

FRESH GREENS

All of our salad dressings are made from scratch, choose from: Honey Mustard, Ranch, Bleu Cheese, Thousand Island, Italian, Balsamic Vinaigrette, and a Fat Free Raspberry Vinaigrette.

ALE-HOUSE SALAD

Fresh greens with shredded carrots, cucumbers, Bermuda onions, tomatoes, and fresh baked croutons. Served with your choice of dressing.

BAJA CHICKEN SALAD

Grilled chicken breast tossed with our own balsamic vinaigrette, crispy tortilla strips, black olives, cilantro & a fresh mix of shredded Monterey and cheddar cheese. Served on a bed of fresh romaine lettuce drizzled with light ranch dressing.

COBB SALAD

Chopped ham, turkey, bacon, hard boiled eggs and tomatoes. Sprinkled with bleu cheese crumbles. Served with our homemade bleu cheese dressing.

JAMAICAN CAESAR

Tender strips of seasoned jerk chicken atop a bed of crisp romaine lettuce, roasted red peppers and parmesan cheese.

ORIENTAL CHICKEN SALAD

Tender strips of grilled chicken, served over baby greens, Napa cabbage and bok choy, tossed with fried wonton strips, carrots julienne, cucumber, with oriental dressing. Finished with mandarin oranges and Chinese rice noodles.

BBQ CHOPPED SALAD

Roasted corn, black beans, tomatoes, charbroiled chicken and avocado chopped over shredded lettuce. Served with a sweet chipotle vinaigrette and drizzled with a BBQ ranch dressing.

SANTA FE STEAK SALAD

Seasoned strips of beef tossed with fresh pico de gallo, black beans, corn, cilantro, and scallions served over a bed of fresh romaine lettuce. Topped with crispy tortilla strips, Monterey and cheddar cheese, and a light avocado ranch dressing.

SPINACH SALAD

Fresh baby spinach, tossed with warm bacon, hard boiled eggs, and Roma tomatoes. Served with balsamic vinaigrette.

THE "WEDGIE"

A wedge of Iceberg lettuce, served with sliced beefsteak tomatoes, topped with bleu cheese crumbles and balsamic vinaigrette.

WARMERS

SOUP OF THE DAY

Chef Mario's choice, made fresh every morning. Served in a sourdough bread bowl. Ask for a refill!

CHICKEN TORTILLA SOUP

Now you can get your favorite soup everyday of the week!

ROY'S CHILI

My old man's forty year recipe, served up in a sourdough bowl. (Add cheese & onions.... .50)

FOR STARTERS

"THE NACHOS"

The biggest plate of nachos you've ever seen! Piled high with our homemade chili, two kinds of cheese, guacamole, sour cream, olives, tomatoes, and scallions.

BOWL O' CLAMS

A huge bowl of steamed little neck clams. Served with parmesan bread.

BAKED SPINACH ARTICHOKE

Our homemade blend of spinach and artichoke baked with cheese and caramelized onions. Served au-gratin with a fresh batch of our tortilla chips.

RAVIOLI ESPAÑOLA

Lightly toasted jalapeño cheese ravioli, dusted with Parmesan cheese. Served with marinara sauce.

CHICKEN SATAY

Juicy strips of chicken tenderloins, skewered, then glazed with a spicy Thai peanut sauce served over sticky Japanese rice.

BUFFALO WINGS

Chicken wings marinated in Louisiana hot sauce. They're a little spicy, so no crying !!!

CRAB CAKES

Generous portions of crab meat coated with seasoned bread crumbs, served over Louisiana hot slaw and Cajun remoulade.

POPPERS

Lightly battered jalapeños, stuffed with cheddar cheese. A perfect match for our tangy marinara sauce.

BABY T'S

Four mini burgers, served with a handful of shoe string french fries.

CREOLE BBQ SHRIMP

Large tiger shrimp sautéed in a spicy pepper and Worcestershire BBQ sauce, served with fresh tomatoes, green onions, and a chunk of French bread.

PULLED PORK QUESADILLA

Slow roasted pork tenderloin, Monterey and cheddar cheese, melted in a flour tortilla, drizzled with a cilantro cream sauce, and topped with roasted corn.

JERK CHICKEN TENDERS

Tender strips of chicken, flavored with spicy jerk spices and coated with coconut breading. Served with sweet and spicy Caribbean sauce.

T'S SAMPLER

For the undecided, "T" has created a platter just for you. Try some nachos, poppers, Buffalo wings, & chicken satay. Served with special dipping sauces.

Extras are extra. Splits are \$2.00.

All Burgers and Sandwiches are served with your choice of seasoned homemade potato chips, french fries, potato salad, pasta salad, or fresh fruit. Substitute a garden salad, onion rings, or cottage cheese for \$1.00. Request your sandwich "protein style." We'll lose our buns, while you lose yours!

BURGERS

"T" BURGER

A half pound char broiled patty on a whole wheat bun. Loaded with grilled onions, lettuce, tomatoes, pickles and our own dressing. (Add cheddar, Swiss, or bleu cheese: .50)

CHILI SIZE

Size really does matter! A half pound burger covered in our homemade chili, cheese and onions. Served open faced.

GUACAMOLE BACON BURGER

"T" Burger with all the fixin's, topped with crisp bacon and fresh guacamole.

PATTY MELT

Our burger grilled to perfection. Topped with Swiss cheese and grilled onions. Served on a toasted parmesan rye bread.

TWO TIMER

"T" burger, but twice as nice. Two char broiled patties, two kinds of cheese, piled high with all the goods.

MUSHROOM BURGER

A half pound burger with mushrooms sautéed in a wine reduction sauce, provalone cheese, and shredded lettuce. Served on a wheat bun.

THE CHICKS

CALIFORNIA CHICK

Marinated breast of chicken with pepper jack cheese, bacon, lettuce, tomatoes, onions, mayonnaise, and guacamole. Served on focaccia bread.

CHICKEN POT PIE

Our creamy casserole of chicken and fresh vegetables, baked with a delicate puff pastry crust.

BLACKENED CHICKEN

Blackened chicken breast served with pepper jack cheese, mayonnaise, avocado, lettuce, and tomatoes. Served over a toasted bun.

BUFFALO CHICKEN SANDWICH

Grilled chicken dipped in Louisiana hot sauce topped with pepper jack cheese, lettuce, tomatoes, and mayonnaise. Served on a toasted onion bun.

CORDON BLEU

Served open-faced on parmesan crusted bread. Layered with grilled chicken breast, ham, Swiss cheese, lettuce and tomatoes. Laced with honey Dijon dressing.

An 18% gratuity will be added to parties of 8 or more.

SANDWICHES & STUFF

CROISSANT

Your choice of our homemade tuna salad or fresh sliced turkey stuffed into a buttery croissant. Served with Swiss cheese, lettuce, tomatoes and mayo.

HAM & TURKEY CLUB

Piled high with avocado, bacon, lettuce, tomatoes and mayonnaise. Served on thick sourdough bread.

PANINI

Fresh sliced turkey, melted with mozzarella cheese, roma tomatoes, spinach, and pesto. Served on a toasted flat bread, then drizzled with balsamic vinaigrette.

HAWAIIAN CULA SANDWICH

Your choice of fresh Mahi-Mahi or grilled chicken breast, glazed with Teriyaki sauce. Served with broiled pineapple, bok choy and Napa cabbage.

THE RUBEN

Tender slices of corned beef and sauerkraut, thousand island dressing, and Swiss cheese, melted on toasted rye bread.

MEATLOAF SANDWICH

An old favorite! Tender slices of our Meatloaf, served hot, topped with grilled onions and mustard.

MEATBALL

A French roll stuffed with homemade meatballs, smothered with a tangy marinara sauce, and topped with melted Provolone cheese.

FLAT IRON STEAK SANDWICH

Served open-faced on a French roll, topped with lettuce, tomatoes, grill onions, and roasted peppers.

GRILLED VEGGIE WRAP

Roasted vegetables, creamy goat cheese, tomatoes, basil pesto, grilled red onions, and field greens, tossed in balsamic vinaigrette; wrapped in a spinach herb tortilla.

PASTA FOR LUNCH

ANGEL HAIR PASTA

Angel hair pasta tossed with fresh Roma tomatoes, basil, pine nuts, and garlic. Drizzled with olive oil and topped with Feta and parmesan cheese.

BLACKENED CHICKEN LINGUINE

Grilled blackened chicken, tossed in a creamy chipotle sauce with roasted corn, julienne red peppers, and cilantro.

LINGUINE SZECHWAN

Tender strips of marinated beef, sautéed with Shiitake mushrooms and leeks, in a spicy Thai sauce, topped with shaved scallions.

An 18% gratuity will be added to parties of 8 or more.

ENTRÉES

Extras are extra. Splits are \$5.00.

Dinner entrées include fresh baked sourdough bread, a dinner salad, and your choice of two of the following side dishes: green beans, sautéed spinach, creamed corn, baked potato, twiced baked potato, mashed potatoes, mac-n-cheese, or linguini. *Sides already included with entrée.

ROASTED PRIME RIB

Slow roasted daily, cut thick and served with au jus and a creamy horseradish.

FILET MIGNON

8 ounces of our finest cut of beef, grilled to your liking, atop a Tomato Provincial, garnished with Cajun onion straws.

BLACKENED RIBEYE

A juicy 16 oz. steak brushed with cajun spices and cooked to order.

THE NEW YORKER

The classic steak, lightly seasoned, cooked to your order.

MEATLOAF

A special blend of ground chuck, sausage, cilantro, peppers and salsa picante.

DOUBLE CUT PORK CHOP

Bone-in pork chop marinated in fresh herbs, garlic and olive oil. Topped with caramelized apples, raisins, and brown sugar.

***BAKED STUFFED CHICKEN**

Marinated chicken breast, stuffed with a light spinach mousse, accompanied by potato risotto and finished with a creamy sun-dried tomato sauce.

HALF ROASTED CHICKEN AU-JUS

Free range chicken, marinated in a citrus-garlic sauce served with pan gravy.

***HOMEMADE CHICKEN POT PIE**

Our creamy casserole of chicken and fresh vegetables, baked with a delicate puff pastry crust.

***JAMBALAYA**

An old Southern favorite! Spicy sausage, shrimp and chicken cooked together with peppers, onions and cajun spices. Served over a bed of rice.

***MISO CARMELIZED SALMON**

Fresh salmon, pan roasted over sautéed spinach and Japanese sticky rice. Served with a red pepper relish.

PAN SEARED MAHI MAHI

Fresh mahi mahi served with white bean ragout, topped with a tomato vinaigrette.

***SEARED ALBACORE**

Seared fresh albacore crusted with peppercorns and toasted sesame seeds. Served atop a bed of Japanese sticky rice and Ponzu vinaigrette. Finished with seaweed salad (hiyashi wakame) and soy glaze.

SEASONAL FRESH FISH

Fresh seasonal fish char broiled with butter and spices.

An 18% gratuity will be added to parties of 8 or more.

PASTA

PENNE SAUSAGE ARRABIATA

Tri-colored penne tossed with a spicy marinara sauce with fresh herbs, garlic, shallots, and crushed red pepper. Topped with basil chiffonier and grilled Italian sausage.

TOMATO, BASIL, & MUSHROOM

Angel hair pasta lightly tossed in olive oil, topped with tomatoes, basil and mushrooms.

LINGUINI SZECHWAN

Tender Strips of marinated beef sautéed with Shiitake Mushrooms and leeks in a spicy Thai sauce, topped with Teriyaki shrimp and shaved scallions.

BLACKENED CHICKEN LINGUINE

Blackened chicken served over a creamy chipotle Alfredo sauce with roasted corn, julienne red peppers, and cilantro.

KIDS

All kid's meals are served with a beverage. Ask your server for your special dessert!

Ages 10 and under, please!

BUILD A BURGER

Three mini burgers: build 'em sky high or plain and dry. Served with curly fries.

GRILLED CHEESE

It's the cheesiest! Two slices of grilled sourdough bread with American and Swiss Cheese. Served with curly fries.

K-RAE'S QUESADILLA

A huge flour tortilla stuffed with cheese, cheese, and more cheese.

LITTLE DOG

A smaller version of our Big Dog, made just how you like it. Served with curly fries.

NICKY'S NOODLES

Angel hair pasta served with a light marinara sauce.

KARA'S MAC-N-CHEESE

An old time favorite, brought back by popular demand!

PB & J

Peanut butter and jelly sandwich served with curly fries.

An 18% gratuity will be added to parties of 8 or more.