
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 pan seared 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.

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 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.

Spring Beet Salad \$14

Baby spinach topped with roasted beets, goat cheese, hard boiled egg, cucumbers, and sliced almonds. Served with house made honey thyme vinaigrette. Add chicken (grilled or blackened) \$4. Shrimp (grilled or blackened) \$5.

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.

Ale House Signature Burgers

Angus ground beef cooked to your liking. Side choices 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. Served with your choice of side.

© 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. Comes with your choice of side.

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 and your choice of side.

© The "Fat Kid" Burger \$17

What makes it fat? This burger comes between two grilled cheese sandwiches instead of a bun with lettuce, tomato, onion and pickles. Served with your choice of side.

© 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 bread with your choice of side.

BYOB \$13

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

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.
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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.

French Dip \$16

Sliced Angus Choice Prime Rib on toasted French bread, Provolone, and au jus. Comes with your choice of side.

Ale House Reuben \$15

Beer braised corned beef, Swiss cheese, sauerkraut and Russian dressing on thick cut toasted marble-rye. Your choice of side.

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. Choice of Side

Thyme Roasted Turkey Melt \$15

Garlic grilled Texas toast with our fresh roasted turkey, provolone cheese, house made thyme aioli, lettuce and tomato. Served with your choice of side.

Philly Cheese Steak \$15

Shaved beef or chicken served with sautéed onions and American cheese on a toasted French sub roll with your choice of side. Add peppers \$1

^{NEW} 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 with your choice of side.

Ale House Chicken Club \$14

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

Black & Bleu Chicken Sandwich \$14

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

Ale House Flatbreads

Pomodoro \$13

Roasted San Marzano tomatoes, smoked mozzarella, red pepper flake and fresh basil.

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.

Kids Choices

Kids Grilled Cheese \$7

Made with American cheese and served with French fries.

Kids Mini Burgers \$7

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

Kids Chix Fingers \$7

Juicy chicken strips with French Fries..

Kids Nachos \$7

Piles of hot tortilla chips covered in cheese.