
STARTERS

Jumbo Shrimp Cocktail / 14

Served with Housemade Cocktail Sauce and Lemon

Spinach & Artichoke Dip / 12

Made In-House and Served with Warm Tortilla Chips

Crab Stuffed Mushrooms / 11

Four Large Mushrooms stuffed with Crab, Bread Crumbs, Herbs and Parmesan Cheese

Blue Mussels / 15

Chardonnay, Garlic, Tomato, Scallion

Goat Cheese Marinara / 12

**New
ITEM**

Housemade Marinara and Fresh Goat Cheese Broiled and Served with Crostini

Calamari / 12

**New
ITEM**

Lightly dusted house-seasoned squid flash fried and served with parmesan aioli

SOUPS & SALADS

Lobster Bisque

CUP / 8 OR BOWL / 11

Soup Du Jour

CUP / 6 OR BOWL / 8

House Salad / 6

Aged White Cheddar, Cucumber, Tomato, Red Onion, Carrot, Housemade Croutons

Spinach Salad / 7

Chopped Egg, Applewood Bacon, Mushrooms, Tomato and Red Onion with Warm Bacon Vinaigrette

Classic Caesar / 7

Romaine, Housemade Croutons, Shaved Parmesan Tossed with Caesar Dressing

Caprese Salad / 12

Heirloom Tomato, Fresh Mozzarella and Basil drizzled with a Balsamic Vinaigrette

DINNER SALADS

Black & Bleu Salad / 16

Blackened Sirloin on a Bed of Mixed Greens with Red Onion, Bleu Cheese, Cucumber, Tomato and Artichoke Hearts

Char-grilled Chicken Salad / 20

Iceberg and Romaine Mix, Carrots, Heirloom Tomatoes, Sharp Cheddar, Cucumber, Applewood Bacon, Red Onion, Croutons

**New
ITEM**

The Alley Cobb / 16

Iceberg Lettuce, Chopped Egg, Applewood Bacon, Avocado, Tomato, Blue Cheese

PASTA

Dungeness Crab Alfredo / 22

Sweet Dungeness Crab with Fettucine Lightly tossed in a Parmesan Cream Sauce

Pasta Primavera / 16

Farfalle Pasta bursting with Roasted Vegetables tossed in a Light Garlic Oleo topped with Aged Parmesan

Fire-Roasted Poblano Pasta with Scallops / 24

Bowtie Pasta tossed in a Poblano Cream Sauce crowned with Seared Scallops, Zucchini & Parmesan

CHICKEN & CHOPS

Served with a side of your choice

Chicken Cordon Bleu / 18

Two 4 oz Chicken Breasts stuffed with Prosciutto and a Three-Cheese Blend Topped with Cream Brie

Chicken Parmigiana / 17

Lightly Breaded Chicken Breast Smothered with Marinara and Topped with Fresh Mozzarella Cheese

10 oz Center Cut Pork Loin Chop / 21

Elegant Frenched Chop Carmalized with Kentucky Bourbon Glaze

Split Plate Charge / 10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform us if a person in your party has a food allergy.

*18% gratuity included for parties of 9 or more

PREMIUM STEAKS

Served with a side of your choice

At **The Alley**, we are committed to using the highest quality beef available. Our 1855 brand of premium meats originate from 100% certified black angus raised in Grand Islands, Nebraska, the heart of the American Cattle Industry.

Every steak is hand cut and aged a minimum of 21 days for maximum tenderness and flavor. All cuts are seasoned with **The Alley's** own steak seasoning and grilled on our open-faced char grill.

8 oz Baseball Cut Sirloin / 17
Perfectly cut for a tender bite and rich flavor

8 oz Filet / 28
The pinnacle of tenderness, lean yet succulent

12 oz Prime New York Strip / 24
Expertly crafted cut with ample marbling

Queen / King Cut Prime Rib 24 / 28
Slow Roasted Served with Au Jus

12 oz Prime Ribeye / 22
Hand-cut in house, Alley Favorite!

Signature SELECTION



24 oz Tomahawk Ribeye / 48
Richly Marbled Juicy Bone-in Ribeye

20 oz Cowboy Ribeye / 44
Cut from the Eye of the Rib Roast, Highly Marbled

steak temperatures

RARE Red, Cool Center	MEDIUM RARE Red, Warm Center	MEDIUM Pink, Hot Center	MEDIUM WELL Dull Pink, Hot Center	WELL No Pink, Hot Center
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SURF OPTIONS

Add to your steak entrée

5 oz Lobster Tail / 15

Jumbo Grilled Shrimp / 12

1/2 lb Snow Crab Legs / 15

Scallops / 15

SEAFOOD

Served with a side of your choice

Grilled Salmon / 19
with Lemon-Dill Sauce

Ginger-Lime Swordfish / 21
with Mango Salsa

Twin Steamed Lobster Tails / 35
Two 5 oz Coldwater Lobster Tails served with
Lemon and Clarified Butter

MIXED GRILL

Served with a side of your choice

Two 4 oz Filet Medallions with your choice of one of the following / 37

4 oz Grilled Salmon Filet

1/2 lb of Snow Crab Legs

4 Jumbo Scallops

3 Jumbo Grilled Shrimp

5 oz Coldwater Lobster Tail

SIDES

1 lb Baked Potato / 6
1 lb Baked Sweet Potato / 6
Roasted Vegetables / 5
Creamed Spinach / 5
Grilled Asparagus / 7

Premium SIDES (enough to share)

White Cheddar Garlic Mashed Potatoes / 8
Sweet Whiskey Green Beans / 7
Lobster Mac and Cheese / 14
Skillet Creamed Corn / 8

Split Plate Charge / 10 (includes double-portion side items)

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*18% gratuity included for parties of 8 or more