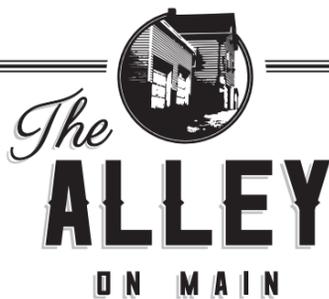


Hours: Monday - Thursday: 11am-9pm
Friday: 11am-10pm
Saturday: 3pm-10pm
Sunday: Closed



Online: WWW.ALLEYONMAIN.COM
f THEALLEYONMAIN

APPETIZERS

- SHRIMP COCKTAIL** Six jumbo shrimp served with our own cocktail sauce. **\$9.99**
- SPINACH DIP** Artichokes, spinach, garlic, and cheeses. Served with our house made tortilla chips. **\$9.99**
- AVOCADO SALSA** Salsa verde with diced avocados, fresh and flavorful, served with house made tortilla chips. **\$8.99**
- GOAT CHEESE BRUSCHETTA** Basil, tomatoes, garlic, and red onion topped with goat cheese and balsamic glaze. Served on house garlic toast. **\$8.99**
- FRIED GREEN TOMATOES** Sliced, breaded in Panko, and fried golden brown. Served with housemade comeback sauce. **\$9.99**

SALADS & SOUP

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

- HOUSE SALAD** Mixed greens with tomatoes, red onion, and fresh mozzarella. **\$3.99**
- WEDGE SALAD** Iceberg lettuce topped with bacon, tomatoes, bleu cheese crumbles, bleu cheese dressing, and aged balsamic vinegar. **\$5.99**
- CHICKEN SALAD** 8 oz chicken breast served over mixed greens, avocado, red onion, tomatoes, and fresh mozzarella. **\$13.99**
- STEAK SALAD** 8 oz of tenderloin pieces with mixed greens, avocado, bleu cheese, tomato, and red onion*. **\$15.99**
- 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*. **\$17.99**



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.

\$9.99 COMBO
\$6.99 BOWL

ENTREES

BEEF

All steaks are fresh Certified Angus Beef selections* Served with a salad and one side. Crispy brussels and steamed broccoli are \$1 additional charge.

- BONELESS RIBEYE (16oz)** Beautifully marbled and grilled just the way you like it. **\$28.99**
- HANDCUT FILET (6 oz)** Juicy, tender and cuts like butter. **\$27.99**
- SIRLOIN (8oz)** So tender it melts in your mouth. **\$16.99**

PASTA

All pastas are served with a wedge of garlic bread.

- NEW ORLEANS PASTA-** A Burks' cajun classic with 4 jumbo shrimp, cream and cajun spices on linguine. **\$17.99**
- MEATBALL** A mixture of beef, pork, garlic, cheese...do I need to go on? A house favorite perfected by Aunt Rose. Served with linguine and tomato sauce. **\$14.99**

CHICKEN & PORK

Served with a salad and one side. Crispy brussels and steamed broccoli are \$1 additional charge.

- GRILLED CHICKEN** 8oz fresh chicken breast dusted with our secret seasoning. **\$13.99**
- CHICKEN FRIED CHICKEN** 8oz chicken breast hand-breaded and fried a beautiful golden brown. Served with our house-made cream gravy. **\$14.99**
- CHICKEN PARMESAN** Old time favorite prepared the way it should be, served with a side of tomato pasta. **\$16.99**
- HANDCUT BATEY FARMS PORK CHOPS** Boneless, center cut. Fried or grilled. **\$14.99**
Single chop **\$11.99**

SEAFOOD

Blackened \$1 additional charge. Served with a salad and one side. Crispy brussels and steamed broccoli are \$1 additional charge.

- 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**
- SHRIMP** 6 butterflied jumbo shrimp grilled or fried golden brown. Served with house-made cocktail or tartar sauce. **\$17.99**
- ICELANDIC COD FISH AND CHIPS** Cut in strips, breaded and fried golden brown served on a bed of fresh cut fries. **\$15.99**

COMPLEMENTS

- CREAM GRAVY** House made cream gravy. **\$1.25**
- MEATBALL** Because sometimes you need one more **\$4.99ea**
- 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**
- GARLIC BREAD** 3 pieces. **\$2.00**

SIDES

- GREEN BEANS** **\$2.99**
- FRESH CUT FRIES** **\$2.99**
- GARLIC MASHED POTATOES** **\$2.99**
- CRISPY BRUSSELS SPROUTS** **\$3.99**
- STEAMED BROCCOLI** **\$3.99**





KIDS **10 and under**

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

PASTA Plain or Tomato. **\$5.99**

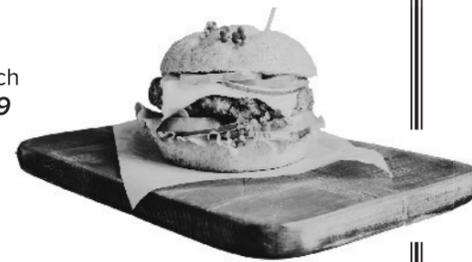
CHICKEN Grilled or fried tenders. **\$5.99**

THE HUCK SPECIAL One meatball, no sauce, and a side of fries. Huck approved. **\$5.99**



SANDWICH OF THE WEEK

A different delicious creation each week to look forward to! **\$12.99**



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. **\$5.99**

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

BIRTHDAY CAKE Moist chocolate cake with vanilla buttercream. Worth waiting a year for. **\$5.99**

SALTED CARAMEL BOURBON ICE CREAM

Rich and creamy homemade ice cream churned with caramel, kosher salt, and Bourbon. Don't share with the kids! **21 and up only** **\$6.99**

THOROUGHbred PIE Christy's version of the famous Kentucky favorite made with bourbon, chocolate and walnuts. **\$6.99**



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 and French.

CHICKEN SALAD \$10.99

PASTA

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

TOMATO \$9.99

MEATBALL \$10.99

ENTREES

Served with one side. Crispy brussels are \$1 additional charge.

GRILLED CHICKEN \$9.99

CHICKEN FRIED CHICKEN \$10.99

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 \$10.99

CHICKEN SALAD SANDWICH \$10.99

HALF ORDER CHICKEN PARMESAN \$10.99

FRIED PORK CHOPS FULL \$10.99 HALF \$9.99

ICELANDIC COD FISH AND CHIPS \$13.99

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.**