

DAILY SPECIALS



— SUNDAY —

Steak Frites

8 oz. USDA Prime Top Sirloin, topped with a house-made garlic herb butter medallion. Served with our special parmesan truffle fries. Includes your choice of soup or salad. \$16.95

— MONDAY —

Fajitas

Grilled Steak or Chicken Fajitas served with warm tortillas, our own pico-de-gallo, cheese, sour cream, peppers, onions and guacamole. Served with rice and beans. \$16.95

— TUESDAY —

Taco Tuesday

\$2 Tacos. Your choice of pork, chicken or steak. From 4-10pm
\$2 Corona beer and \$2 tequila shots. From 4-8pm

— WEDNESDAY —

Chicken Piccata

Seasoned, baked chicken breast drizzled with our lemon butter caper sauce. Served with creamy mashed potatoes and Chef's choice vegetable medley. Includes your choice of soup or salad. \$17.95

— THURSDAY —

Roasted Chicken Marsala

Chicken breast topped with a Marsala wine sauce, mozzarella and sautéed mushrooms and asparagus. Mashed potatoes. \$17.95

— FRIDAY —

Chilean Sea Bass

Sea Bass served atop a creamy potato risotto, sautéed spinach and topped with a mango relish. \$24.95

— SATURDAY —

Boneless Braised Short Ribs

Tender, boneless beef short ribs, slow-cooked all day in our Chef's special Au Jus sauce. Served with sautéed leek mashed potatoes and vegetables. \$22.95

PANINI SANDWICHES

All of our grilled Panini sandwiches come with your choice of seasoned homemade potato chips, steak fries, curly fries, sweet potato puffs, onion rings, potato salad, pasta salad, fresh fruit, garden salad or cottage cheese.

Chicken & Basil Pesto

Grilled chicken breast, basil pesto, red onion, sun-dried tomatoes, Monterrey Jack cheese, avocado and balsamic glaze. \$10.95

The Meatball

Our special blend of ground chuck, sausage, cilantro, peppers and salsa picante meatballs, with mozzarella, parmesan, fresh basil and our own marinara sauce. \$10.50

Spicy Chipotle Chicken

Grilled chicken breast, our homemade spicy chipotle sauce, sautéed mushrooms, red onions, tomatoes, avocado and provolone cheese \$10.95

Caprese

Thinly sliced tomato, Buffalo mozzarella, fresh Basil and red onion, all drizzled lightly with our balsamic glaze. \$10.95

Turkey & Swiss

Smoked turkey breast, Swiss cheese, avocado and bacon with a Dijon mustard sauce on sourdough bread. \$10.95

The Classic Ryebein

Thinly sliced corned beef, sauerkraut, Thousand Island dressing and Swiss cheese on Rye bread. Classic! \$10.95

APPETIZERS

"The Nachos" \$13.95

Add Steak or Chicken \$16.95

Baked Brie & Roasted Garlic \$12.95

Double cream brie, roasted garlic, pesto, sundried tomatoes, pine nuts, sourdough crostini.

Baked Spinach Artichoke Dip \$11.50

Chicken Satay \$10.50

Popcorn Shrimp \$12.95

Potato Skins \$10.50

Buffalo Wings \$11.95

Alehouse Flat Bread \$10.95

Topped with fig compote, sautéed pears, chopped walnuts, bleu cheese, smoked bacon and caramelized onions.

Baby T's \$10.95

Garlic Shrimp \$14.95

Pulled Pork Quesadilla \$10.95

Calamari Ringers \$12.95

Mozzarella Sticks \$9.95

The Best Bruschetta in Town \$9.95

WARMERS

Soup of the Day

Made fresh every morning. Cup \$3.95 Bowl \$7.50...(Free Refills)

Chicken Tortilla Soup

Cup \$3.95 Bowl \$7.50...(Free Refills)

Bread Bowl O' Chili

Served with cheese and onions in a sourdough bowl. \$8.50 (Free Refills)

FRESH GREENS

Baja Chicken Salad

Grilled chicken breast, balsamic/salsa vinaigrette, crispy tortilla strips, black olives, cilantro & a fresh mix of shredded Monterey and cheddar cheese, fresh romaine lettuce and a light ranch dressing. \$11.50

Field of Greens

Mixed greens with sliced pears, pecans, red onion, feta cheese, cranberries and homemade croutons. All tossed with our balsamic vinaigrette. \$10.50 With grilled chicken \$11.95; With shrimp \$14.95; With Seared Ahi \$19.95

Oriental Chicken Salad

Grilled chicken, baby greens, Napa cabbage and bok choy, tossed with fried wonton strips, carrots julienne, cucumber with oriental dressing, mandarin oranges and Chinese rice noodles. \$11.50

Santa Fe Steak Salad

Tender beef tossed with fresh pico de gallo, black beans, corn, cilantro and scallions served over a bed of fresh romaine lettuce tossed in ranch dressing. Topped with crispy tortilla strips, Monterey and cheddar cheese. \$11.50

Traditional Caesar Salad

Crisp romaine lettuce with croutons tossed in a Caesar dressing, topped with strips of parmesan cheese. \$9.95 With grilled chicken \$11.95; With shrimp \$14.95

PIZZA

15" Round - Garlic & Herb Crust

Veggie

Mozzarella cheese, yellow squash, zucchini, eggplant, tomatoes and onions mixed with olive oil. \$15.50

The Glendoran

"How YOU like it!" - Mozzarella cheese with marinara sauce plus your choice of any 3 toppings. Toppings Include: pepperoni, mushrooms, bell peppers, jalapenos, Roma tomatoes, diced ham, olives, onions, pineapple, fresh garlic, smoked bacon. \$15.50 Each additional topping .50¢.

Buffalo Chicken

Layered with our homemade buffalo sauce, chicken and fresh mozzarella cheese. (Add crumbled bleu cheese on \$1.00). \$15.50

ALEHOUSE BURGERS AND CHICKS

All of our burgers and sandwiches are served with your choice of seasoned homemade potato chips, steak fries, curly fries, sweet potato puffs, onion rings, potato salad, pasta salad or fresh fruit. Feel free to substitute a garden salad or cottage cheese. **Add bacon \$1.50 Add Avocado \$1.00**

T's Kobe Burger

Our signature burger! 100% American Kobe Beef charbroiled and topped with lettuce, tomato, crispy onion straws, mayo and red relish. Your choice of American, cheddar, Swiss, bleu, provolone or pepper-jack cheese. Served on a lightly toasted brioche bun. \$13.50

The Goat & Fig Burger

Sweet fig compote, melted goat cheese, Applewood smoked bacon, caramelized onions, arugula, diced tomato and Dijon mustard. \$11.50

Bleu Burger

A half pound charbroiled beef patty covered with bleu cheese, onion straws, pickles, lettuce, tomato and our chipotle mayo sauce. Served on a toasted onion bun. \$11.50

Bacon Avocado Burger

Freshly sliced avocado, piled with three strips of bacon, melted Swiss cheese, pickles, lettuce, onions, tomato and 1000 Island. \$11.50

Mushroom Swiss Burger

A half pound burger with mushrooms sautéed in a wine reduction sauce, Swiss cheese, tomato and shredded lettuce. \$11.50

The California Chick

Charbroiled chicken breast with provolone cheese, zesty guacamole, smoked bacon, lettuce, tomatoes, grilled onions and mayo. \$10.95

Buffalo Chicken Sandwich

Grilled chicken dipped in Louisiana hot sauce topped with pepper jack cheese, shredded lettuce, tomato and mayo. Served on a toasted onion bun. \$10.50

Roasted Portobello Mushroom

Marinated and Grilled Portobello mushroom, tomato, arugula, provolone cheese and aioli sauce. Served on a whole wheat bun. \$10.95

Pulled Pork Sandwich

Slow roasted BBQ pork tenderloin, onion straws, pickles and our own spicy cole-slaw all piled onto a fresh onion bun. \$10.95

Smoked Turkey Ciabatta

Freshly sliced turkey, melted with provolone cheese, Roma tomatoes, spinach and pesto. Served on toasted ciabatta bread, then drizzled with balsamic vinaigrette. \$10.50

All Entrees include fresh baked sourdough bread and a dinner salad with your choice of our homemade dressing. Dressings include honey mustard, ranch, blue cheese, thousand island, Italian, balsamic vinaigrette and a fat free raspberry vinaigrette. Steak dinners also include a baked potato with a fresh medley of seasonal vegetables.

STEAKS, RIBS AND CHOPS

Steak Frites

8 oz. USDA Prime Top Sirloin, topped with house-made garlic herb butter medallion. Served with our special parmesan truffle fries. \$18.95

Ribeye

Beefy 16 oz. Well-marbled and grilled to order. \$25.95
Peppercorn or Blackened available upon request.

Filet Mignon

8 oz. Our most tender cut of meat. \$25.95
Add bleu cheese crumbles or sautéed mushrooms \$2.00

Double Cut Pork Chops

Garlic & herb marinated pork chops, topped with caramelized apples, raisins and brown sugar; served with mashed potatoes. \$23.95

Baby Back Ribs

Full rack with our homemade BBQ sauce, served with a bacon-and-cheese twice baked potato and our spicy coleslaw salad. \$23.95

Roasted Prime Rib

Slow roasted, served with au jus and a creamy horseradish.
(Available Thursday - Saturday) \$25.95

T. PHILLIP'S FAVORITES

Homemade Chicken Pot Pie

Alehouse favorite! Enjoy our creamy casserole of chicken and fresh vegetables, baked with a delicate puff pastry crust. \$16.95

Kabob Trio

A steak, chicken and shrimp kabob, skewered with onions, peppers and mushrooms all grilled over an open flame. Served on a bed of Japanese sticky rice and topped with our sweet chili sauce. \$19.95

T's Original Enchilada Stack

Our twist to a classic; with chicken, black beans, sautéed bell peppers, green onions, tortillas, picante sauce and cheddar cheese. \$14.95

Granny Franny's Fried Chicken

Seasoned, crispy fried chicken – marinated in buttermilk so it's juicy to the last bite! Served with mashed potatoes, gravy and corn. \$16.95

Teriyaki Bowl

A fresh medley of vegetables including Napa cabbage, bok choy, carrots, zucchini, bell peppers and onions, stir fried in a light sesame oil and garlic, and topped with a soy ginger glaze. Served atop a bed of sticky Japanese rice.

Chicken - \$13.95; Steak - \$14.95; Shrimp - \$15.95

Meatloaf

One full pound of our special blend of ground chuck, sausage, cilantro, peppers and salsa picante. Served with garlic mashed potatoes with gravy, and fresh vegetables. \$16.95

PASTA

Angel Hair Pasta

Angel hair pasta tossed with fresh Roma tomatoes, basil, pine nuts and garlic. Drizzled with olive oil and topped with feta and parmesan cheese. \$13.95. With chicken \$15.95; With garlic shrimp \$18.95.

Shrimp & Roasted Garlic Ravioli

Tossed with our creamy Alfredo sauce, sun-dried and diced tomatoes, shallots, mushrooms and basil. \$16.95

Blackened Chicken Fettuccine

Grilled blackened chicken, tossed in a creamy chipotle sauce with roasted corn, julienne red peppers and cilantro. \$17.95

Spinach Cheese Ravioli

Served with artichoke hearts, mushrooms, sun-dried tomatoes, fresh spinach, Parmesan cheese and our own garlic butter sauce. \$15.95

Baked Penne

Tossed with a rosemary marinara sauce, garlic, shallots and red crushed pepper. Italian sausage, mozzarella and parmesan cheese. \$15.95

T's Tortellini

Cheese filled with a jalapeno crème sauce and grilled chicken. \$17.95

SEAFOOD

Blackened Salmon

Blackened, seasoned salmon coated with our lemon butter sauce and capers. Served with wasabi mashed potatoes. \$22.95

Seared Ahi Tuna

Ahi Tuna, seared, then drizzled with our own ginger-soy sauce. Served with Japanese sticky rice and vegetables. \$23.95

Cajun Taco's

Your choice of blackened shrimp or mahi-mahi, served on corn tortillas, topped with shredded cabbage, pico de gallo and sour cream. Complimented with Spanish rice and black beans. \$14.95

Fish & Chips

Golden-fried beer battered Halibut filets. Served with garlic fries and our spicy coleslaw. \$15.95