



Appetizers

Soup of the Day.....	\$9.00
Small Mixed Green Salad.....	\$7.00
Mixed Greens Salad.....	\$9.00
<i>Tomatoes, Parmesan Cheese & Balsamic Vinaigrette</i>	
Mixed Greens with Goat Cheese.....	\$10.00
<i>Tomatoes, Mandarin Oranges, Pecans & Goat Cheese</i>	
Caesar Salad.....	\$11.00
Bruschetta.....	\$13.00
Fried Mozzarella & Marinara.....	\$13.00
Fried Calamari.....	\$15.00
Garlic Bread.....	\$7.00

Burgers & Salads

Allison's Burger \$15.00
<i>Lettuce, Tomato, Fries, Mayonnaise on a Kaiser Roll</i>
Bacon Blue Cheese Burger \$16.00
<i>With Bacon & Fries</i>
Chop House Salad \$19.00
<i>Romaine Lettuce, Corn, Fried Chicken with Ranch Dressing</i>
Skirt Steak & Mixed Greens Salad \$22.00
<i>Walnut Oil Vinaigrette, Blue Cheese & Croutons</i>
Grilled Salmon Salad \$24.00
<i>Mixed Greens, Balsamic Vinaigrette, Asparagus, Tomatoes</i>
Grilled Shrimp Caesar Salad \$24.00
<i>Romaine Lettuce, Asparagus, & Lemon Aioli</i>
Crab Cake Sandwich \$22.00
<i>Lettuce, Tomato, Remoulade, Fries & Coleslaw</i>

Pastas

Spaghetti & Meat Sauce \$16.00
<i>with Meatballs or Italian Sausage \$17.00</i>
Angel Hair Pasta \$19.00
<i>Chicken, Sundried Tomatoes & Mushrooms in Cream Sauce</i>
Chicken Parmesan \$19.00
<i>Capellini & Marinara Sauce, Broccoli</i>
Allison's Lasagna \$19.00
<i>Meat Sauce & Ricotta Cheese</i>
Linguine with Bacon & Crabmeat \$21.00
<i>Garlic and extra virgin olive oil</i>
Penne Pasta with Italian Sausage & Shrimp \$22.00
<i>Pesto Cream Sauce & Fresh Mozzarella</i>
Wild Mushroom Ravioli \$18.00
<i>with Mushroom Cream Sauce</i>
Fettucine Aurora \$22.00
<i>with Shrimp, Crabmeat, Spinach, Artichokes & Pink Sauce</i>

Mains

Chicken Limone \$19.00
<i>served with Lemon Butter Sauce, Capellini pasta, Marinara, Broccoli</i>
Balsamic Chicken \$20.00
<i>Balsamic Tomatoes & Glaze, Basmati Rice & Asparagus</i>
Grilled Hanger Steak \$25.00
<i>served with Mushroom Sauce & Roasted Potatoes</i>
Grilled Italian Sausage \$22.00
<i>served with Peppers, Roasted Potatoes & Asparagus</i>
Shrimp Provençal \$24.00
<i>with White Wine, Tomatoes, Artichokes & Basmati Rice</i>
Grilled Salmon Fillet \$25.00
<i>with Pomegranate Molasses, Asparagus & Basmati Rice</i>
Crab Cake Platter \$25.00
<i>with Basmati Rice, Coleslaw & Remoulade Sauce</i>
Bar Linguine Fra Diavolo \$24.00
<i>with Calamari, Shrimp & Spicy Marinara Sauce</i>
Tilapia and Shrimp Pomodoro \$23.00
<i>White wine sauce, Tomatoes, Fettucine & Broccoli</i>

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase risk of food borne illness.
No Peanut oils or products are used in our dishes.



Wines

Red Wine

Glass

Bottle

<i>Malbec, Tilia, Argentina</i>	\$9.00	\$32.00
<i>Pinot Noir, Tortoise Creek, California</i>	\$10.00	\$35.00
<i>Sangiovese, Pasqua, Italy</i>	\$10.00	\$35.00
<i>Chianti, Cultusboni, Italy</i>	\$9.00	\$32.00
<i>Zinfandel, Tortoise Creek, California</i>	\$10.00	\$35.00
<i>Merlot, Tilia, Argentina</i>	\$9.00	\$32.00
<i>Shiraz, Yalumba, S. Australia</i>	\$9.00	\$32.00
<i>Cabernet Sauvignon, Cousiño-Macul, Chile</i>	\$9.00	\$32.00
<i>Cabernet Sauvignon, Rock & Vine, California</i>	\$14.00	\$48.00
<i>Cabernet Sauvignon, Valley of the Moon, California</i>		\$46.00
<i>GSM Blend, Hahn, California</i>		\$40.00

White Wine

<i>White Zinfandel, Brownstone, California</i>	\$8.00	\$28.00
<i>Pinot Grigio, Annalisa, Italy</i>	\$8.00	\$28.00
<i>Sauvignon Blanc, Ponga, New Zealand</i>	\$11.00	\$38.00
<i>Sauvignon Blanc, Satellite, New Zealand</i>	\$11.00	\$38.00
<i>Riesling, DR. L, Germany</i>	\$10.00	\$35.00
<i>Chardonnay, Excelsior, South Africa</i>	\$9.00	\$32.00
<i>Chardonnay, Chateau St. Michelle, Washington</i>	\$10.00	\$35.00
<i>Chardonnay, Cartlidge & Browne, California</i>	\$11.00	\$38.00

Bottled Beer

Budweiser, Coors Light, Miller Lite, Michelob Ultra **\$6.00**
Corona, Stella Artois, Heineken, Vienna Lager **\$7.00**
Tröegs Perpetual IPA **\$8.00**