beef Pepper Pot .....3.25  
Tender beef with potatoes in a peppery beef broth served in a crock, Just spicy enough!

# Al a Carte Vegetables

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Twice Baked Potato .....3.75  
A Scotch & Sirloin specialty, rich and creamy smooth.

Sautéed Mushrooms .....3.50  
These can be habit forming.

Creamed Spinach .....3.50  
The chefs own personal recipe.

Mix Vegetable .....3.50  
A mixture of fresh steamed vegetables

New Potatoes .....2.95  
Fresh and wholesome flavors of the garden.

Fresh Broccoli .....4.50  
With cheese sauce. Hot, garden fresh year around.

Asparagus .....6.95  
A true classic, tender & fresh. Served with cheese sauce.

# Salads

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Our produce is chosen daily - flown in at season's peak - always from selected growing areas, even as far away as New Zealand. Our salad dressings are prepared here to insure high quality and freshness.

Caesar Salad .....6.25

Rich and fully complimented, a royalty of freshness.

Spinach Salad .....6.25

Crisp and healthy, tasty and fresh.

Tomato Salad .....7.95

Tomatoes, fresh Mozzarella cheese, with a Balsamic vinaigrette dressing.

# Prime Rib

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Like no other, this Prime Rib is the delicacy of beef. Prepared and seasoned by our expert chefs, you'll enjoy and delight in the flavor and tenderness of our own personally selected U.S.D.A. Choice Prime Rib.

Ernie Cut - A huge cut of our slow roasted Prime Rib.....39.95

Laurie Cut - Just right for a full appetite.....28.95

Petite Cut - A more conservative 12-14 ounce cut.....24.95

Horseradish available upon request.

# LAMB

Lamb Chops.....Market

A Lamb porterhouse rubbed in minced garlic and broiled. Served with Mint Jelly.

# Scotch and Sirloin Steaks

## How to order your Steak:

**Rare** Very red, cool center. **Medium Rare** Red, warm center. **Medium** Pink hot center

**Medium Well** Slightly pink center. **Well** Broiled throughout, no pink.

\*\* Consuming raw or undercooked foods may increase risk of food borne illness.\*\*

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**Filet Mignon** .....34.95

Our full cut of S&S filet mignon. A rich and full-bodied tender-to-the-fork cut of steak.

**Petite Filet** .....27.95

Just a smaller cut of our own S&S finest !

**Special Filet Mignon** .....29.95

A tenderloin, with crab meat and topped with our own special béarnaise sauce. A delightful selection of flavors.

**Kansas City Strip** .....28.95

Thick and broiled, this steak redefined the midwest.

**Chef's Special Rib Eye** .....28.95

If you like our prime rib you will love our Ribeye. Marbled with flavor, tender to the last bite.

**Beef Kabob** .....19.95

Hearty pieces of Tenderloin served on a bed of wild rice with bell peppers, tomatoes, onions, and mushrooms. A lot of flavors, a lot of enjoyment!

**The Scotch Sirloin** .....19.95

A Large Sirloin, broiled to perfection and seasoned to delight

**T-bone** .....36.95

King of Steaks! This is the best of both worlds. K.C. & Tenderloin!!! Guaranteed of being the best.

**Chateaubriand for Two** .....69.95

The choicest of tenderloin surrounded by a bouquetiere of garden fresh vegetables with our special cheese sauce, and sautéed mushrooms. Enjoy sharing this delectable dish made for two.

All entrees include house salad or Beef Pepper Pot soup, a choice of french fries, cottage fries, mashed potatoes, baked potato, or rice.

# Surf & Turfs

Choose a combination of beef tenderloin or our world famous prime rib and combine it with a lobster tail or Alaskan king crab legs. Served with drawn butter. A classical combination of delicacies.

Petite Filet & Lobster.....	Market
Petite Filet & Crab Legs.....	Market
Prime Rib & Lobster.....	Market
Prime Rib & Crab Legs.....	Market

## Seafood

Catfish .....	13.95
Farm fresh and deep fried. Old south flavor and tradition served fresh in Kansas,	
Grilled Salmon .....	15.95
Broiled and complimented with vegetables. Salmon flavor from the cold waters up North.	
Mahi Mahi .....	15.95
Grilled and surrounded with vegetables. Flaky white and flavorful	
Jumbo Shrimp .....	17.95
Golden brown, deep fried gulf shrimp.	
Shrimp Scampi .....	19.95
Giant gulf shrimp, sautéed and finely seasoned, served on a bed of wild rice.	
Jumbo Frog Legs .....	15.95
Lightly breaded and deep fried. Another Southern delicacy.	
Scallops .....	18.95
Deep fried in our own special light breading.	
Scotch & Sirloin Seafood Sauté .....	27.95
We invented this creation of lobster, crab, shrimp and scallops sautéed in herb butter and white wine. Served over pasta.	
Alaskan King Crab Legs .....	market
Steamed and served with drawn lemon butter. Tender and juicy, succulent to the last crack of the last leg.	
Lobster Dinner .....	market
Served with drawn lemon butter, brings the rich tastes that can.	

All entrees include house salad or Beef Pepper Pot soup, a choice of french fries, cottage fries, mashed potatoes, baked potato, or rice.

# House Favorites

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<b>Capon Chicken Livers</b> .....	8.95
Deep fried until golden brown. Easy to like, easy to eat.	
<b>The Western</b> .....	10.95
A full pound of ground, bacon wrapped, grilled to your liking, with the Scotch's mushroom sauce. A Kansas favorite.	
<b>Flame Grilled Chicken</b> .....	13.95
An outstanding breast of chicken, served on a wild bed of rice, with the Scotch's mushroom sauce.	
<b>Chicken Scaloppini</b> .....	14.95
Our own special light breading, sautéed in butter and fresh lemon.	
<b>Chicken Kabob</b> .....	13.95
An assortment of peppers and onions, served with rice pilaf.	
<b>Fettuccine Alfredo</b> .....	14.95
Tossed with gulf shrimp, and green onion.	
<b>Veal Oscar</b> .....	17.95
Lightly breaded & sautéed in scampi butter, topped with fresh asparagus, crab meat & hollandaise.	
<b>Scotch Burger</b> .....	8.95
A hamburger the way we think it should be. Add cheese if desired.	
<b>Broiled Scotch Chops</b> .....	25.95
Grilled to perfection, seasoned with Chef's personal touch. Served with flame-roasted apples.	

All entrees include house salad or Beef Pepper Pot soup, a choice of french fries, cottage fries, mashed potatoes, baked potato, or rice.

# After Dinner Drinks

Tumbleweed .....	4.50
( A real Kansas twister ) Our house specialty, made with kahlua, creme de cacao, whipped cream, and topped with a cherry. Made with ice cream!	
Special Irish Coffee .....	3.75
Jameson whisky in a sugar rimmed glass cup, whipped cream and a splash of kahlua.	
Coffee Keoke .....	3.75
Brandy, kahula, the perfect, combination, topped with whipped cream.	
Coffee Cloud .....	3.75
Bailey's Irish Cream and Frangelica. Rich Irish cream coffee with a hint of hazel nut.	
Peppermint Patty .....	3.75
Luscious steaming hot cocoa touched with Peppermint Schnapps.	

Espresso  
2.50

Cappuccino  
4.25

## Desserts

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Assorted Desserts for Your Selection