The Allegheny Grille

TEMPTATIONS Perfect for sharing.. Serves 2 - 4

Asiago, Spinach and Artichoke Dip
Diced tomatoes, parmesan crust 13 • Naan Bread +2

Stuffed Fresh Banana Peppers
Spicy Italian sausage, marinara sauce, melted mozzarella, toasted baguette 13

Jumbo Pretzel
Honey mustard, ranch, cheese, caramel, or hot fudge 12

Hog Chips
Kettle chips, pulled pork, Carolina BBQ sauce, cheddar jack and scallions 14

Lobster Nachos
Cheddar jack cheese, black beans, housemade cheese sauce, topped with pico de gallo 18

Onion Petals 10
Served with chipotle ranch

Pepperoni Balls
Fresh pizza dough, pepperoni, mozzarella and parmesan cheese, served with marinara 11

Three Cheese Quesadilla
Cheddar monterey jack blend, tomatoes, scallions, jalapeños 11
with Pulled Pork, Chicken, Taco Beef 15 • make it a half lb. Smash Burger 17

Steamed Mussels
White wine, garlic, red pepper flakes, basil butter toasted baguette 15

Chicken Tenders
AG Ranch, BBQ, Buffalo, or Honey Mustard 13

Bruschetta
Tomatoes, cucumbers, red onions, parmesan cheese, fresh basil vinaigrette, toasted baguette rounds, balsamic glaze 10

Cheesy Bacon Ranch Tots
Bacon, cheddar jack cheese, and ranch 12
with Filet Bites 18 • with Pulled Pork, Chicken, or Beef 16

5 FOR $12 MEALS

Available Mon - Thu • No Substitutions • Excludes Holidays

AG Prime Roast Bowl
Prime roast, carrots, and onions in a beef gravy, served over mashed potatoes 12

Chicken and Biscuits
Chicken with carrots, celery, onions, peas and mashed potatoes in a creamy chicken gravy 12

Spaghetti and Meatballs
A bed of spaghetti with house made marinara and meatballs 12

Mile High Meatloaf
Sour dough bread topped with mashed potatoes, Esther's house made meatloaf, corn gravy, cheddar jack cheese and crispy onions 12

Liver and Onions (GF)
Fried beef liver topped with thinly sliced sauteed onions, served with redskin mashed potatoes and broccoli 12

SALADS

Add Protein to any salad:
Grilled or Crispy Chicken 7 • Salmon* 9 • Steak* 10 • Shrimp 9

House Salad
Mixed greens, red onions, cucumbers, tomatoes, cheese, egg, croutons 9

Spring Mix Salad (GF)
Spring mix, dried cranberries, candied walnuts, bleu cheese crumbles 11

Buffalo Chicken Salad
Mixed greens topped with house made crispy fried chicken tossed in Buffalo sauce, tomatoes, cucumber, celery, bleu cheese crumbles and AG ranch 18

Big Grille Salad
Mixed greens, tomatoes, cucumbers, red onions, egg, French fries and shredded mozzarella cheese 12

Southwest Salad
Mixed greens with red onion, corn, black beans, tomatoes, cheddar jack cheese, seasoned tortilla strips, and chipotle ranch 13

SALAD DRESSINGS

AG Ranch, French, Bleu Cheese, Italian, Chipotle Ranch, Balsamic Vinaigrette, Oil and Vinegar, 1000 Island, Hot Bacon, Raspberry Vinaigrette, Honey Mustard

SOUPS

Cup 5 • Bowl 7

New England Clam Chowder
French Onion Soup
Soup of the Day

SIDES

French Fries
Tater Tots
Applesauce
Broccoli (GF)
Cottage Cheese (GF)
Wild Rice Blend (GF)
Homemade Coleslaw (GF)
Homemade Kettle Chips
Redskin Mashed Potatoes (GF)
Sweet Potato Fries +1
Baked Potato (After 4:00pm) (GF)

ENTRÉES

DINNERS Served with two sides

Dry Aged 14 oz. Ribeye* L (GF)
46 • Add Crumbled Bleu Cheese 2 • Add Garlic Parmesan Shrimp 6

8 oz. Filet Mignon* L (GF)
48 • Add Crumbled Bleu Cheese 2 • Add Garlic Parmesan Shrimp 6

River Valley Steak* L (GF)
9 oz. sliced flat iron 30 • Add Crumbled Bleu Cheese 2• Add Chimichurri 3 • Add Mushrooms and Onions 3 • Add Garlic Parmesan Shrimp 6

12 oz. Bone In Pork Chop* (GF)
Brined and grilled to your preferred temp
• Sweet 'n' Sour • Blackened • Spicy Peach 25

Typhoon Ribs
Baby back ribs brushed with our homemade Tennessee Typhoon sauce 27/34

Parmesan Crusted Chicken
Creamy panko parmesan cheese crust 25

Chicken Marsala
Creamy marsala sauce with mushrooms, caramelized onions, julienned carrots and fresh spinach 25

Fire Grilled Salmon* (GF)
Dill Butter • Blackened • Teriyaki 29

Crispy Fried Atlantic Haddock
Panko crusted and served with tangy tartar sauce 24

Coconut Shrimp
Panko and coconut crusted shrimp served with a housemade piña colada sauce 27

Baked Walleye (GF)
Cajun Garlic • Lemon Butter 24

PASTAS Served with a salad and breadstick • (GF) Pasta Available +$5

Mac and Cheese
Homemade mac and cheese with a smoky cheese blend 19
Buffalo Chicken 7 • Pulled Pork 7 • Shrimp 9

Greek Pasta V *Vegan Option Available*
Sun dried tomatoes, black olives, banana peppers, red onion, artichoke hearts, fresh spinach, basil butter, olive oil, garlic and feta cheese 19 • Chicken 7 • Shrimp 9

Chicken Parmesan
Mozzarella cheese, house marinara and parmesan cheese 26

Roasted Red Pepper Penne
Sun dried tomatoes, mushrooms, fresh spinach, roasted red pepper cream sauce, grated parmesan cheese 19 • Chicken 7 • Shrimp 9 • Lobster 11

Alfredo
Tossed with fettuccine in creamy homemade Alfredo sauce 19
Chicken 7 • Shrimp 9 • Lobster 11

HANDHELDS

Served with French fries, kettle chips, tater tots, or coleslaw • (GF) Roll Available +$2

The BRB SmashBurger*
Half lb. burger, bacon, dill relish, homemade bourbon sauce, smoked gouda, lettuce, onion, pickle 18

Build Your Own Angus Burger*
Lettuce and tomato on a toasted brioche roll 15+

Willie Nelson Burger*
Bacon, smoked gouda, sauteed mushrooms, roasted garlic aïoli 18

Panko Crusted Haddock
Lettuce, tomato, and tangy tartar sauce 17

Chicken Sandwich
Grilled • Crispy • Buffalo with lettuce, tomato 14

Pulled Pork
Slow roasted pork shoulder, Carolina BBQ sauce and cheddar jack cheese 16

Classic Reuben
Shaved corned beef, 1000 Island, Swiss cheese, sauerkraut on marble rye 15

AG French Dip
Slow roasted prime rib, onions, mushrooms, provolone cheese, horseradish sauce and beef jus on the side 18

Chicken Wrap
Crispy chicken, bacon, cheddar jack cheese, spring mix, tomato, and Ranch 15

The Club
Homemade bread, turkey, ham, bacon, Swiss cheese, American cheese, mayonnaise, lettuce, and tomato 16

Hot Italian Hoagie
Genoa salami, capicola ham, pepperoni, provolone, shredded lettuce, tomato, Spanish onion, Italian dressing and mayo 17

(GF) Gluten-Free Options • V Vegan Option Available • L Locally sourced from Slater's Meats & More | **Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*