

Appetizers

Sesame Seared Tuna \$13

Ahi Tuna served rare with an Asian slaw garnish with wasabi and sriracha.

Buffalo Chicken Spring Rolls \$12

Shredded chicken, Mozzarella and Cheddar cheese, with Buffalo hot sauce. Served with creamy bleu cheese.

NEW Pub Fries 2.0 \$12

Sidewinder twist fries with our special blend of cajun spices. Served with three house made sauces: Coconut Curry, Chipotle Baja and Blue Cheese.

NEW Crab Cake Sliders \$15

Three house made mini crab cakes on our Brioche slider buns with shredded lettuce chipotle aioli and plum tomato.

NEW Pulled Pork Sliders \$12

Three BBQ pulled pork sliders with cheddar cheese and firecracker pickles.

© 6 Onion Soup (Dine in Only) \$6

A blend of five onions makes our soup unique. Served with home made croutons, melted Provolone and Swiss cheese. Topped with an onion ring for our 6th onion.

Wings \$12

One pound of jumbo wings available Buffalo: Hot, Medium or Mild, Ale House, Spicy Gold BBQ, Hot Garlic, Garlic Parmesan, Hot Garlic BBQ, and Garbage.

Ale House Nachos (Dine in Only) \$14

A HUGE pile of home made corn tortilla chips with a blend of melted cheeses, house made Pico de Gallo, fresh jalapenos, scallions, and sour cream. Add house made guacamole for \$2, grilled chicken for \$3, pulled pork \$3.

© Skillet Wings (Dine in Only) \$14

One pound served on a extremely hot cast iron skillet with more sauce caramelizing by the second. Dusted with crumbly bleu, mozzarella, cheddar cheeses and scallions. Recommended with the Garbage sauce...a must try for all!

Salads

Caesar Salad \$10

Add: Grilled Chicken (or Blackened) \$4, Sesame Seared Tuna \$5, or Shrimp \$5

Sesame Seared Tuna Salad \$16

Sesame seared Ahi tuna (rare) over mixed greens, chopped red onions, red peppers, edamame, pickled ginger, wonton crisps and toasted almonds. Garnished with wasabi and sriracha, served with a house made sesame-ginger dressing.

Ancho Chicken Salad \$14

Fresh greens, avocado, tomato, cucumbers, roasted corn, tortilla chips and ancho seasoned chicken, served with house made chipotle citrus vinaigrette.

Maryland Crab Cake Salad \$16

Crisp and creamy Maryland style crab cakes with grape tomatoes, cucumbers, avocado and croutons over fresh greens, served with house made chipotle citrus vinaigrette.

California Cobb Salad \$15

Diced chicken breast, hard boiled eggs, tomato, bacon, and avocado arranged neatly on a bed of fresh greens, served with your choice of dressing.

Ale House Signature Burgers

Angus ground beef cooked to your liking. All come with choice of side. Options are French Fries, onion rings, or Caesar salad.
Options: Gluten Free Bun \$1, sub any burger with a veggie burger.

The "Perfect" Burger \$16

Lettuce, tomato, onion, bacon, Cheddar cheese, ketchup, mustard, mayonnaise, and pickles served on our grilled Brioche roll to create burger utopia.

NEW © NYS Orchard Burger \$15

Caramelized local apples, New York State Sharp Cheddar, home made Stella Artois Lager ketchup, and topped with crisp onion straws on a toasted Brioche roll.

© Ale House Burger \$15

Caramelized onions, bacon and crumbly bleu cheese on rosemary-olive oil focaccia with lettuce, tomato and pickles.

Bacon Jam Burger \$16

House made bacon jam, creamy brie cheese on our fresh Angus burger cooked to your liking. Comes with Lettuce, Tomato, onion.

© Ale House Gourmet Veggie Burger \$13

A home made black bean and roasted corn veggie burger topped with a chipotle aioli, lettuce, tomato, onion and pickles. Served on toasted rosemary-olive oil focaccia.

BYOB \$13

Build your own burger. Served on a toasted Brioche roll with lettuce, tomato, onion and pickles. Choose from below.

© The "Big Sexy" Burger \$15

Rubbed with garlic powder, onion powder and crushed red pepper. Topped with American, cheddar and bbq sauce. Served on a toasted Brioche roll with lettuce, tomato, onion, mayo and pickles.

American cheese, Provolone, Fresh Mozzarella, Swiss, Cheddar, Brie, Crumbly Bleu, Sautéed Onions, Sautéed Mushrooms, Jalapeños, Extra Pickles, Chipotle Aioli, Ancho Aioli, Garlic Aioli, BBQ Sauce...\$1/item Bacon...\$2 Extra Burger Patty...\$7.

Sandwiches & Things

Fish -N- Chips \$18

A generous piece of haddock, beer battered using Stella Artois Lager. Choose from tarter or cocktail sauce and your choice of side.

Blackened Haddock Po Boy \$18

Cajun style blackened haddock, shredded lettuce, fresh Pico de Gallo, sliced lemon, and ancho chili aioli. Served on a toasted French sub roll.

NEW ★ Thanksgiving In A Sandwich \$18

Oven roasted turkey breast served open face on our rosemary-olive oil Focaccia bread, stuffing, gravy, cranberry mandarin relish, and toasted walnuts.

French Dip \$18

Sliced Angus Choice Prime Rib on toasted French bread, Provolone, and au jus.

Ale House Pulled Pork Sandwich \$14

Slowly cooked BBQ pulled pork, topped with New York extra sharp white cheddar and firecracker pickles. Served on a toasted Brioche roll.

Philly Cheese Steak \$15

Shaved beef or chicken served with sautéed onions and American cheese on a toasted French sub roll. Add peppers, mushrooms or jalapeño \$1

Buffalo Chicken Sandwich \$14

House seasoned buttermilk fried chicken breast tossed in our own medium chicken wing sauce with provolone, lettuce, tomato and onion. Served on a toasted Brioche bun.

Ale House Chicken Club \$14

Grilled chicken, lettuce, tomato, bacon, American cheese and garlic aioli served on a toasted rosemary-olive oil Focaccia bread.

Black & Bleu Chicken Sandwich \$14

Blackened grilled chicken, melted crumbly bleu cheese, lettuce, tomato, and onion served on a grilled Brioche roll.

Ale House Flatbreads

Garlic White Shrimp Flatbread \$13

Garlic and olive oil base with chopped shrimp, Mozzarella cheese, fresh basil and dusted with grated parmesan cheese.

Chicken Bacon Ranch \$13

Seasoned breaded chicken, crisp bacon and a ranch drizzle. Served on a garlic and olive oil brushed hand-stretched flatbread and topped with a Mozzarella cheese.

Margarita \$13

Fresh Roma tomatoes, fresh garlic, extra virgin olive oil, fresh basil and Mozzarella.

BBQ Chicken \$13

BBQ chicken tossed in Sweet Baby Ray's barbecue sauce, red onions and a blend of Mozzarella cheese.

Three Meat Flatbread \$13

Sausage, pepperoni, bacon, and marinara topped with a blend of Mozzarella and Provolone cheese.

The "Za" Flatbread \$12

House made delicious red sauce, fresh Mozzarella, fresh basil.

Traditional \$11

House made delicious red sauce and shredded whole milk Mozzarella

Kids Choices (10 and Under)

Kids Grilled Cheese \$7

Made with American cheese and served with French fries.

Kids Nachos \$7

Piles of hot tortilla chips covered in cheese.

Kids Chix Fingers \$7

Juicy chicken strips with French Fries..

Kids Mini Burgers \$7

Two of our slider burgers served plain with French fries. Add cheese (\$1).