

Appetizers

Beer Battered Onion Rings

Made fresh to order with our own beer batter, lightly seasoned and fried golden. Served with a horse radish dipping sauce. 7.99

Shrimp Cocktail

Five Jumbo Shrimp lightly seasoned, broiled and chilled.
Served with our zesty bourbon cocktail sauce. 9.99

Crab Cakes (CHEF'S HIGHEST RECOMMENDATION)

This is another original recipe from the Alley Rose kitchen. Handmade crab cakes golden crisp on the outside and abounding with succulent crab on the inside.
Served with a unique combination of Honey mustard and Berry sauce. 8.99

Crab Stuffed Mushroom

Mushroom of the season stuffed with crab pate topped with mozzarella and Parmesan cheeses and baked tender, then finished with creamy hollandaise sauce. 8.99

Calamari

Tender strips of young squid hand breaded and fried golden.
Served with our zesty bourbon cocktail sauce. 9.99

Spinach Artichoke Dip Bruschetta

A perfect blend of spices, spinach, artichoke hearts and cream cheese liberally spread on toasted Tuscan flat bread, topped with Parmesan cheese then broiled to finish. 8.99

Tequila Lime Shrimp

Five Jumbo Gulf shrimp sautéed in clarified butter with fresh garlic and cracked pepper, flashed with tequila and fresh lime (Table Side) 9.99

Fried Mozzarella with Sun-dried Tomato Ragu

Italian herb crusted mozzarella cheese fried golden. Served with slowly simmered sun-dried tomato Ragu. 8.99

Sandwiches

Grilled Chicken Club

Grilled breast of chicken smothered with bacon, lettuce, diced tomato, ham and melted Monterey Jack cheese. Served on a toasted Artisan roll. 8.99

Alley Rose Reuben

Slowly Roasted Corned beef, Simmered Cabbage and Monterey Jack cheese come together on a toasted Dark Rye Artisan roll, topped with our own version of 1000 Island Dressing. 8.99

Turkey & Brie

Smoked turkey breast married with creamy Brie cheese and Tomato Basil Aoli. Served with fresh Apple slices on whole grain Artisan wheat roll. 8.99

French Dip

Slowly Roasted, thinly sliced Prime beef piled high on a toasted French roll. Served with steaming hot au jus. 8.99

French Dip Philly

Slowly Roasted, thinly sliced Prime beef piled high on a toasted French roll, this time topped with Monterey Jack cheese, sautéed onions and mushrooms. Served with steaming hot au jus. 9.99

Hamburger

No spills, no frills as good as always on a kaiser roll. 6.99

Bacon Cheese Burger

Hickory smoked bacon and American cheese on a kaiser roll. 7.99

Western Burger

Hickory smoked bacon, American cheese, golden onion rings and BBQ on a kaiser roll. 7.99

Swiss Mushroom Burger

Sauteed mushrooms and melted Swiss cheese on a kaiser roll. 7.99

Patty Melt

Marsala Caramelized onions and Swiss cheese on a rye artisan roll. 7.99

Entrées

Garlic Shrimp Sauté

Five Jumbo shrimp sautéed with virgin olive oil, creamy butter, mushrooms, diced tomato and roasted garlic. 18.99

Chicken Marsala

Breast of chicken sautéed with mushrooms, red onion, garlic and Marsala wine reduction tossed with Fettuccine pasta. 17.99

Chicken Cordon Bleu

Tender breast of chicken stuffed with smoked ham, Mozzarella cheese, fresh herbs and spices, delicately breaded and baked. Finished with a creamy Hollandaise sauce. 17.99

Pepper Steak & Mushroom

Peppercorn sirloin steak Pan seared with mushrooms, red onions, red and green bell peppers, garlic and beef bouillon demi-glace tossed with fettuccine pasta. 19.99

White Seafood Fettuccine

Rich dairy cream sauce with shrimp, scallops, crab and lobster and hickory smoked bacon. Tossed with fettuccine pasta. 19.99

Black Cherry Pork Chops

French cut Pork chops Grilled and served with our Black & Blue Berry reduction. 18.99

Pork Osso Bucco

Braised pork shank with a mushroom of the season demi-glace. 19.99

Crab Legs

18 ounces of King Crab legs served with lemon and drawn butter.
Fit for a king. Market Price

Lobster

We proudly serve only the finest cold water lobster in the world. Our chef selects only the purest of tails to ensure the quality that we expect.
Served with lemon and clarified butter. Market Price

Entrées

Prime Rib Au jus (14 oz.)

Slowly Roasted Prime Ribeye served with steaming hot bay leaf Au jus. 24.99

Ribeye Steak (14 oz.)

Succulently marbled Ribeye steak grilled to your specifications. 23.99

New York Strip Steak (14 oz.)

Thick New York strip steak grilled to your specifications. 22.99

Sirloin Steak (8 oz.)

Creek Stone Top Sirloin full of flavor grilled to your specifications. 19.99

Filet Mignon (9 oz.)

Lean beef tenderloin wrapped with hickory smoked bacon grilled to your specifications.
(Rare to Medium recommended) 25.99

Grilled Salmon

A succulent steak of fresh, never frozen salmon basted with virgin olive oil, flame grilled and served with fresh lemon. 19.99

Champagne Salmon

Salmon steak stuffed with crab pate baked in a delicate pastry topped with a champagne brut cream sauce. 21.99

Almond Crusted Salmon

Salmon steak baked with a sweet almond crust served on a bed of seasoned field greens. 18.99

Herb Crusted Halibut

Herb crusted Halibut steak pan seared in virgin olive oil finished with capers and herbal butter. 24.99

Butterfly Shrimp

Five Jumbo shrimp hand breaded and presented with our zesty bourbon cocktail sauce. 18.99