



Appetizers

Soup of the Day.....	\$7.00
Mixed Greens Salad.....	\$7.00
<i>Tomatoes, Parmesan Cheese & Balsamic Vinaigrette</i>	
Mixed Greens with Goat Cheese.....	\$8.00
<i>Tomatoes, Mandarin Oranges, Pecans & Goat Cheese</i>	
Caesar Salad.....	\$8.00
Bruschetta.....	\$10.00
Fried Mozzarella & Marinara.....	\$10.00
Fried Calamari.....	\$12.00
Garlic Bread.....	\$5.00

Burgers & Salads

Allison's Burger	\$12.00
<i>Lettuce, Tomato, Fries, Mayonnaise on a Kaiser Roll</i>	
<i>Choice of Cheese & Bacon add \$1.00</i>	
Bacon Blue Cheese Burger	\$12.00
<i>With Bacon & Fries</i>	
Chop House Salad	\$16.00
<i>Romaine Lettuce, Corn, Fried Chicken with Ranch Dressing</i>	
Grilled Chicken & Fried Brie Salad	\$16.00
<i>served with Mango Buttermilk Dressing</i>	
Skirt Steak & Mixed Greens Salad	\$18.00
<i>Walnut Oil Vinaigrette, Blue Cheese & Croutons</i>	
Grilled Salmon Salad	\$21.00
<i>Mixed Greens, Balsamic Vinaigrette, Asparagus, Tomatos</i>	

Pastas

Spaghetti & Meat Sauce	\$14.00
<i>Meatballs or Italian Sausage</i>	
Angel Hair Pasta	\$16.00
<i>Chicken, Sundried Tomatoes & Mushrooms in Cream Sauce</i>	
Chicken Parmesan	\$16.00
<i>Capellini & Marinara Sauce, Broccoli</i>	
Allison's Lasagna	\$16.00
<i>Meat Sauce & Ricotta Cheese</i>	
Linguine with Bacon & Crabmeat	\$18.00
<i>Garlic and extra virgin olive oil</i>	
Penne Pasta with Italian Sausage & Shrimp	\$19.00
<i>Pesto Cream Sauce & Fresh Mozzarella</i>	
Fettucine Aurora	\$20.00
<i>Shrimp, Crabmeat, Spinach & Artichokes</i>	
Linguine with Shrimp & Calamari Marinara	\$18.00
Wild Mushroom Ravioli	\$17.00
<i>with Mushroom Cream Sauce</i>	

Mains

Chicken Limone	\$16.00
<i>served with Lemon Butter Sauce, Capellini pasta, Marinara, Broccoli</i>	
Balsamic Chicken	\$17.00
<i>Balsamic Tomatoes & Glaze, Basmati Rice & Asparagus</i>	
Grilled Hanger Steak	\$20.00
<i>served with Mushroom Sauce & Roasted Potatoes</i>	
Grilled Italian Sausage	\$19.00
<i>served with Peppers, Roasted Potatoes & Asparagus</i>	
Shrimp Provencal	\$21.00
<i>with White Wine, Tomatoes, Artichokes & Basmati Rice</i>	
Grilled Salmon Fillet	\$22.00
<i>with Pomegranate Molasses, Asparagus & Basmati Rice</i>	
Tilapia and Shrimp Pomodora	\$21.00
<i>White wine sauce, Tomatoes, Fettucine & Broccoli</i>	
Jumbo Crab Cakes	\$22.00
<i>With Basmati Rice, Coleslaw & Remoulade Sauce</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>	\$8.00	\$28.00
<i>Pinot Noir, Kris, Italy</i>	\$9.00	\$32.00
<i>Sangiovese, Podrigo, Italy</i>	\$8.00	\$28.00
<i>Chianti, Cultusboni, Italy</i>	\$8.00	\$28.00
<i>Zinfandel, Boneshaker, California</i>	\$12.00	\$41.00
<i>Merlot, Tilia, Argentina</i>	\$8.00	\$28.00
<i>Shiraz, Yalumba, S. Australia</i>	\$8.00	\$28.00
<i>Cabernet Sauvignon, Cousiño-Macul, Chile</i>	\$8.00	\$28.00
<i>Cabernet Sauvignon, Rock & Vine, California</i>	\$12.00	\$41.00
<i>Cabernet Sauvignon, Valley of the Moon, California</i>		\$42.00

White Wine

Glass

Bottle

<i>White Zinfandel, Brownstone, California</i>	\$7.50	\$26.00
<i>Pinot Grigio, Annalisa, Italy</i>	\$7.50	\$26.00
<i>Sauvignon Blanc, Ponga, New Zealand</i>	\$8.00	\$28.00
<i>Sauvignon Blanc, Satellite, New Zealand</i>	\$8.00	\$28.00
<i>Riesling, DR. L, Germany</i>	\$9.00	\$32.00
<i>Chardonnay, Excelsior, South Africa</i>	\$8.00	\$28.00
<i>Chardonnay, Chateau St. Michelle, Washington</i>	\$9.00	\$32.00
<i>Chardonnay, Cartlidge & Browne, California</i>	\$10.00	\$35.00

Bottled Beer

Bud light, Budweiser, Coors light, Miller Lite **\$5.00**
Corona, Stella Artois, Heineken, Vienna Lager **\$6.00**