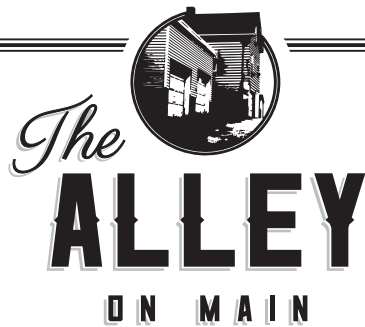


Hours: Monday - Thursday: 11am-9pm
Friday - Saturday: 11am-10pm
Sunday: Closed



Online: WWW.ALLEYONMAIN.COM
THEALLEYONMAIN

APPETIZERS

TENDERLOIN KABOBS Marinated tenderloin pieces skewered with red onion and red bell pepper. **\$10.99**

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. **\$8.99**

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. **\$7.99**

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 8 oz chicken breast served over mixed greens, avocado, red onion, tomatoes, and fresh mozzarella. **\$10.99**

STEAK SALAD 8 oz of tenderloin pieces with mixed greens, avocado, bleu cheese, tomato, and red onion*. **\$12.99**

SALMON SALAD Mixed greens topped with a 4 oz piece of our wild caught salmon, tomatoes, avocados, blue cheese, goat cheese, bacon, red onions, and a balsamic drizzle*. **\$16.99**

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. **\$26.99**

FILET (6 oz) Juicy, tender and cuts like butter. **\$26.99**

SIRLOIN (8oz) So tender it melts in your mouth. **\$14.99**

NY STRIP (10oz) Center cut boneless strip, tender, juicy, and packed with flavor. **\$21.99**

FARRAR FARM CHICKEN FRIED STEAK

Locally raised beef breaded in our special seasoning and fried golden brown. **\$11.99**

STEAK AND SHRIMP 8oz sirloin with 3 jumbo shrimp. Served with house cocktail or tartar sauce. **\$20.99**



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



CHICKEN & PORK

GRILLED CHICKEN 8oz fresh chicken breast dusted with our secret seasoning. **\$10.99**

CHICKEN FRIED CHICKEN 8oz chicken breast hand-breaded and fried a beautiful golden brown. Served with our house-made cream gravy. **\$11.99**

CHICKEN PARMESAN Old time favorite prepared the way it should be, served with a side of tomato pasta. **\$13.99**

PORK CHOP Boneless, center cut. Fried or grilled. **\$12.99** Single chop **\$9.99**



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. **\$11.99**

TROUT Lean, firm 8oz filet. We recommend our Cilantro Lime Sauce with this one! **\$13.99**

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**



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. **\$11.99**

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. **\$9.99**

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. **\$11.99**

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. **\$11.99**

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**

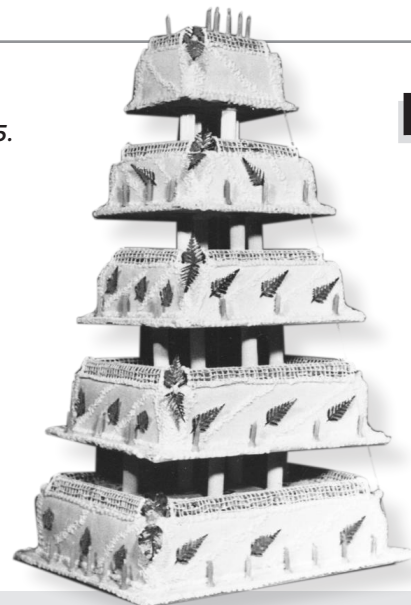
THOROUGHbred PIE Christy's version of the famous Kentucky favorite made with bourbon, chocolate and walnuts. **\$5.99**

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, tomato, 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 \$7.99

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



A LITTLE ALLEY HISTORY

Our story begins in 1901 when my grandfather, Achille Vincenzo 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.**

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