

*the*  
**ALLEN STREET**<sup>TM</sup>  
*Grill*

**APPETIZERS**

**PESTO BRUSCHETTA** \$3.95

Italian bread broiled with homemade basil pesto, served in garlic-gorgonzola cream sauce.

**CRAB & ARTICHOKE DIP** \$4.95

A delightful blend of fresh crabmeat, artichoke hearts and cream cheese, served warm with toasted baguette.

**MUSHROOM RAVIOLI** \$4.75

Fresh pasta filled with porcini and domestic mushrooms, served in alfredo sauce.

**ALLEN STREET WINGS** \$5.75

A dozen juicy jumbo chicken wings roasted in our spicy garlic sauce.

**SMOKED CHICKEN QUESADILLA** \$3.25

A flour tortilla filled with mesquite chicken, grilled onion, jalapenos and jack cheese. Served with black beans.

**BBQ SHRIMP** \$6.50

Spicy grilled shrimp, served with a cool cucumber sauce for dipping.

**NACHO PLATTER** \$4.75

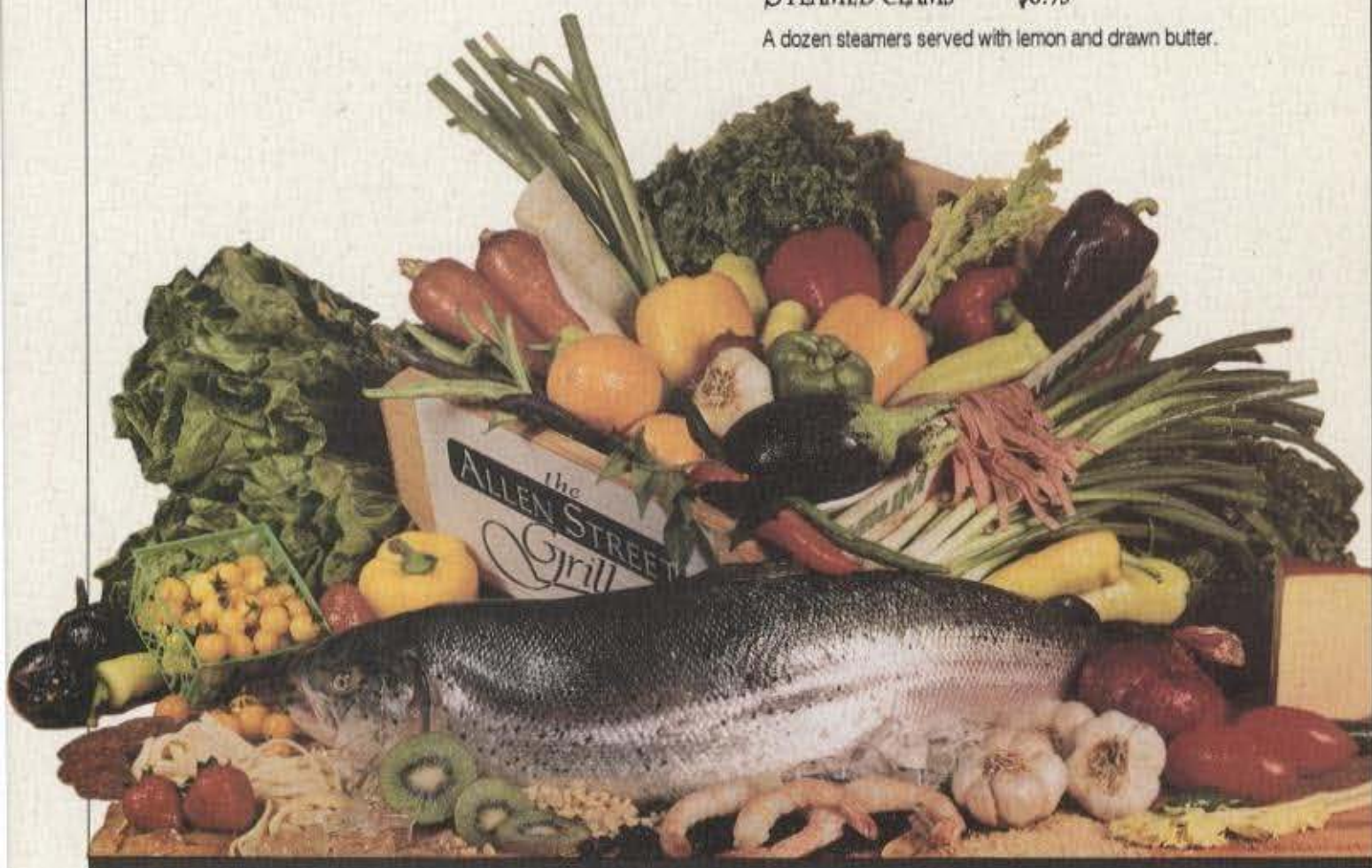
Warm tortilla chips topped with our meaty chili, three cheeses, salsa, guacamole, jalapenos, olives and scallions.

**BLACKENED BLEU PIZZA** \$6.95

A thick six-inch pizza crust baked with marinara sauce, blackened chicken breast, provolone and bleu cheese crumbles.

**STEAMED CLAMS** \$6.95

A dozen steamers served with lemon and drawn butter.



## SOUPS

### MARYLAND CRAB BISQUE

CUP: \$3.95 BOWL: \$5.95

A simply wonderful combination of fresh crabmeat, cream and sherry.

### SANTA FE CHILI \$4.95

A bowl of meaty chili topped with sour cream, smoked cheddar, guacamole, diced tomato, scallions and fried polenta; served with warm tortilla chips. A meal in itself!

CUP OF CHILI \$1.95

### NEW ENGLAND CLAM CHOWDER

CUP: \$1.95 BOWL: \$2.95

Old fashioned chowder made with potatoes, clams, cream and bacon.

## SALADS

### GREEK SALAD \$4.25

Crisp romaine lettuce, feta cheese, imported olives and tomatoes in an olive oil vinaigrette.

### ANTIPASTO SALAD \$6.95

A bountiful platter of mixed greens with pepperoni, salami, parmesan, provolone, roast peppers, and olives in herb vinaigrette.

### CAESAR SALAD \$3.95

The traditional Caesar: Romaine lettuce and croutons tossed with our own garlic-parmesan dressing and garnished with anchovy fillets.

CAESAR WITH GRILLED CHICKEN: \$6.25

CAESAR WITH GRILLED SALMON: \$8.75

### CLASSIC SPINACH SALAD \$3.95

Fresh spinach leaves in red wine vinaigrette with mushrooms, chopped bacon, hard boiled egg and artichoke hearts.

## MIXED

GREEN SALAD REG: \$3.25 LARGE: \$3.95

Seasonal greens with tomato, red onion, cucumber, mushrooms and sweet peppers; in your choice of our homemade dressings:

RED WINE VINAIGRETTE

FAT FREE CATALINA

CREAMY PEPPERCORN

BLEU CHEESE

SESAME VINAIGRETTE

OLIVE OIL & BALSAMIC VINEGAR

### BBQ CHICKEN SALAD \$6.95

Grilled chicken breast with black bean sauce, mixed greens and fried polenta.



## SANDWICHES

SERVED WITH CRISS-CUT FRIES

### TURKEY CLUB \$4.95

The traditional triple decker: turkey, bacon, lettuce, tomato, and mayonnaise on toast.

### ITALIAN CLUB \$5.25

Salami, pepperoni, spicy ham, provolone, and herb mayonnaise on toasted Italian bread with bacon, lettuce, and tomato.

### TUNA MELT \$6.25

Homemade tuna salad, tomato relish, black olives, sunflower seeds and havarti cheese baked on a pita.

### VEGGIE MELT \$4.75

Fresh vegetables and tomatoes in a light olive oil and herb dressing, baked on a whole wheat English muffin with a touch of our marinara sauce and Monterey Jack cheese.

### CRABCAKE SANDWICH \$5.95

Our famous Chesapeake style crabcake, served on toasted french bread accompanied by remoulade sauce.

### HOT ROAST BEEF \$5.95

Thinly sliced roast beef on toast with mushroom gravy.

### MONTEREY BBQ CHICKEN \$6.25

A toasted baguette with BBQ chicken breast, bacon, guacamole and Monterey jack.

### PASTRAMI REUBEN \$4.95

Grilled rye with pastrami, Swiss cheese, sauerkraut and Russian dressing.

### LIME GRILLED CHICKEN \$4.95

Lightly marinated grilled chicken breast, served on a whole wheat English muffin with honey mustard sauce.

### GRILLED SIRLOIN BURGER \$5.25

The best in town, made with six ounces of fresh, lean ground sirloin.

### CHEESEBURGER \$5.95

with American, provolone, N.Y. cheddar or havarti.

### BLEU CHEESE & BACON BURGER \$5.95

with grilled onion.

### BBQ BURGER \$5.95

with smoked cheddar, ham and our spicy sauce.



## PASTAS AND ENTREES

ARE SERVED FROM 4:30PM TO 10PM WEEKNIGHTS  
AND UNTIL 11PM WEEKENDS

### PASTAS

#### SHRIMP PUTTANESCA \$11.95

Sauteed shrimp served over angel hair pasta in a robust tomato sauce with garlic, capers and olives.

#### SALMON GORGONZOLA \$9.95

Fresh fettuccine tossed with chunks of smoked salmon and gorgonzola parmesan cream sauce.

#### FETTUCCHINE ALFREDO \$6.95

Fresh pasta tossed with cream, parmesan and romano cheese, butter and shallots.

#### MUSHROOM RAVIOLI \$10.50

Fresh pasta filled with porcini and domestic mushrooms, served in alfredo sauce.

#### SMOKED CHICKEN LASAGNE \$6.95

Imported pasta baked with layers of smoked chicken, fresh vegetables, provolone and ricotta. Served in marinara sauce.

#### SCALLOPS PESTO \$13.50

Tender sea scallops sauteed in olive oil with sun-dried tomatoes, basil pesto and a splash of cream, served over angel hair pasta.

#### CHICKEN PEPPERONATA \$8.50

Breast of chicken sauteed with sausage, peppers and onion, simmered in spicy tomato sauce and served over fresh fettuccine.

OUR PASTAS ARE SERVED WITH A MIXED GREEN SALAD  
AND WARM ROLL, & BUTTER



### ENTREES

#### STEAK DIANE \$12.95

Angus sirloin pounded thin and sauteed with grainy mustard, madeira, and shallots.

#### NEW YORK STRIP STEAK \$13.95

Choice sirloin grilled to your liking, served with herb butter.

#### ALLEN STREET SIRLOIN \$12.25

Angus top sirloin basted with garlic sauce and grilled to your liking.

#### VEAL MEATLOAF \$7.75

Old fashioned meatloaf with garlic and rosemary, served with mushroom gravy.

#### CHICKEN WITH BLACK BEANS \$10.50

Spicy grilled breast of chicken in black bean sauce with melted cheddar and jack cheese.

#### MESQUITE CHICKEN \$8.95

Fresh mesquite smoked half chicken grilled with spicy BBQ sauce.

#### CHICKEN BORDELAISE \$12.50

Breast of chicken sauteed with shallots, artichoke hearts and white wine.

#### MIXED GRILL \$12.25

A sampler of teriyaki pork tenderloin, lemon herb chicken and spicy Jamaican style shrimp.

#### SEAFOOD PLATTER \$13.25

Grilled shrimp and scallops with a Chesapeake crabcake and remoulade sauce.

#### JAMBALAYA \$12.95

A favorite from bayou country: shrimp, scallops, sausage and chicken in a spicy broth, served over rice.

#### CHESAPEAKE STYLE CRABCAKES \$11.50

Backfin crabmeat with minced sweet peppers, onions and seasonings, rolled in breadcrumbs and deep fried.

#### GRILLED SALMON FILLET \$13.25

Fresh salmon grilled with lemon and olive oil, served over cucumber-dill sauce.

ALL ENTREES ARE SERVED WITH A MIXED GREEN SALAD  
AND YOUR CHOICE OF BAKED POTATO, FRESH PASTA OF  
THE DAY, RICE, FRIED POLENTA, OR CRISS-CUT FRIES.

### DESSERTS

#### CHOCOLATE MOUSSE PIE PECAN PIE

#### CARROT CAKE CHEESECAKE

#### COCONUT CREAM PIE HERSHEY'S ICE CREAM



# N.A. — A.C. Bar / Grill

## WINE LIST

### CHARDONNAY

J.Lohr, Riverstone, Monterey, CA \$22.00  
Wente Brothers, Central Coast, CA \$18.50  
Lindemans, Southeastern Australia Bin 65 \$18.00  
Les Charmes, Macon Lugny, France \$19.00

### RIESLING

Chateau St. Michelle, Washington State \$15.00

### WHITE ZINFANDEL

Sutter Home, Napa Valley, CA \$12.00

### ZINFANDEL

Ridge, Sonoma Valley, CA \$22.00

### MERLOT

Clos Du Bois, Sonoma County, CA \$25.00

### CABERNET SAUVIGNON

Columbia Crest, Washington State \$19.00  
Beaulieu Vineyards, Beau Tour, Napa Valley, CA \$18.00  
Lindemans, Southeastern Australia \$18.00

### CHAMPAGNE

Moet White Star, Epermay, France \$45.00

### SPARKLING WINE

Domaine St. Michelle, Washington State \$16.00  
Mumm Cuvée Napa Brut, Napa Valley, CA \$27.00

## HOUSE WINES

ROBERT MONDAVI:  
SAUVIGNON BLANC  
WHITE ZINFANDEL  
CABERNET SAUVIGNON

CORBETT CANYON:  
CHARDONNAY

GLASS \$3.50, 1/2 LITER \$7.50, LITER \$15.00

## WINE COOLERS

B & J REGULAR \$3.50  
B & J BERRY \$3.50

## POPULAR CONCOCTIONS

BLOODY PEPPAR  
BRANDY ALEXANDER  
COLORADO BULLDOG  
FRENCH 75  
FRENCH 77  
ICED TEA  
MARGARITA  
PONY EXPRESS  
OLD FASHIONED  
ONE OF THOSE THINGS  
ORGASM  
ORIGINAL SIN  
SCREAMING ORGASM



## DOMESTIC BEERS

ANCHOR STEAM  
BUDWEISER  
BUD LIGHT  
COORS  
COORS LIGHT  
KILLIAN'S RED  
MICHELOB  
MICHELOB LIGHT  
MILLER  
MILLER LITE  
MILLER GENUINE  
SAM ADAMS

## PENNSYLVANIA BREWS

DOCKSTREET  
PA PILSNER  
ROLLING ROCK  
STOUDT'S  
YUENGLING LAGER  
YUENGLING PORTER

## BOTTLED IMPORTS

AMSTEL LIGHT  
BECKS  
BECKS DARK  
CORONA  
GUINNESS STOUT  
HEINEKEN  
LABATTS  
MOLSON  
MOOSEHEAD  
NEWCASTLE  
ST. PAULI  
SAM SMITH  
NUT BROWN ALE  
OATMEAL STOUT

## ALCOHOL-FREE

CLAUSTHAULER  
KALIBER  
O'DOUL'S

## DRAFT BEERS

*Ask your server about our current selection*

## SPARKLING WATER

PURE AMERICAN \$1.25

## VODKA

ABSOLUT  
ABSOLUT CITRON  
ABSOLUT PEPPAR  
SMIRNOFF RED  
STOLICHNAYA

## GIN

BEEFEATER  
BOMBAY  
BOODLES  
TANQUERAY

## WHISKEY

BUSHMILLS  
CANADIAN CLUB  
CHIVAS REGAL  
CROWN ROYAL  
JAMESON  
WINDSOR  
V.O.

## BOURBON

JACK DANIELS  
OLD GRAND DAD  
WILD TURKEY 101

## COGNAC

COURVOISIER  
HENNESSY  
MARTEL CORDON BLEU  
REMY MARTIN

## SCOTCH

CUTTY SARK  
DEWAR'S  
GLENFIDDICH  
GLENLIVET  
J&B  
JOHNNIE WALKER RED  
JOHNNIE WALKER BLACK

## TEQUILA

CUERVO 1800  
JOSE CUERVO GOLD

## RUM

BACARDI ANEJO  
BACARDI DARK  
BACARDI LIGHT  
BARBANCOURT  
CAPTAIN MORGAN  
MOUNT GAY  
MYERS'S DARK

## APERITIFS

CAMPARI  
DRY SACK  
DRY SHERRY  
DUBONNET

## SCHNAPPS

APPLE  
BLUEBERRY  
PEACH  
PEPPERMINT  
WILDBERRY

## CORDIALS/LIQUERS

ANISETTE  
AMARETTO DI SARONNO  
BAILEYS  
BENEDICTINE  
B&B  
CHAMBORD  
CRYSTAL COMFORT  
DRAMBUIE  
FRANGELICO  
GALLIANO  
GODIVA  
GRAND MARNIER  
IRISH MIST  
JAGERMEISTER  
KAHLUA  
MIDORI  
OUZO  
PERNOD  
RUMPLE MINZE  
SOUTHERN COMFORT  
TIA MARIA  
YUKON JACK