

CHOICE AGED STEAKS

We cook our 21 day aged steaks to order on our custom charcoal grill



Filet Mignon Medallions

Tender filet seasoned and grilled on a skewer
Petite 18.95 | Regular 25.95 | King 32.95

Monterey Filet Tips

Topped with mushrooms and melted creamy monterey jack cheese 24.95

Filet Mignon

Our most tender cut
Princess 31.95 | King 36.95 | Howie 48.95

Porterhouse

Two steaks in one, filet and bone-in strip. The best of both worlds 44.95

New York Strip

Hearty prime cut steak that's full of flavor 29.95

Delmonico Ribeye

Signature well marbled, trimmed, great flavor
Regular 27.95 | King 39.95

Shish Kabob

Made with filet mignon, mushrooms, green peppers, onions, seasoned with Italian herbs 25.95

Top Sirloin

Juicy, full of flavor 23.95



Bone In Ribeye

Hand cut Angus beef, extra flavor from the bone 39.95

Ground Sirloin

Angus beef ground sirloin, served with mushrooms or onions 17.95

Regular Cut Filet Mignon Medallions & 10 Grilled Shrimp 30.95

King Cut Prime Rib & 10 Grilled Shrimp 39.95

*All entrées come with house salad or soup
Substitute caesar salad or French onion soup for an additional charge.
Choice of baked potato, Kelsey's red potatoes, waffle fries, rice or mixed vegetable*



OUR FAMOUS PRIME RIB



A perfectly aged cut of prime rib, slow roasted for 14 hours, it will melt in your mouth!

10oz Regular 27.95 | 16oz King 35.95 | 20oz Howie 40.95 | 40oz Supreme 55.95

How do you like your Steak

Rare - cool, red center | Medium Rare - warm, red center | Medium - hot, pink center
Medium Well - cooked thru, hardly any pink | Well Done - cooked through | Extra Well - cooked through, charred
Please allow extra time for well and extra well done steaks



CARRY-OUT MENU

2300 Morthland Drive
Valparaiso, IN 46383

Call to order:

Tel: 219.465.4022

Or on-line

kelseyssteakhouse.com

- Hours -

Tuesday - Thursday 4pm - 9pm
Friday 4pm - 10pm
Saturday 3pm - 10pm
Sunday Noon - 9pm

**Pick-up is quick & easy with our
convenient drive-thru window.**

APPETIZERS

Shrimp Cocktail

Large, tender, wild Panama shrimp, chilled and served with cocktail sauce 15.95



Portabello Mushroom

A large portabello mushroom stuffed with crab and cream cheese, topped off with bubbling monterey cheese 13.95
Our most popular appetizer!

Basket of Onion Rings

Thick cut and beer battered onion rings served with two homemade sauces
Half 8.95 | Full 11.95

Homemade Mozzarella Cheese Triangles

Cheesy hand breaded mozzarella triangles served with marinara sauce 10.95

Escargot

Baked in garlic butter, served with garlic bread 12.95



Bacon Wrapped Scallops

Fresh large scallops wrapped in savory bacon served with bourbon sauce 15.95

Bosco Sticks

Mozzarella cheese filled bread sticks, topped with homemade garlic butter 9.95

Bruschetta

House made fresh, served with garlic toast points 11.95

SOUP & SALADS

Soup Du Jour

Cup 3.95 | Bowl 5.00



French Onion Soup

Rich beefy broth, thick with onions and a hint of wine; covered with a French bread crouton and mozzarella cheese
Cup 4.50 | Bowl 6.00

Seafood Bisque

Thick, creamy mixture of lobster, shrimp, bay scallops, crab and sole simmered in heavy cream and butter 6.95

House Salad

Fresh greens with your choice of dressing 4.95

Grilled Chicken Caesar Salad

Romaine lettuce with our Caesar dressing topped with grated parmesan cheese 10.95


Black & Bleu Steak Salad

Sirloin steak grilled with cajun seasoning atop a bed of mixed greens, bleu cheese crumbles, bacon and tomatoes 13.95

Summer Salad

Fresh spinach served with bleu cheese crumbles, toasted walnuts, granny smith apples and strawberries tossed in our sweet raspberry vinaigrette
Half 6.95 | Full 12.95

Add Chicken or Shrimp for 6.00

20% gratuity added to tables of 6 or more  Denotes Top Sellers

SEAFOOD



Lake Perch

Tender, flaky fillets breaded with seasoned bread crumbs and pan fried 21.95

Bourbon Glazed Wild Salmon

Atlantic Salmon grilled over charcoal, glazed with our sweet bourbon sauce 24.95

Lake Erie Pan Fried Walleye

Wild caught walleye with seasoned bread crumbs. Seared in an iron skillet 25.95

Cedar Plank Salmon

Fresh salmon seasoned and grilled on a cedar plank over charcoal 29.95

Lobster Tail

Steamed and served with hot drawn butter 38.95

Alaskan Snow Crab

A generous portion of crab, steamed and served with hot drawn butter 28.95

Panama Grilled Garlic Shrimp

Four jumbo wild shrimp grilled over charcoal, smothered in our own homemade garlic butter 21.95

Chilean Sea Bass

Broiled, served over asparagus, topped with crab meat and a fresh seafood sauce 32.95

RIBS, CHOPS & POULTRY

Baby Back Ribs

Fall apart tender. Basted with barbecue sauce or bourbon sauce: the best in town!
Half Slab 17.95 | Full Slab 23.95



French Cut Pork Chop

Grilled bone-in chop marinated with molasses, peppercorn, garlic and cilantro 19.95

French Cut BBQ Pork Chop

Grilled bone-in chop with our sweet BBQ sauce 18.95

Monterey Chicken Breast

Two tender grilled chicken breasts with melted monterey jack cheese, mushrooms, and bacon bits 21.95

Grilled Chicken Breast

Two tender grilled chicken breasts with honey mustard, BBQ sauce or bourbon sauce 18.95

ADD-ONS WITH ANY MEAL

Lobster Tail 26.95

Gulf Shrimp 12.95

Fresh Sautéed Onions 2.95

Fresh Sautéed Mushrooms 3.95

Mushrooms & Onions 4.95

Kelsey's Style Grilled with garlic butter 3.95

Bleu Cheese Encrusted Bleu Cheese Broiled on top 4.95

Snow Crab Legs 13.95

Lake Perch 10.95

Double Baked Potato 4.95

Sweet Potato 3.95

Fresh Broccoli 3.95

Fresh Asparagus 3.95

We can cater or hold your next event in our Private Dining Room

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness.