

Ye Olde Steak House



*Family Owned & Operated
Since 1968*

Food Fit for A King

The year 1968 marked the beginning of an era for the King family. Bunt King came home and announced to his wife he had found the perfect location for a steak house. Much discussion of the pros and cons of opening a family restaurant filled the home of Bunt and Helen King until the decision to take the chance was finally made. Ye Olde Steak House began when friends and family pulled together to help create the friendly, rustic, down home atmosphere that still exists today.

Over Three decades later, Ye Olde Steak House is still owned and operated by the King Family. Bunt passed away in 1987, his wife, Helen passed away in 2003, now their three children, Nancy, Cheryl, and David continue with the family tradition. Even some of the grandchildren help out when possible.

For over thirty six years, serving the best Iowa grain-fed beef has been customary. Thanks to our wonderful customers, a dream has become reality. We appreciate our customers, both new and old, and hope to serve you "steaks cooked to perfection" for many years to come.



In 1992, The Montgomery Alabama Journal named Ye Olde Steak House the #1 Restaurant in the Southeast Conference.

In 1993, Ye Old Steak House was awarded The Tennessee Beef Backer Award for the restaurant in Tennessee that does the most to promote beef on the menu.

In 1995, 1996, 1997, 1998, 1999, 2000, 2001, 2002, 2003 & 2004 the Knoxville Metro Pulse voted Ye Olde Steak House the #1 steak house in Knoxville. In 2000, 2001, 2002, 2003 & 2004, Ye Olde Steak House won "Best Steak Award" from the Knoxville News Sentinel East Tennessee Readers' Poll.

Ye Olde Steak House

6838 Chapman Highway

Knoxville, TN 37920

865-577-9328

Beverages

Coffee, Decaf, Hot Tea, Iced Tea, Soft Drinks: (Coke, Diet Coke, Sprite, Dr Pepper, Lemonade) 1.99

Mixers

Club Soda, Tonic,, Tomato, Orange, Grapefruit Juice 2.00
Set-up Charge. 2.00 per person*

**Wine & Liquor Policy*

Since we are located in a dry county and are not within the city limits, we cannot sell wine or liquor. You may, however, bring your own. A one time set up charge of \$2.00 per person is charged.

Beer in bottles

Domestic 3.00
Miller, Miller Light, Miller Genuine Draft, Bud, Bud Light,
Coors, Coors Light

. 3.50
Michelob, Michelob Light , Killian's Red , Samuel Adams,
Mike's Lemonade, Michelob Ultra

Imports 3.75
Dos Equis, Fosters, Molson Golden, Moosehead, Becks Light or Dark,
Heineken, St. Pauli Girl, Amstel Light, Molson Ice, Corona, Corona Light

Non Alcoholic 3.00
Sharp's, O'Douls

Appetizers

<i>Charcoaled Shrimp</i>	<i>8.95</i>
<i>Shrimp Cocktail</i>	<i>8.95</i>
<i>Fried Cheese Sticks</i>	<i>7.95</i>
<i>Fried Mushrooms</i>	<i>7.95</i>
<i>Colossal Onion Rings</i>	<i>7.95</i>
<i>Fried Jalapeño Peppers</i>	<i>7.95</i>

Side Orders

<i>House Salad</i>	<i>3.95</i>
<i>try our homemade Blue Cheese dressing (an old family recipe)</i>	
<i>Baked Potato</i>	<i>3.50</i>
<i>load it at your table</i>	
<i>Baked Sweet Potato</i>	<i>3.50</i>
<i>w/cinnamon butter</i>	
<i>Woodshed Potatoes</i>	<i>3.50</i>
<i>peppery skillet fried potato rounds with smothered onions</i>	
<i>Broccoli Casserole</i>	<i>3.50</i>
<i>a delightful mix of broccoli, cheddar cheese, and onions</i>	
<i>Home Cut French Fries</i>	<i>3.50</i>
<i>made with Fresh Idahoes</i>	
<i>Hot Buttered Mushrooms</i>	<i>4.50</i>
<i>sauteed or charcoaled</i>	
<i>Grilled Onions & Peppers</i>	<i>2.95</i>
<i>Grilled Onions</i>	<i>2.95</i>
<i>Steamed Vegetable Medley</i>	<i>3.95</i>
<i>a dieter's dream - Broccoli, cauliflower, carrots, yellow squash, zucchini</i>	
<i>Southern Green Beans</i>	<i>3.50</i>
<i>delightfully seasoned</i>	

Entrees

All entrees are served with house salad, your choice of side dish, listed on left, and HOT homemade bread.

\$2.00 charge for split if no side dish is ordered.

If you have special dietary needs, please inform your waitress.

Beef Order Guide

Rare - cool red center

Med. Rare - red warm center

Medium - hot pink center

Med. Well - trace of pink

Well - cooked throughout*

* We neither recommend nor guarantee

Well Done Steaks

Beef

Porterhouse - 20 oz.25.50

Delectable tenderloin and sirloin

New York Sirloin Strip - 20 oz.24.50

For the hearty beef-eater

Prime Rib of Beef - 18 oz.24.50

Delicious roast beef served au jus

Filet - 8 oz.22.95

Always a tender beef tenderloin

Rib Eye - 10 oz.20.95

Flavorful and delightful

Steak on a Skewer16.95

Beef Tips, green peppers, mushroom, onions

Special Ground Beef Tenderloin12.95

1/2 pound served with or without mushroom sauce or with grilled onions

King Steak Burger11.50

with cheese11.95

"The best burger in town"

For the Hearty Appetite

Additional ounces may be ordered if you would like a larger cut. Ask your waitress about price per additional ounce

18% gratuity will be added for parties of 7 or more

20% gratuity will be added for private rooms

Entrees

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If you have special dietary needs, please inform your waitress.

Seafood and Chicken

Charcoal Shrimp Dinner	22.95
Grilled Swordfish	16.95
Stuffed Flounder	12.95
<i>Filet of flounder with crabmeat stuffing</i>	
Charbroiled Chicken Breast	12.95
<i>9 oz. boneless breast</i>	

Make Your Own Combination

You may order shrimp with any entree for an additional 8.95

Combinations

Filet & Shrimp	31.95
<i>A treat you won't forget</i>	
Rib Eye & Shrimp	29.95
<i>A delicious combo</i>	
Chicken & Shrimp	21.95
<i>Grilled chicken breast and shrimp</i>	
Chicken & Filet	28.95
<i>Beef tenderloin and 1/2 chicken breast</i>	
Rib Eye & Stuffed Flounder	29.95
Rib Eye & Swordfish	30.95
Rib Eye, Chicken & Three Grilled Shrimp	29.95