

Proprietor & General Manager: Jeffrey M. Chon
Executive Kitchen Manager: Santiago Nunez
Bar Manager: Michael Stomp
PM Kitchen Manager: Rafael Navarro
AM Kitchen Manager: Octavio Escalera

Lunch

Served TUES-SUN 11AM-4PM
Daily Soups & Specials TUES-SUN

Soups & Salads

Pacific Seafood Salad 16
crabmeat | lobster | prawns | 1000 island

Spinach Salad 11
bacon | blue cheese | pecans | egg | honey balsamic

Alley Wedge 10
bacon | blue cheese | tomato

Buffalo Ranch Chicken 15
panko-crusteD chicken | sweet corn | bell peppers

Caesar Salad w/ Blackened Chicken 12
parmesan cheese | anchovy dressing
w/ blackened shrimp 15
w/ blackened Scottish salmon 17

Cobb Salad 13
poached chicken | bacon | egg | avocado

Hearts of Palm & Artichoke 10
artichoke hearts | hearts of palm | honey balsamic

Soups of the day
cup 4 | bowl 6

Sandwich & Soup Combination 10
prime rib melt | BLT | albacore melt | chicken & avo

Sandwiches

The Alley Burger 9
cheddar | tomato | onion | lettuce | 1000 island
served with French fries
add blue cheese +1
add sautéed garlic mushrooms +1
add bacon +1.5

The Monte Cristo 9
served with fresh fruit
ham | turkey | egg battered bread | raspberry jam

Prime Rib Melt 11
served with cole slaw
prime rib | grilled onions | cheddar

Chicken & Avocado Club 10
served with French fries
cheddar | chicken breast | bacon | tomato | onion | lettuce

Meatloaf Sandwich 11
served with cole slaw
home-made meatloaf | lettuce | tomato | onion | mayo

Caesar Club Sandwich 9
served with French fries
ham | turkey | bacon | caesar spread

BLT 8
served with cole slaw
bacon | lettuce | tomato

Albacore Melt 8
served with fresh fruit
cheddar | tomato | whole wheat bread

Entrees

Sanddabs 13
lemon butter caper sauce
served with steamed garlic vegetables

Ahi Wrap 13
sashimi ahi | flour tortilla | julienned carrots &
cucumbers | avocado

Calamari Almondine 12
served with steamed garlic vegetables

Prime Flat Iron 16
served with French fries

Chicken Parmesan 14
served with angel hair pasta

Grilled Scottish Salmon 16
served w/ rice pilaf

Meatloaf 13
served with mashed potatoes

Please ask your server for any side item substitutions
Split Charge \$2 for all items

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Brunch

Full Lunch Menu Also Available

Served SAT & SUN 10AM - 3PM

Brunch Time Libations

Alley Bottomless Champagne 9

with purchase of entrée until 3PM
Orange Juice or Cranberry Side +3

Mimosa or Hibiscus 5

Bloody Mary 6

Create Your Own

Choose 4 fillers

Fillers: artichoke hearts, asparagus, avocado, beans, bacon, bell peppers, cheddar, chicken, chili, eggs, green chiles, ground beef, ham, hearts of palm, jack, jalapenos, Mexican rice, mushrooms, onions, sausage, spinach, turkey, tomato

Omelet 13

served with cheese potatoes

Scramble 15

on a bed of hash browns
served with cheese potatoes

Burrito 12

served with Mexican rice

Alley Classic Breakfast 10

3 eggs | bacon | toast | sausage
served with cheese potatoes

Eggs Benedict 12

served with cheese potatoes

Alley Breakfast Sandwich 7

English muffin | cheddar | fried egg | Canadian bacon | tomato
served with cheese potatoes

Prime Flat Iron & Eggs 17

served with French Fries

Chicken Fried Steak & Eggs 13

served with cole slaw

Classic French Toast 8

served with fresh fruit

BeLT 9

bacon | egg | lettuce | tomato
served with cole slaw

Prime Rib & Crab Hash 15

prime rib | crab | onions & peppers | hollandaise | poached eggs
served with cheese potatoes

Belgian Waffle 7

mixed berries | whipped cream | chocolate

Dinner

Served MON-SUN 4:30~10:00
Daily Soups & Specials MON-SUN

Starters

Caesar Salad 6

Tossed Salad 6

Soups of the day
cup 4 | bowl 6

Alley Wedge 10
bacon | blue cheese | tomato

Hearts of Palm & Artichoke 10
artichoke hearts | hearts of palm | honey balsamic

Grilled Artichoke 9
chipotle aioli | drawn butter

Seared Sashimi Ahi 11
blackened | soy sauce

Calamari 9

abalone-style | tartar | cocktail

Ahi Poke 11

sashimi ahi | sesame toast | soy glaze

Baked Mac & Cheese 8
truffle oil

Filet Tartar 17
sourdough toast

Scampi Martini 14
peppers | onions | lemon butter | mushrooms

Shrimp Cocktail 13
jumbo Mexican white prawns

**King Crab & Asparagus
Mashed Potatoes** 18
Alaskan king crab | truffle oil

House Specialties

Alley-1 Burger 11
blue cheese | sautéed mushrooms |
onion straws | A-1 Sauce
served with French fries

Jeff's Special 18
blackened bistro steak
served with basil blue cheese alfredo pasta

Chicken Parmesan 17
served with angel hair pasta

Chicken Picatta 17
capers | lemon butter
served with angel hair pasta

Macaroni & Beef 16
Bolognese style

Liver & Onions 17
bacon | grilled onions
served with garlic mashed potatoes &
fresh seasonal vegetables

Steak Diane 18
flambéed bistro steak
served over linguini pasta

Homestyle Meatloaf 17
in mushroom gravy
served with mashed potatoes & sweet corn

Tomato Basil Linguini 19
with blackened Mexican white prawns

Seafood Fettuccini 21
ahi | salmon | scallops | prawns

Steaks & Chops

certified angus corn-fed beef

Filet Mignon 30

12 oz | bacon wrapped

served with baked potato & fresh seasonal vegetables

Petite Filet Mignon 25

8oz

served with baked potato & fresh seasonal vegetables

Bone-in Ribeye 34

18 oz | blackened

served with mashed potatoes & garlic green beans

Top Sirloin Cap 23

10 oz | sautéed mushrooms

served with rice pilaf & sautéed spinach

Prime Flat Iron 19

8 oz | sautéed mushrooms

served with baked potato & garlic green beans

Lamb Shank 20

served with baked potato & fresh seasonal vegetables

New Zealand Rack of Lamb 29

full rack | mint jelly

served with mashed potatoes & garlic green beans

Brown Sugar Pork Chops 20

12 oz | apple sauce

served with mashed potatoes & sautéed spinach

From the Sea

Delivered fresh daily

Sanddabs 19

lemon butter | capers

served with mashed potatoes & fresh seasonal vegetables

Scottish Salmon 22

orange dill sauce

served with rice pilaf & sautéed spinach

Alaskan Halibut 27

lemon butter | tomatoes | olives

served with rice pilaf & fresh seasonal vegetables

Chilean Seabass 27

soy glaze | chipotle aioli | vinaigrette slaw

served with mashed potatoes & sautéed spinach

Coconut Fried Prawns 22

Mexican white prawns | chili cilantro sauce

served with baked potato & fresh seasonal vegetables

also available scampi style

Alaskan King Crab Legs 36

20 oz | leg & knuckle portions

served with baked potato & fresh seasonal vegetables

Surf & Turf 40

8 oz Petite Filet & 10 oz King Crab Leg

served with baked potato & fresh seasonal vegetables

Side Item substitutions welcome...please inform your server

Split Charge \$4 for all items