



Welcome to the Alley Rose. It is our sincere intention to provide you with the best in courteous service, delicious cuisine and an attractive dining atmosphere.

We encourage your honest reactions. Our continued success depends wholly upon your continued enjoyment of every aspect of the Alley Rose.

Appetizers

STEAK FLATBREAD

steak, mozzarella, roasted red bell peppers, red onion marmalade, gorgonzola crumble 11.99

ARTICHOKE BRUSCHETTA FLATBREAD

artichoke and roma tomato compote, mozzarella, parmesan, prosciutto 11.99

CHICKEN FLORENTINE FLATBREAD

chicken, bacon, spinach, red onion marmalade, cream cheese, mozzarella, cheddar, parmesan 11.99

CAPRESE BRUSCHETTA

fresh mozzarella, basil, roma tomatoes, virgin olive oil, balsamic vinegar reduction on toasted French baguettes 11.99

BLACK & BLUE MUSSELS

“island gold” mussels, bacon, garlic, roma tomatoes, cajun seasoning, gorgonzola crumble 14.99

TEQUILA LIME SHRIMP (table side)

shrimp, garlic, cracked pepper, olive oil, lime, butter, tequila 12.99

BANG BANG SHRIMP

fried shrimp, Thai chili sauce, green onion 12.99

PAN SEARED AHI TUNA

ahi tuna, sea salt, cracked pepper, wasabi aioli 12.99

SHRIMP COCKTAIL

chilled shrimp, bourbon cocktail sauce, lemon 12.99

CRAB CAKES

blue crab, roasted red bell, scallions, spicy aioli, japanese bread crumbs, chipotle raspberry coulis, honey mustard 12.99

ONION RINGS

spanish onion rings, pale ale batter, seasoned breading 8.99

CHICKEN GRENADE

bacon wrapped jalapenos stuffed with smoked paprika queso blanco and chicken drizzled with artisan honey 11.99

SMOKED PORK BELLY

smoked and braised pork belly served with carrot caramel and bitter greens 12.99

Smithfield
Good food. Responsibly.

Hoagies & Wraps

Served with French fries. Add our soup and salad bar for only 3.99
For a gluten free option, substitute an Udi's Hoagie, please add 2.00

TURKEY & BRIE

smoked turkey, fresh apple slices, brie cheese, tomato-basil aioli. 10.99

TURKEY CLUB

smoked turkey, bacon, ham, tomato, lettuce, American and swiss cheese. 10.99

KANSAS CITY STEAK MELT

grilled steak, sautéed mushrooms and onions, cheddar cheese 10.99

FRENCH DIP

shaved prime rib, bay leaf infused au jus 10.99

FRENCH DIP PHILLY

shaved prime rib, sautéed mushrooms and onions, roasted red peppers, monterey jack cheese 11.99

CHICKEN PHILLY

grilled chicken, sautéed mushrooms and onions, roasted red peppers, monterey jack cheese 9.99

BUFFALO CHICKEN

country fried chicken, lettuce, red onion, tomato, mayonnaise, blue cheese crumble, buffalo sauce 9.99

HONEY STUNG CHICKEN

grilled chicken, hickory smoked bacon, lettuce, tomato, honey mustard aioli 10.99

Burgers or Chicken

Your choice of a flame grilled chicken breast or hamburger.
Served with French fries. Add our soup and salad bar for only 3.99

ALLEY ROSE CLASSIC

a classic, flame grilled to your specifications 8.99

WESTERN

flame grilled, hickory smoked bacon, cheddar cheese, onion rings, in-house bbq 10.99

PATTY MELT

flame grilled, sautéed onions, monterey jack, toasted marble rye 9.99

SWISS MUSHROOM

flame grilled, sautéed mushrooms, swiss cheese 9.99

HORSEY BACON

flame grilled, hickory bacon, swiss cheese, horseradish aioli 10.99

BLEU BACON

flame grilled, hickory bacon, sautéed mushrooms, gorgonzola 10.99

PORK GREEN CHILI

flame grilled, pork chili, queso blanco 10.99

PEPPER JACK

flame grilled, fried onions, pepper jack cheese 9.99

CHILE RELLENO

flame grilled, roasted poblano pepper, cheddar & queso blanco 10.99

FARMER'S DAUGHTER

flame grilled, ham, bacon, cheddar cheese, fried egg 10.99

CORDON BLEU

flame grilled, ham, Monterey jack, oregano, hollandaise 10.99

SOUTHERN FRIED

lightly breaded, deep fried, white country gravy 9.99

Entrées

All entrees include soup and salad bar and choice of one of the following side dishes:
Mashed Potatoes, Potatoes Au Gratin, Creamed Spinach, In Season Vegetable, Wild Mushroom Risotto,
Baked Potato, French Fries, Roasted Sweet Potatoes

Beef

SIRLOIN

tender cut of top sirloin, seasoned and grilled to your specifications
8 ounce 18.99
12 ounce 22.99

COFFEE RUBBED PETITE TENDER

petite beef tender rubbed with freshly ground coffee, herbs and spices. Then braided with hickory smoked
bacon and oven roasted. Served with marsala caramelized red onions and gorgonzola 26.99

BEEF WELLINGTON

beef tenderloin layered with foie gras and wild mushroom duxelles enveloped in a flaky puff pastry
served with beef bouillon demi glace 8oz 36.99

FILET MIGNON

lean beef tenderloin wrapped with hickory smoked bacon, seasoned and grilled to your specifications
8oz 32.99

RIBEYE

this wet aged ribeye holds the essence of what grilling steaks is about, seasoned and grilled to your
specifications 16oz 28.99

PRIME RIB

a generous cut of our signature slow-roasted prime rib, served with steeped bay leaf au jus.
It's the same melt-in-your mouth way we have made it for the over 30 years (Award Winning)
16-18oz 28.99
30-34oz 42.99

TEMPERATURE & ORDERING GUIDE

Rare - Red and cool in the center

Medium Rare – Red and hot in the center

Medium – Pink throughout

Medium Well - Just a touch of pink in the center

Well done – Not responsible

Naked – No toppings or condiments

Entrées Continued...

Chicken

CHICKEN SCHNITZEL

lightly floured and pan seared chicken breast with a lemon caper beurre blanc 18.99

CAPRESE CHICKEN

seared chicken breast stuffed with fresh mozzarella cheese, basil and roma tomatoes; glazed with virgin olive oil and a balsamic vinegar reduction on a bed of sautéed zucchini noodles 18.99

CHICKEN ALFREDO CARBONARA

pan seared chicken with hickory smoked bacon and a parmesan cream sauce tossed with linguine 18.99

CHICKEN FLORENTINE LINGUINI

pan seared chicken married with hickory smoked bacon, spinach, garlic, red onion, virgin olive oil, linguine and parmesan cheese 18.99

Pork

OSSO BUCCO Smithfield Good food. Responsibly.

time honored preparation delivers this fork tender braised pork shank, accompanied by a wild mushroom and root vegetable demi-glace 23.99

WINDSOR CHOP WITH BLACKBERRY PORT Smithfield Good food. Responsibly.

thick smoked pork chops, grilled and served with our black cherry port glaze 22.99

Fish & Seafood

ALMOND CRUSTED SALMON

a sweet and savory combination of fresh oven roasted salmon encrusted with a combination of toasted almonds, brown sugar and fresh herbs 21.99

GRILLED SALMON

we go to great lengths to acquire the freshest salmon available. Simply seasoned and basted with virgin olive oil with just a squeeze of fresh lemon 19.99

CHARDONNAY POACHED SALMON

pan seared salmon steak poached in our house Chardonnay with just a hint of lemon peel 21.99

SEARED AHI TUNA

pan seared Ahi Tuna trimmed with toasted black & tan sesame seeds, served with pickled ginger and wasabi aioli 18.99

PALE ALE SHRIMP

tiger shrimp beer battered then dredged in Japanese bread crumbs and fried golden, served with zesty bourbon cocktail sauce and lemon 19.99

SHRIMP SCAMPI

tiger shrimp sautéed with mushrooms, diced roma tomatoes and scallions in a lobster-garlic compound butter 19.99

WHISKEY SHRIMP

sautéed tiger shrimp served with a sweet whiskey cream sauce served on towers of toasted French bread 19.99

BACON & ARTICHOKE SHRIMP

bacon wrapped tiger shrimp with artichoke, cream cheese and served with a savory jalapeno pesto sauce 19.99

Potato Casseroles

seasoned fried potatoes make the delicious foundation for our original potato casseroles 9.99
with any potato casserole selection, you can enjoy the soup and salad bar for only 3.99

RANCHER

grilled chicken, sautéed mushrooms & onions, mozzarella, tomatoes, ranch dressing

OLD AMERICANA

grilled steak, sautéed mushrooms & onions, mozzarella, sour cream, chives

HOLLYWOOD

grilled chicken, ham, turkey, sautéed mushrooms, Monterey jack, hollandaise

BLT

hickory smoked bacon, lettuce, tomato, mozzarella, ranch aioli

GARDEN

sautéed vegetables of the season, Monterey jack, hollandaise

SOUTH OF THE BORDER

pork chili, queso blanco, fried egg

Alley Rose Gift Certificates are available.

Ask your server for details.

We have a very talented crew in our kitchen. If you have any special requests, dietary requirements or allergies, we will do our very best to accommodate your wishes.

CONSUMER ADVISORY: Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information.