



GRILLE

APPETIZERS & SALADS

GREEN CURRY MUSSELS

SPICY BASIL COCONUT BROTH W/ SLICED BAGUETTE

12

CHIPOTLE EDAMAME

SEA SALT & CHIPOTLE SEASONED W/ FRESH LIME & A MARINATED CUCUMBER GARNISH

6

ROASTED CORN AND SWEET PEPPER CRAB CAKES

CHIPOTLE SWEET PEPPER ROUILLE AND CITRUS AIOLI

11

CALAMARI

HOUSE MARINARA AND WASABI DIPPING SAUCE

10

AHI TARTAR SALAD

SESAME TUNA TARTAR, STICKY RICE, CUCUMBER, SWEET PEPPERS AND RED ONION WITH CRISPY WON TON STRIPS AND WASABI LIME VINAIGRETTE

10

ROASTED GOLDEN BEET SALAD

TOASTED WALNUTS, HUMBOLT FOG CHEESE, BABY GREENS AND LEMON VINAIGRETT

9

MANCHEGO BRUSCHETTA

ROASTED GARLIC AND MANCHEGO CHEESE BREAD TOPPED W/ ITALIAN TOMATO BASI TAPENADE

8

HOUSE SALAD

½ HEART OF ROMAINE SPLIT AND SERVED WITH GORGONZOLA CHEESE, FRESH TOMATO,

RED ONION, HAND PULLED CROUTONS & SUN-DRIED TOMATO VINAIGRETTE

7

THAI CAESAR SALAD

RED CURRY MANCHEGO CAESAR DRESSING, CHOPPED ROMAINE, RED ONION, CRISP GINGER WONTONS & FRIED CAPERS

7

GRILLED SHRIMP (4EA) 7 GRILLED SALMON FILET 7 GRILLED FREE RANGE CHICKEN BREAST 5

PIZZA

\$13.00 - 8 INCH

\$17.00 - 12 INCH

OUR PIZZAS ARE MADE ON A BELGIAN BEER BASED SOURDOUGH

PEPPERONI

HOUSE MARINARA, MOZZARELLA, & MANCHEGO CHEESE

JERK PIZZA

CANADIAN BACON, JERK SPICE, FRESH PINEAPPLE & MANGO, RED ONION,

MOZZARELLA & MANCHEGO CHEESE

SPINACH AND MUSHROOM

SAUTÉED MUSHROOM & WILTED SPINACH WITH HOUSE MARINARA, MOZZARELLA & MANCHEGO CHEESE

PORTOBELLO MUSHROOM AND CARAMELIZED ONION

GORGONZOLA CHEESE OVER SUNDRIED TOMATO PESTO

ROSEMARY LEMON GRILLED CHICKEN W/ ROASTED GARLIC OIL

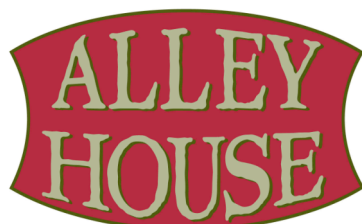
MOZZARELLA, & MANCHEGO CHEESE, FRESH ROSEMARY & LEMON SLICES

GREEK PIZZA

MARINARA, KALAMATA OLIVE, GRILLED VEGETABLES, RED ONION, MOZZARELLA & FETA CHEESE

TOMATO PIZZA SALAD

SUNDRIED TOMATO PESTO, FRESH MOZZARELLA, SLICED TOMATO, MANCHEGO & TOPPED WITH BALSAMIC DRESSED GREEN SALAD



GRILLE

ENTREES

**SOAKERS STOUT BUFFALO SHORT RIBS
OVER MANCHEGO CHEESE POLENTA
24**

**MESQUITE GRILLED CHICKEN BREAST WITH KALAMATA FETA SALSA
SCALLION POTATO PUREE
16**

**BACON WRAPPED DIVER SCALLOPS WITH APRICOT BOURBON DEMI
GLACE
OVER CURRIED BUTTERNUT SQUASH PUREE
21**

**GRILLED SALMON WITH MANGO PINEAPPLE BUERRE BLANC
OVER GARLIC SAUTÉED SPINACH
17**

**PAN SEARED JUMBO SHRIMP, ROASTED GARLIC, SWEET PEPPER,
BASIL
CHARDONNAY APPLE-WOOD BACON TOMATO BUTTER SAUCE
OVER FRESH LINGUINE
20**

**SOY GRILLED PETITE FILET WITH MISO BACON CHILE BUERRE
ROUGE
ROASTED GARLIC SCALION MASHERS AND GRILLED ASPARAGUS
SNGL/DBL
21/30**

**SESAME CRUSTED AHI TUNA
FLASH SEARED RARE
THREE SAUCES; CITRUS AIOLI, SWEET SOY & WASABI OIL
STICKY RICE AND TOASTED NORI
20**

**GRILLED NEW YORK STRIP WITH MUSHROOM DEMI GLACE OVER
HOMEMADE STEAK FRIES
26**

**GRILLED PORTOBELLO WITH WINTER SQUASH RAGOUT
OVER SMOKED ROMA POLENTA
15**

**THE ALLEY HOUSE GRILLE WOULD LIKE TO THANK YOU FOR JOINING US
18% GRATUITY ADDED TO PARTIES OF 8 OR MORE**

**WE DO NOT ACCEPT PERSONAL CHECKS
NOR CAN WE DO SEPARATE CHECKS**

