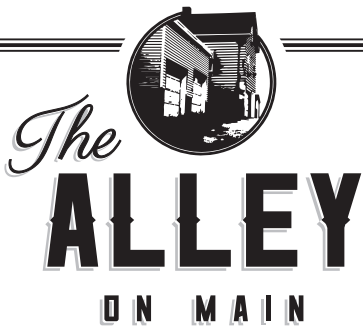


Hours: Monday - Thursday: 11am-9pm  
Friday - Saturday: 11am-10pm  
Sunday: Closed



Online: WWW.ALLEYONMAIN.COM  
THEALLEYONMAIN

APPETIZERS

- TENDERLOIN KABOBS Marinated tenderloin pieces skewered with red onion and red bell pepper. \$9.99
- CALAMARI Breaded with our spicy mix and fried golden brown. Served with aioli and tomato sauce. \$8.99
- SHRIMP COCKTAIL Six jumbo shrimp served with our own cocktail sauce. \$7.99
- SPINACH DIP Artichokes, spinach, garlic, and cheeses. Served with our house made tortilla chips. \$7.99
- AVOCADO SALSA Salsa verde with diced avocados, fresh and flavorful, served with house made tortilla chips. \$6.99
- SHRIMP WONTONS Four Gulf Shrimp with cheese, jalapeño, and bacon fried in a wonton wrapper & served with cherry mustard sauce. \$7.99
- GOAT CHEESE BRUSCHETTA Basil, tomatoes, garlic, and red onion topped with goat cheese and balsamic glaze. Served on house garlic toast. \$7.99

SALADS & SOUP

Choose from our house-made dressings: Creamy House Vinaigrette, Ranch, Avocado Ranch, Thousand Island, Bleu Cheese, French, and Honey Mint.

- HOUSE SALAD Mixed greens with tomatoes, red onion, and fresh mozzarella. \$2.99
- WEDGE SALAD Iceberg lettuce topped with bacon, tomatoes, bleu cheese crumbles, bleu cheese dressing, and aged balsamic vinegar. \$4.99
- TURKEY COBB Mixed greens topped with sliced turkey, avocado, bacon, blue cheese, and tomatoes. \$9.99
- CHICKEN SALAD 8oz chicken breast served over mixed greens, avocado, red onion, tomatoes, and fresh mozzarella. \$10.99
- STEAK SALAD 8oz of tenderloin pieces with mixed greens, avocado, bleu cheese, tomato, and red onion\*. \$11.99
- SALMON SALAD Mixed greens topped with a piece of our wild caught salmon, tomatoes, avocados, blue cheese, goat cheese, bacon, red onions, and a balsamic drizzle\*. \$15.99

ENTREES

Served with a salad and one side. Steamed broccoli is \$1 additional charge.



BEEF All steaks are fresh Certified Angus Beef selections\*

- CHOP SIRLOIN 8oz chop sirloin patty grilled to order and topped with your choice of two of the following: goat cheese, bleu cheese bacon butter, bleu cheese, grilled onions, sautéed mushrooms, or cream gravy. \$10.99
- BONE-IN RIBEYE (16oz) Beautifully marbled and grilled just the way you like it. \$25.99
- FILET (6 oz) Juicy, tender and cuts like butter. \$25.99
- SIRLOIN (8oz) So tender it melts in your mouth. \$13.99
- T-BONE (16oz) This steak is part filet and part strip with big flavor. Impress your boss and order it at lunch. \$25.99
- CHICKEN FRIED STEAK Tender cube steak, hand-breaded in our special seasoning and fried golden brown. \$10.99
- STEAK AND SHRIMP 8oz sirloin with 3 jumbo shrimp. Served with house cocktail or tartar sauce. \$19.99



CHICKEN & PORK

- GRILLED CHICKEN 8oz fresh chicken breast dusted with our secret seasoning. \$9.99
- CHICKEN FRIED CHICKEN 8oz chicken breast hand-breaded and fried a beautiful golden brown. Served with our house-made cream gravy. \$10.99
- CHICKEN PARMESAN Old time favorite prepared the way it should be, served with a side of tomato pasta. \$13.99
- PORK CHOPS Two fried 6oz pork chops. \$11.99



SEAFOOD

Prepared grilled or fried\*. Blackened for \$1.00

- FRESH FISH Selections of fresh, wild caught, sushi grade fish. Available grilled, seared, or sashimi style. Ask your server for this week's selections. MKT PRICE
- CATFISH 8oz farm raised filet served with house made cocktail or tartar sauce. \$10.99
- TROUT Lean, firm 8oz filet. We recommend our Cilantro Lime Sauce with this one! \$12.99
- SHRIMP 6 butterflied jumbo shrimp grilled or fried golden brown. Served with house-made cocktail or tartar sauce. \$14.99

COMPLEMENTS

- CREAM GRAVY House made cream gravy. \$1.25
- MEATBALL Because sometimes you need one more \$3.99ea
- BLEU CHEESE BACON BUTTER Have a dollop of this whipped up heaven melted over your steak \$1.50
- CILANTRO LIME SAUCE A blend of fresh herbs and freshly squeezed lime. \$.75
- BLACKENED SEASONING A mix of herbs, cayenne pepper, garlic and pepper. \$1.00

SIDES

- CABERNET MUSHROOMS \$2.99
- GREEN BEANS \$2.99
- FRESH CUT FRIES \$1.99
- GARLIC MASHED POTATOES \$1.99
- STEAMED BROCCOLI \$3.99
- COLESLAW \$1.99



BURKS' GUMBO & GRILLED CHEESE

Batey Farms andouille sausage, chicken, catfish, salmon, and veggies. It still shows the fire and spirit of Pauline, the Cajun woman who created it. Available on cooler days.

\$9.99 COMBO  
\$6.99 BOWL



\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## PASTA

All pastas are served with a wedge of garlic bread and a spoonful of ricotta cheese. Add 4 jumbo shrimp for \$5 or an 8oz chicken breast for \$6.

**LASAGNA** Nearly ¾ of a pound of beef, pork, garlic, four cheese blend, basil and tomato sauce made in house daily. Mastered by Aunt Rita. **\$10.99**

**MEATBALL** A mixture of beef, pork, garlic, cheese...do I need to go on? A house favorite perfected by Aunt Rose. Served with spaghetti and tomato sauce. **\$12.99**

**BUTTER GARLIC** Butter, garlic, herbs and cheeses blended together perfectly. **\$8.99**

**TOMATO** A 130 year-old masterpiece perfected by Aunts Yolly, Jean, Marie and Geraldine. **\$9.99**



## KIDS

*\*10 and under\**

All kid's meals are served with a side item, drink, and house baked chocolate chip cookie.

**SHRIMP** Three jumbo shrimp fried or grilled. **\$4.99**

**PASTA** Plain, Tomato, or Garlic Butter. **\$4.99**

**CHICKEN** Grilled or fried tenders. **\$4.99**

**TURKEY & CHEESE** Sliced turkey and mild cheddar cheese on a hamburger bun. **\$4.99**

**THE HUCK SPECIAL** One meatball, no sauce, and a side of fries. Huck approved. **\$4.99**

## SANDWICHES

All sandwiches are served with one side item on a toasted bun with lettuce, tomato, pickle and red onion. Add bacon, goat cheese, avocado or bleu cheese crumbles for \$1.50.

**CHICKEN** Our marinated 8oz breast served on a toasted bun. **\$9.99**

**CHEESEBURGER** An 8oz beef patty grilled perfectly on a toasted bun\*. **\$9.99**

**TURKEY** Freshly sliced turkey topped with avocado and peppered bacon on a toasted Kaiser bun. **\$10.99**

**FRIED CATFISH** Our 8oz filet topped with our house-made coleslaw and tartar sauce on a toasted sourdough roll. Don't knock it until you try it. **\$10.99**

**CHICKEN SALAD SANDWICH** Marinated grilled chicken, celery, mayo and spices mixed up into a perfect southern favorite. Served with peppered bacon and avocado. **\$9.99**

**PORK CHOP SANDWICH** One of our 6oz boneless chops fried golden and placed on a toasted Kaiser roll with house made blue cheese dressing and avocado. Oh my. **\$9.99**

**THE ALLEY SAMMIE** Our famous tenderloin pieces in a quick marinade and grilled with onions, topped with mozzarella cheese and sautéed mushrooms on a toasted sourdough roll with creamy horseradish sauce and an avocado ranch spread. This is a serious sandwich. **\$10.99**



## DESSERTS

All desserts are made in house. Add a scoop of vanilla ice cream to any dessert for only \$1.25.

**CARROT CAKE** Traditional favorite with a cream cheese icing. **\$4.99**

**COBBLER** Seasonal fruit baked with a sweet and soft cake topping. **\$5.99**

**THOROUGHbred PIE** Christy's version of the famous Kentucky favorite made with bourbon, chocolate and walnuts. **\$5.99**

**BIRTHDAY CAKE** Moist chocolate cake with vanilla buttercream. Worth waiting a year for. **\$4.99**

**CABERNET SORBET** House Cabernet blended with blackberries and churned into a delicious cool sorbet topped with a splash of the same house Cab. *\*21 and up only\** **\$4.99**



## BEVERAGES

Coke  
Diet Coke  
Sprite  
Dr Pepper  
Lemonade  
Sweet Tea  
Unsweet Tea  
**\$2.25**

## LUNCH

Select prices and portions of our most popular regular menu items | Served Mon - Fri from 11am to 3pm

### SALAD

Choose from our house-made dressings: Creamy House Vinaigrette, Ranch, Avocado Ranch, Thousand Island, Bleu Cheese, French, and Honey Mint.

**COBB SALAD** **\$7.99**

**CHICKEN SALAD** **\$8.99**

### SANDWICHES

Served with one side item on a toasted bun with lettuce, pickle and red onion. Add bacon, goat cheese, avocado or bleu cheese crumbles for \$1.50

**CHEESEBURGER** **\$8.99**

**TURKEY SANDWICH** **\$9.99**

**CHICKEN SALAD SANDWICH** **\$8.99**

### PASTA

Served with a wedge of garlic bread and a spoonful of ricotta cheese

**LASAGNA** **\$8.99**

**BUTTER GARLIC** **\$6.99**

**TOMATO** **\$7.99**

**MEATBALL** **\$9.99**

**CHICKEN PARMESAN** *FULL* **\$9.99** *HALF* **\$7.99**

### ENTREES

Served with one side. Steamed broccoli is \$1 additional charge.

**GRILLED CHICKEN** **\$7.99**

**CHICKEN FRIED STEAK** **\$8.99**

**CHICKEN FRIED CHICKEN** **\$8.99**

**CATFISH** **\$8.99**

**CHOP SIRLOIN\*** **\$8.99**

**FRIED PORK CHOPS** *FULL* **\$9.99** *HALF* **\$7.99**



*The Real "Alley"*

### A LITTLE ALLEY HISTORY

Our story begins in 1901 when my grandfather, Achille Vincienzo Salvatore Greco, (a.k.a. Pa) was chased out of Calabria, Italy by my great-grandfather after Pa dumped a wheel barrel of wet cement into the family garden. Pa hopped the first boat to America and settled in a small steel town alley in Southwestern Pennsylvania. Pa married my grandmother, Liz Costa, and together they had nine daughters and two sons.

The alley was a special place filled with grapevines and fruit trees, and where the sentiment "cooked for an army" was commonplace and true. Years later, as work took many away from the alley, my mother remained there. Some of my favorite childhood memories are the times when the rest of the family made a special trip to visit the alley. As platters of gnocchi, ravioli and rigatoni were tossed around like frisbees, we laughed and yelled above the A.M. radio tunes.

We didn't have a whole lot of disposable income growing up, but Ma always had the resources to cook for others. . In good times and bad, when someone was ill or someone got married, Ma found a way to make a spread. During that time, I asked her why she didn't charge people for the food. She replied with a pretty stern, "You don't charge people at times like this, it's just what you do." And so, with my mom in mind, along with my love for our alley and the people who populated it, I want to honor and continue their tradition of offering the freshest ingredients, the best piping hot food, the coldest drinks and a feeling of togetherness. Yeah, I may have to charge a little. I know Ma said "You don't charge people..." but she lived in an alley, what did she know?! **Welcome to The Alley. Pull up a chair and share your story.**

# The ALLEY

## Signature Cocktails

All of our cocktails are made with fresh fruit and juices.  
Our ginger beer is house made.

<b>MOSCOW MULE</b> Heroes Vodka, lime, ginger beer .....	\$7
<b>TENNESSEE MULE</b> Jack Daniels, lime, ginger beer .....	\$7
<b>KENTUCKY TEA</b> Willet Pot Still, Heroes Vodka, Shellback Rum, Triple sec, lime, Coke .....	\$8
<b>THE MANDY</b> Heroes Vodka, Chambord, grapefruit, lime .....	\$7
<b>DIRTY NEIGHBOR</b> Deep Eddy Sweet Tea Vodka, Lemonade .....	\$7
<i>*True Story: too many and you'll get Schooned</i>	
<b>CUCUMBER POMEGRANATE MARGARITA</b> Pomegranate, cucumber slices, Camarena Tequila, OJ, lime .....	\$8
<b>WILDBERRY MOJITO</b> Fresh strawberry, mint leaves, blueberries, lime, Captain Silver Rum & ginger ale .....	\$8
<b>SANGRIA</b> Fresh green apple, berries, and oranges blended with fresh lime juice, triple sec, house made sugar cane, and your choice of house red or white wine .....	\$6

## Create Your Own

### FRESH FRUIT MOJITO OR MARGARITA:

Choose one ingredient for \$7, or two ingredients for \$8

Blueberry • Cucumber • Grapefruit • Green Apple  
Pomegranate • Peach • Strawberry

### ASK YOUR SERVER ABOUT OUR PREMIUM LIQUOR AND CORDIAL SELECTION

## Beers

\$3

BUD LIGHT | MICH ULTRA | YUENGLING

\$4

ALLEY SEASONAL FAVORITE  
DUCK RABBIT AMBER (CRAFT)  
GOOSE ISLAND  
MCKENZIE'S GREEN APPLE CIDER  
STELLA  
WIDMER SEASONAL  
YAZOO SLY RYE PORTER  
YAZOO DOS PERROS

## Non-Alcoholic

COFFEE .....\$1.95

HOT TEA .....\$1.75

COKE  
DIET COKE  
SPRITE  
DR PEPPER  
LEMONADE .....\$2.25

SWEET &  
UNSWEET TEA .....\$2.25

PRICES DO NOT INCLUDE STATE ALCOHOL TAX

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GOOSE ISLAND  
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COFFEE .....\$1.95

HOT TEA .....\$1.75

COKE  
DIET COKE  
SPRITE  
DR PEPPER  
LEMONADE .....\$2.25

SWEET &  
UNSWEET TEA .....\$2.25

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## Wine Selections

**RED** LOUIS MARTINI CABERNET *Sonoma County* \$9/32  
 JOSH CELLARS CABERNET *Lake County, California* \$8/29  
 DECOY CABERNET *Napa* \$10/37  
 SYCAMORE LANE CABERNET *Napa* \$6/20  
 RED ROCK MERLOT *Healdsburg, California* \$7/25  
 SYCAMORE LANE MERLOT *Napa* \$6/20  
 HELLA FINE MERLOT *California* \$7/25  
 NOBLE VINES MERLOT *Lodi, California* \$7/25  
 MACMURRAY NOIR *Sonoma County* \$8/28  
 NOBLE VINES NOIR *Lodi, California* \$8/28  
 DROPS OF JUPITER SYRAH *California* \$7/25  
 TREFETHEN DOUBLE T CABERNET BLEND *Napa* \$10/35  
 GASCON MALBEC *Mendoza County* \$8/28  
 RANCHO ZABACO ZINFANDEL *Sonoma County* \$8/28

**WHITE** HESS CHARDONNAY *Central Coast* \$8/28  
 TREFETHEN CHARDONNAY *Napa* \$10/35  
 SYCAMORE LANE CHARDONNAY *Napa* \$6/20  
 DECOY CHARDONNAY *Sonoma County* \$10/37  
 STARBOROUGH SAUVIGNON BLANC *New Zealand* \$7/25  
 WHITEHAVEN SAUVIGNON BLANC *New Zealand* \$8/30  
 MASO CANALI PINOT GRIGIO *Italy* \$8/28  
 DAVINCI PINOT GRIGIO *Italy* \$8/28  
 SYCAMORE LANE PINOT GRIGIO *Napa* \$6/20  
 MOLINO A VENTO PINOT GRIGIO *Sicily, Italy* \$7/25  
 SYCAMORE LANE WHITE ZINFANDEL *Napa* \$6/20  
 CHATEAU ST. MICHELLE RIESLING *Columbia Valley* \$7/25

### CAPTAIN'S LIST (Bottle Only)

HUNNICUTT CHARDONNAY *St. Helena* \$55  
 HUNNICUTT CABERNET *St. Helena* \$75  
 ISOSCELES CABERNET BLEND *Paso Robles* \$100  
 JORDAN CABERNET *Alexander Valley* \$80  
 TWOMEY MERLOT *Napa Valley* \$85  
 SILVER OAK CABERNET *Alexander Valley* \$85  
 SILVER OAK 2006 *Napa Valley* \$120  
 SILVER OAK 2010 *Napa Valley* \$100

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