

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

Beer Battered Onion Rings 10

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

4 FOR \$12 MEALS

Available Mon - Thu • No Substitutions • Excludes Holidays

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

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

Chimichurri Steak* ^L ^{GF}

9 oz. flat iron topped with a housemade chimichurri 30

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

Lamb Lollipops

Parmesan herb-encrusted lamb lollipops 38

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

Tropical Shrimp ^{GF}

Sauteed shrimp topped with a tropical salsa 27

Baked Walleye ^{GF}

Cajun Garlic • Lemon Butter 24

PASTAS Served with a salad and breadstick • ^{GF} Pasta Available +\$5

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/Eggplant Parmesan

Mozzarella cheese, house marinara and parmesan cheese 26/23

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 aioli 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 15

Hot Italian Hoagie

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