

Ye Olde Steak House



HELEN AND BUNT KING, FOUNDERS (CIRCA 1980)

“Food Fit For a King!”

In 1968, Bunt King lost his mind. He came home one evening and announced to his wife, Helen, that the old antique-shop alongside Chapman Highway would make a great spot for a steak house. In typical Helen fashion, she nodded and smiled, thought of a few choice words, chose not to say them, and then went about making it happen. They started with family and friends and ended with a community-supported restaurant called Ye Olde Steak House.

That was over 50 years ago.

Five decades have rolled along, and through good times and bad, we’re still here serving friends and family. We’re still here serving the community just how our parents Bunt and Helen taught us. No frills. Nothing fancy. Just good food cooked-up and served to good people.

We truly appreciate you taking the time to eat with us today. Whether you’re celebrating a special moment or just enjoying a special day, we love that you’re here and look forward to seeing you again soon.

~ Nancy, Cheryl, and David, 2nd Generation Owners

ORDERING GUIDE

MAIN ATTRACTION —

We do our best to keep it simple. CHOOSE an ENTREE and then choose ONE SIDE to accompany your HOUSE SALAD. If you'd like to ditch the salad and add another side, we can do that for a \$2 charge. Super simple.

HOW DO Y'ALL LIKE YOUR STEAK?

Rare — Cool, Red Center

Medium Rare — Warm, Red Center

Medium — Hot, Pink Center

Medium Well — Trace of Pink

Well-Done — Cooked Throughout with a Leathery Succulence

LEGAL STUFF —

Consuming raw or undercooked meat or eggs may increase the risk of food-borne illnesses, especially for certain medical conditions. Please make us aware of any food allergies or dietary restrictions, and we will make every effort to accommodate your needs. PLEASE NOTE: With the exception of our Broccoli Casserole, desserts, and our fried options, menu items are GLUTEN FREE.

BEVERAGES

Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper and Lemonade	4
Ice Tea (Sweet or Unsweet)	3
Coffee	3
Mixers	4
One-Time Setup Charge for Wine and Liquor	4
Beer (Domestic)	5
Beer (Premium)	6
Imports	7

APPETIZERS

Chilled Shrimp Cocktail with Cocktail Sauce	12
Charbroiled Shrimp with Drawn Butter	12
Golden-Brown, Provolone Cheese Sticks	10
Fresh Fried Mushroom with a Mustard Based Sauce	12
Fried Dill Pickle Chips with Thousand Island Dressing	8
Golden-Brown Onion Rings	10
The Sampler Platter (Cheese Sticks, Fried Onion Rings, and Fried Mushrooms)	16

SIDES A LA CARTE

Baked Potato (Loaded add \$1)	6
Sweet Baked Potato	5
Hand-Cut French Fries	5
Woodshed Potatoes	5
Broccoli Casserole	6
Seasoned Green Beans	5
Buttered Button Mushrooms	5
Steamed Broccoli	5
Wedge Salad	8
House Salad (add extra toppings \$1)	6



We only serve grain-fed beef from Iowa. Our steaks are wet-aged to enhance their flavors and textures before each is trimmed by hand. Our bone-in offerings are processed only by our trusted butcher-partners. Enjoy!



FILET

SIGNATURE CUTS

FILET (6 OR 8oz)	39
	43
RIBEYE (10oz OR BONE-IN 16oz)	36
	46
New York SIRLOIN STRIP (12 OR 20oz)	35
	47
SLOW ROASTED PRIME RIB (12oz, 16oz, 20oz)	34
	41
	48
T-BONE (20oz)	49
STEAK KABOB	31
GROUND BEEF TENDERLOIN WITH MUSHROOM GRAVY	21

SEAFOOD & CHICKEN

CHARBROILED SHRIMP	33
GRILLED SALMON	28
BAKED SNAPPER	25
CHARBROILED CHICKEN	21
CHICKEN TENDERS	21



EXTRA-CUT RIBEYE

COMBINATIONS

FILET 6 OR 8oz & CHICKEN	45
	48
FILET 6 OR 8oz & SHRIMP	49
	52
10oz RIBEYE & SHRIMP	44
CHICKEN & SHRIMP	30



BONE-IN RIBEYE

TOPPINGS, OUNCES &

GRILLED BUTTON MUSHROOMS	3.50
GRILLED ONION	2
BLUE CHEESE CRUMBLES	3.50
FILET	MKT
RIBEYE	MKT
PRIME RIB	MKT
NEW YORK STRIP	MKT
SALMON OR SNAPPER	15
SHRIMP	12
CHICKEN	9

SANDWICHES & SALADS

KING STEAK BURGER WITH 1 SIDE	15
ADD AMERICAN, SWISS, BLUE OR SHARP CHEDDAR CHEESE	1.50
GRILLED OR FRIED CHICKEN SANDWICH WITH 1 SIDE	17
GRILLED OR FRIED CHICKEN SALAD	17
ADDITIONAL SIDES NOT INCLUDED	
VEGETABLE PLATE (CHOOSE ANY 3 SIDES)	15



NY STRIP



PRIME RIB



T-BONE

DRESSINGS:

RANCH, BLUE CHEESE, ITALIAN, THOUSAND ISLAND, FRENCH, HONEY MUSTARD, RASPBERRY VINAIGRETTE, BALSAMIC VINAIGRETTE, OIL & VINEGAR

DAILY SPECIALS

MONDAY	TUESDAY	Wednesday	THURSDAY
<p><u>BURGER NIGHT!</u></p> <p>KING STEAKBURGER & 1 SIDE = \$10 ADD CHEESE = \$1.50</p> <p><i>BURGERS COME PLAIN OR ALL-THE-WAY WITH LETTUCE, TOMATO, PICKLE & ONION.</i></p>	<p><u>EARLY BIRD 4-6PM</u></p> <p>KING STEAKBURGER & 1 SIDE = \$10 ADD CHEESE = \$1.50</p> <p>CHICKEN SANDWICH & 1 SIDE = \$10</p>	<p><u>CHICKEN NIGHT!</u></p> <p>CHARBROILED CHICKEN DINNER WITH 2 SIDES = \$14</p> <p>CHICKEN SANDWICH & 1 SIDE = \$10</p>	<p><u>EARLY BIRD 4-6PM</u></p> <p>KING STEAKBURGER & 1 SIDE = \$10 ADD CHEESE = \$1.50</p> <p>CHICKEN SANDWICH & 1 SIDE = \$10</p>

ABSOLUTELY NO ADDITIONAL DISCOUNTS ON DAILY SPECIALS. SPLIT-PLATE CHARGE APPLIES.

DESSERTS

Each dessert is lovingly made in-house by the one-n-only Miss Ethel and her helpers. Enjoy her cakes or pies by-the-slice, or you can order a whole cake or pie with at least 3 DAYS NOTICE. Please ask your server for pricing.

CAKES

RED VELVET	9
CREAMY COCONUT	9
ITALIAN CREAM	9
GERMAN CHOCOLATE	9
CHOCOLATE LAYER	9
FUDGE BROWNIE ALA MODE	9

PIES

KEY LIME	8.50
HOOSIER	8.50
PEANUT BUTTER	8.50

ICE CREAM

ALA MODE	2
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Ye Olde Steak House

- FEATURED ON ESPN
- FEATURED ON TRAVEL CHANNEL'S "MAN VS. FOOD"
- VOTED BEST STEAKHOUSE IN KNOXVILLE FOR 18 CONSECUTIVE YEARS
- RECOGNIZED AS ONE OF THE TOP GREATEST THINGS ABOUT TENNESSEE FOOTBALL
- RECOGNIZED AS ONE OF THE BEST KEPT SECRETS OF THE SMOKIES
- VOTED ONE OF THE THREE BEST PLACES TO DINE AFTER FOOTBALL
- VOTED #1 RESTAURANT IN THE SEC
- FEATURED IN SOUTHERN LIVING MAGAZINE