



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

Homemade Onion Rings	6.95
Lightly breaded and deep fried.	
Oysters Rockefeller	9.95
Breast Strips of Chicken	6.95
Pulled breast meat lightly breaded and spiced, deep fried.	
Hot & Spicy Chicken Wings	6.95
Cheese Stix Appetizers	6.95
Fried Lobster Strips.....	8.95
Cheddar Stuffed Jalapenos	6.95
Chicken Liver Appetizers	6.95
Oysters on the Half Shell	9.95
Escargot	6.95
Steak Poppers	7.25
Combination	7.95
Fresh mushrooms and cauliflower, Broccoli & cheese sticks - dipped in our own special batter and deep fried until crispy golden brown.	
Shrimp Cocktail	11.95
Frog Legs	9.95

Scotch & Sirloin Banquet Facilities Available

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

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 Onion3.25
Served piping hot in a crock.

Beef Pepper Pot3.25
Tender beef with potatoes in a peppery beef broth served in a crock, Just spicy enough!

Al a Carte Vegetables

Twice Baked Potato3.75
A Scotch & Sirloin specialty, rich and creamy smooth.

New Potatoes2.95
Fresh and wholesome flavors of the garden.

Sautéed Mushrooms3.50
These can be habit forming.

Creamed Spinach3.50
The chefs own personal recipe.

Green Beans Almandine.....3.50
Fresh.

Asparagus6.25
A true classic, tender & fresh. Served with cheese sauce.

Fresh Broccoli3.50
With cheese sauce. Hot, garden fresh year around.

Salads

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.

Tomato Salad7.95
Tomatoes with fresh Mozzarella cheese.

Caesar Salad6.25
Rich and fully complimented, a royalty of freshness.

Spinach Salad6.25
Crisp and healthy, tasty and fresh.

Prime Rib

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
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Lamb 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.

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.	
T-bone	36.95
King of Steaks! This is the best of both worlds. K.C. & Tenderloin!!! Guaranteed of being the best.	
Special Filet Mignon	28.95
A tenderloin, with crab meat and topped with our own special béarnaise sauce. A delightful selection of flavors.	
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 !	
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	20.95
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	

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.	
Jumbo Frog Legs	15.95
Lightly breaded and deep fried. Another Southern delicacy.	
Mahi Mahi	15.95
Grilled and surrounded with vegetables. Flaky white and flavorful	
Jumbo Shrimp	17.95
Golden brown, deep fried gulf shrimp.	
Scallops	18.95
Deep fried in our own special light breading.	
Shrimp Scampi	19.95
Giant gulf shrimp, sautéed and finely seasoned, served on a bed of wild rice.	
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

Capon Chicken Livers8.95
Deep fried until golden brown. Easy to like, easy to eat.

Polynesian Kabob13.95
Broiled breast of chicken and vegetables, served with rice pilaf. A light taste of island flavors.

Broiled Scotch Chops.....25.95
Grilled to perfection, seasoned with Chef's personal touch.
Served with flame-roasted apples.

Hawaiian Chicken13.95
A mixture of light flavors featuring boneless breast of marinated chicken served on a bed of rice.

Fettuccine Alfredo14.95
Tossed with gulf shrimp, and green onion.

Chicken Scaloppini14.95
Our own special light breading, sautéed in butter and fresh lemon.

Veal Oscar17.95
Lightly breaded & sautéed in scampi butter, topped with fresh asparagus, crab meat & hollandaise.

Steak & Hawaiian Chicken25.95
S&S bacon wrap filet and a boneless breast of island marinated chicken.

Prime Rib & Hawaiian Chicken.....25.95
A generous slice of Scotch & Sirloin's world famous prime rib and a boneless breast of island marinated chicken.

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

Assorted Desserts for Your Selection