

the
ALLEN STREET™

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

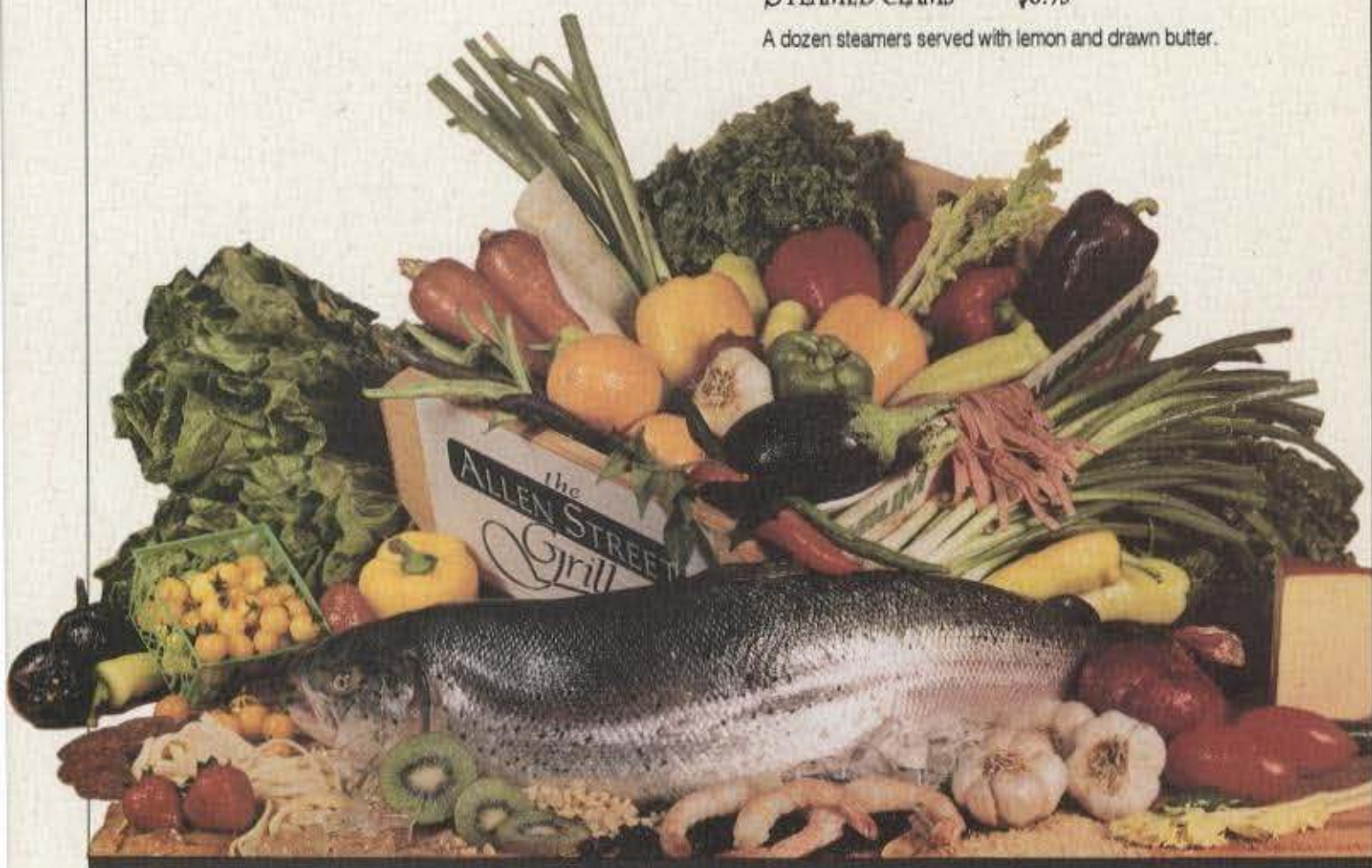
Warm tortilla chips topped with our meaty chili, three cheeses, salsa, guacamole, jalapenos, olives and scallions.

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