

Appetizers

Soup of the Day 5.50

Mixed Greens Salad

With Marinated Tomatoes, Parmesan Cheese and Balsamic Vinaigrette 5.50

Mixed Greens Sald with Goat Cheese

With Marinated tomatoes, Mandarin Oranges, Pecans, and Goat Cheese 6.50

Classic Caesar Salad 6.50

Bruschetta 8.00

Fried Mozzarella 8.00

Cornmeal Crusted Oysters 10.50

Fried Calamari 10.00

Wild Mushroom Ravioli 9.50/Appetizer 16.50/Entree

Petite Shiitake and Portobello Mushrooms with Lobster Ginger Sauce

Sandwiches & Entrée Salads

Allison's Burger 9.00

Served with Lettuce, Sliced Tomatoes, Fries & Mayonnaise on a Kaiser Roll

Choice of Cheese, Smoked Bacon - Additional 1.00 each

Crab Cake Sandwich 14.99

Jumbo Lump Crab Cake served on a Kaiser Roll with Remoulade Sauce, Cole Slaw and Fries

Chop House Salad 13.99

Sliced Romaine Lettuce, Citrus Ranch Dressing, Grilled Corn & Crispy Fried Chicken Strips

Chicken Grill & Fried Brie Salad 14.50

Grilled Chicken Breast & Fried Brie Cheese over Mixed Greens, Mango Buttermilk Dressing

Skirt Steak & Mixed Greens Salad 16.99

Grilled Skirt Steak with Walnut Oil Vinaigrette, Blue Cheese & Croutons

Caesar Salad With Grilled Chicken 13.50 With Shrimp 15.99

Grilled Salmon Salad 18.99

Marinated Salmon, Mixed Greens, Balsamic Vinaigrette, Asparagus, Marinated Tomatoes

Pastas

Spaghetti and Meat Sauce with Meatballs or Italian Sausage 12.99

Angel Hair Pasta 14.50

With Marinated Chicken, Sun Dried Tomatoes and Mushrooms in a Creamy Citrus Sauce

Chicken Parmesan 14.50

With Angel Hair Pasta and Marinara Sauce, Broccoli

Allison's Lasagna 13.99

Fresh Pasta Noodles with Marinara Sauce, Ricotta Cheese and Ground Beef

Penne Pasta with Italian Sausage and Shrimp 17.99

Basil Pesto Cream Sauce, Sautéed Shrimp, Italian Sausage, Balsamic Tomatoes and Fresh Mozzarella

Fettuccine Aurora 17.99

Fettuccine Pasta with Shrimp, Lump Crab Meat, Spinach, Artichokes served in Pink Sauce

Lobster and Crabmeat Ravioli 17.99

Lobster and crabmeat stuffed ravioli in a pink sauce with spinach

Main Courses

Chicken Limone 14.50

Egg Battered Sautéed Chicken, Lemon Butter Sauce, Angel Hair with Marinara, Broccoli

Balsamic Chicken 15.50

Grilled Chicken, Balsamic Tomatoes and Balsamic Glaze, Basmati Rice and Asparagus

Grilled Hangar Steak 17.99

With Portobello Mushroom Sauce and Roasted Potatoes

Grilled Italian Sausage 17.99

With Grilled Peppers, Roasted Potatoes, Onions and Asparagus

Shrimp Provencal 18.99

Shrimp Sautéed with Garlic, Tomatoes, Artichokes, Basil, White Wine with Basmati Rice

Grilled Salmon Fillet 19.50

Marinated Salmon, Basmati Rice, Grilled Asparagus, Mango Salsa & Pomegranate Molasses

Tilapia and Shrimp Pomodoro 19.50

Sautéed with Fresh Tomatoes, Garlic, White Wine Sauce, Fettuccine and Broccoli

Jumbo Lump Crab Cakes 19.50

With Basmati Rice, Cole Slaw, Old Bay Remoulade and Roasted Vegetables

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase risk of food borne illness.

White Wines

	Glass	Bottle
White Zinfandel , Brownstone, California <i>Very Lively, Fruity Wine</i>	6.50	21.00
Pinot Grigio , Annalisa, Italy <i>Plump melon & citrus flavors</i>	6.50	23.00
Sauvignon Blanc , Ponga, New Zealand <i>Lime & grapefruit flavors with a hint of nectar</i>	7.50	26.00
Sauvignon Blanc , Pedroncelli, California <i>Bright, crisp, refreshing with spicy seafood</i>	8.00	28.00
Riesling , Dr. L, Germany <i>Light, crisp, with green apple, slate, & honeydew</i>	8.00	28.00
Chardonnay , Excelsior, South Africa <i>Red apple, peach, citrus fruits, zippy with mouthwatering finish</i>	7.00	25.00
Chardonnay , Chateau Ste. Michelle, Washington <i>Apple & citrus flavors integrated with subtle oak</i>	8.25	29.00
Chardonnay , Cartlidge and Browne, California <i>Lemon with hints of green apple, butterscotch & oak</i>	8.50	30.00

Red Wines

Malbec , Altosur, Argentina <i>Berries & plums with spicy & floral hints, good intensity</i>	7.50	26.00
Pinot Noir , Roblar, France <i>Soft tannins, ripe cherries & plums, finishes with a toasty cedar aroma</i>	8.00	28.00
Sangiovese , Il Bastardo, Italy <i>Rich, fat, curious, peppers and berries, well balanced</i>	7.00	25.00
Chianti , Strada, Italy <i>Light wood aromas with vanilla, spices & ripe red fruit scents</i>	7.00	25.00
Zinfandel , Tortoise Creek, California <i>"The Chelonian" rich, ripe berries with cinnamon spice & vanilla</i>	9.00	32.00
Shiraz , St. Kilda, South Eastern Australia <i>Ripe berry fruits, mocha, spice & toasty oak</i>	7.00	25.00
Merlot , Tilia, Argentina <i>Sweet Bing cherry & plum fruit aroma, ripe & smooth tannin finish</i>	7.50	26.00
Grenache & Syrah , Los Dos, Spain <i>Fruit forward palate of cherries & blackberries, refined lengthy finish</i>	7.50	26.00
Cabernet Sauvignon , Steeple Jack, Australia <i>Mulberry, plum & spice with a hint of Dutch chocolate & mint</i>	6.50	23.00
Cabernet Sauvignon , Rock and Vine, California <i>Full bodied, long finish, rich & ripe black fruit, sweet oak and spice</i>	11.00	38.00
Cabernet Sauvignon , Smith & Hook, California <i>Black cherry, cassis, raspberry, bell pepper and cocoa, well developed.</i>		45.00

Bottled Beer

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Light,		4.25
Corona, Heineken, Samuel Adams Boston Lager, Yeungling		5.00

Draft Beer

Harpoon IPA		6.00
New Belgium Fat Tire		
Devil's Back Bone Vienna Lager		
Stella Artois		