

Appetizers

Soup of the Day 5.50

Mixed Greens Salad

With Marinated Tomatoes, Parmesan Cheese and Balsamic Vinaigrette 5.50

Mixed Greens Salad with Goat Cheese

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

Classic Caesar Salad 6.00

Fried Calamari 9.00

Fried Mozzarella 8.00

Wild Mushroom Ravioli 9.50/Appetizer 16.50/Entree

Petite Shiitake and Portobello Mushrooms with Lobster Ginger Sauce

Sandwiches & Entrée Salads

Steak & Cheese Sub 9.50

With Roasted Onions, Allison's Steak Sauce, Provolone Cheese, Mayonnaise and Fries

Grilled Chicken Sandwich 9.00

Grilled Chicken Breast on a Kaiser Roll with Provolone Cheese, Bacon, Mayonnaise and Fries

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

Fried Oyster Sandwich 11.50

Cornmeal Crusted Oysters on a Kaiser Roll with Remoulade Sauce, Cole Slaw and Fries

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

Grilled Shrimp Salad 17.99

Grilled Shrimp with Sweet Chili Sauce, Romaine, Tomatoes, Mandarin Oranges, Ranch

Grilled Salmon Salad 17.99

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

Pastas & Main Courses

Spaghetti and Meat Sauce with Meatballs 10.50

Chicken Parmesan 12.99

With Angel Hair Pasta and Marinara Sauce and Broccoli

Linguine Pasta with Sautéed Shrimp 13.99

Sautéed Shrimp with Fresh Tomatoes & Garlic in a White Wine Butter Sauce

Allison's Lasagna 12.99

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

Capellini Chicken 12.99

Capellini Pasta with Grilled Chicken, Mushrooms, Artichokes, and Sun dried Tomatoes

Chicken Limone 13.99

Egg Battered Sautéed Chicken Breast, White Wine Lemon Butter Sauce,

Angel Hair Pasta with Marinara, Broccoli

Tilapia Pomodoro 14.99

Fresh Tomatoes, Capers, Artichokes, White Wine, with Fettuccine Pasta and Asparagus

Grilled Salmon Fillet 18.99

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

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 and citrus flavors</i>	6.50	23.00
Sauvignon Blanc , Ponga, New Zealand <i>Lime and 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, and honeydew</i>	8.00	28.00
Riesling , St. Urbans Hof, Germany <i>Brilliant fruit, ripe floral aromas, sweet with mineral characters</i>	8.50	30.00
Chardonnay , Excelsior, South Africa <i>Red apple, peach and citrus fruits, zippy with mouthwatering finish</i>	7.00	25.00
Chardonnay , Chateau, Ste. Michelle, Washington <i>Apple and citrus flavors integrated with subtle oak</i>	7.25	26.00
Chardonnay , Cartlidge and Browne, California <i>Lemon with hints of green apple, butterscotch and oak</i>	8.50	30.00

Red Wines

Malbec , Altosur, Argentina <i>Berries and plums with spicy and floral hints, good intensity</i>	7.50	26.00
Pinot Noir , Fat Bastard, France <i>Soft tannins, ripe cherries and 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 and ripe red fruit scents</i>	7.00	25.00
Zinfandel , Tortoise Creek, California <i>"The Chelonian" rich, ripe berries with cinnamon spice and vanilla</i>	9.00	32.00
Shiraz , St. Kilda, South Eastern Australia <i>Ripe berry fruits, mocha, spice and toasty oak</i>	7.00	25.00
Shiraz Blend , Secatuers, South Africa <i>Shiraz, Cinsault, Cabernet, Grenache, Carignan, Mourvedre Blackberries, plums and cherries, peppery, very smooth</i>	10.00	36.00
Merlot , Honoro Vera, Spain <i>Bright violet, fresh blackberry, cherry and vanilla, some spice</i>	7.50	26.00
Garnacha , Honora Vera, Spain <i>Dark plum, exotic spicy flavor, white pepper, full bodied</i>	7.50	26.00
Cabernet Sauvignon , Steeple Jack, Australia <i>Mulberry, plum and spice with a hint of Dutch chocolate and mint</i>	6.50	23.00
Cabernet Sauvignon , Rock and Vine, California <i>Full bodied, long finish, rich and 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		