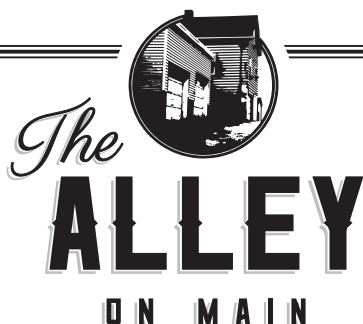


*Hours:* Monday - Thursday: 11am-9pm  
Friday: 11am-9pm  
Saturday: 3pm-9pm  
Sunday: Closed



*Online:* WWW.ALLEYONMAIN.COM  
THEALLEYONMAIN

## APPETIZERS

**SHRIMP COCKTAIL** Six jumbo shrimp served with our own cocktail sauce. **\$10.99**

**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**

**SHRIMP WONTONS** Four Gulf Shrimp with cheese, jalapeño, and bacon fried in a wonton wrapper & served with cherry mustard sauce. **\$12.99**



## SALADS & SOUP

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

**HOUSE SALAD** Mixed greens with tomatoes, red onion, and fresh mozzarella. **\$3.99**

**WEDGE SALAD** Iceberg lettuce topped with bacon, tomatoes, blue cheese crumbles, blue cheese dressing, and aged balsamic vinegar. **\$6.99**

**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, blue 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

Andouille sausage, chicken, catfish, salmon, and veggies. It still shows the fire and spirit of Pauline, the Cajun woman who created it.

**\$11.99 COMBO**  
**\$8.99 BOWL**



## ENTREES

### BEEF

All steaks are fresh hand cut daily.\* Served with a salad and one side. Crispy brussels and steamed broccoli are \$1 additional charge.

**BONE-IN RIBEYE (16 OZ)** Beautifully marbled and grilled just the way you like it. **\$35.99**

**HANDCUT FILET (6 OZ)** Juicy, tender and cuts like butter. **\$32.99**

**SIRLOIN (8 OZ)** So tender it melts in your mouth. **\$18.99**

**DECONSTRUCTED KABOBS** Marinated beef tenderloin pieces with red onion and red bell pepper. **\$17.99**

### PASTA

All pastas are served with a salad and a wedge of garlic bread. Add 4 jumbo shrimp for \$7 or an 8 oz chicken breast for \$8

**NEW ORLEANS PASTA-** A Burks' cajun classic with 4 jumbo shrimp, cream and cajun spices on linguine. **\$18.99**

**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. **\$16.99**

**BUTTER GARLIC PASTA** Butter, garlic, herbs and cheeses blended together perfectly. **\$14.99**

### CHICKEN & PORK

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

**GRILLED CHICKEN** 8 oz fresh chicken breast dusted with our secret seasoning. **\$14.99**

**CHICKEN FRIED CHICKEN** 8 oz chicken breast hand-breaded and fried a beautiful golden brown. Served with our house-made cream gravy. **\$15.99**

**HOT CHICKEN** 8 oz chicken breast, breaded and fried then tossed in our special Nashville hot sauce. Served on a piece of white bread with a pickle. **\$15.99**

**CHICKEN PARMESAN** Old time favorite prepared the way it should be, served with a side of tomato pasta. Full **\$18.99**, Half **\$14.99**

**HANDCUT PORK CHOPS** Boneless, center cut. Fried or grilled. **\$15.99** Single chop **\$12.99**

### 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. **\$16.99**

**10 OZ RAINBOW TROUT** Lean, firm filet. We recommend our Cilantro Lime Sauce with this one! **\$18.99**



## 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. **\$6.99**

**CHICKEN** Grilled or fried tenders. **\$6.99**

**THE HUCK SPECIAL** One meatball, no sauce, and a side of fries. Huck approved. **\$6.99**

## SANDWICH OF THE WEEK

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



## COMPLEMENTS

**CREAM GRAVY** House made cream gravy. **\$1.25**

**MEATBALL** Because sometimes you need one more **\$6.99ea**

**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. **\$1.00**

**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**

## 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. **\$6.99**

**COBBLER** Seasonal fruit baked with a sweet and soft cake topping. **\$6.99**

**BIRTHDAY CAKE** Moist chocolate cake with vanilla buttercream. Worth waiting a year for. **\$6.99**

### 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\** **\$7.99**

**THOROUGHbred PIE** Christy's version of the famous Kentucky favorite made with bourbon, chocolate and walnuts. **\$7.99**

## BEVERAGES

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



## 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.**