

Appetizers

Calamari

Lightly dusted in panko breadcrumbs and flash fried.
Served with chipotle tartar sauce. \$9

South-West Tex-Mex Rolls

Roasted chicken breast, cilantro and a blend of cheeses rolled in flour tortillas and fried. Served with a roasted corn-chipotle dipping sauce. \$9

Seared Ahi Tuna

Seared Ahi tuna served rare with wasabi sauce and ginger-soy dressing. \$11

Tempura Chicken Tenders

Lightly battered chicken filet tenders, fried and served with a brown sugar-bourbon mustard sauce for dipping. \$10

Roasted Red Pepper Crab Dip

Creamy cheese dip seasoned with roasted red peppers and Old Bay, loaded with fresh lump crabmeat. Served with warm baguette slices. \$10

Jerk Chicken Wings

Tossed with spicy Jamaican Jerk seasoning and served with crisp, cool seasonal fruit. \$9

Steamed "Buca" Mussels

Fresh mussels steamed in a lemon basil Sambuca broth. \$9

Spinach Artichoke Dip

A warm and creamy dip of spinach, artichoke hearts and roasted garlic. Topped with parmesan cheese. \$9

Chipotle Chicken Quesadilla

Diced chicken, spinach and monterey jack cheese in a flour tortilla. \$8

Mini Crab Cakes

Jumbo lump crabmeat delicately seasoned and broiled or fried to golden perfection. Served with chipotle tartar sauce and sweet corn relish. \$12

Soup and Salads

Home-Made Chili

Served with sour cream, shredded jack and cheddar cheese. \$6

Thai Sesame Chicken Salad

Grilled chicken breast, haricot vert, green onions and red peppers tossed in a spicy sesame soy dressing. Served on a bed of mixed greens and topped with crispy wonton strips. \$9

Monterey Chicken Salad

Our signature tempura chicken tenders over a bed of mixed greens. Topped with crisp applewood-smoked bacon, tomato wedges, roasted corn and chipotle ranch dressing. \$11

House Salad

Mixed greens, tomatoes, carrots and onions. \$7
Topped with: Grilled shrimp \$13, Grilled chicken \$12, Grilled salmon \$13, Grilled steak \$13

Ahi Tuna Salad

Seared black and white sesame-seed-encrusted tuna on a bed of mixed greens with fresh sliced oranges, celery, red onions and a balsamic dressing. \$12

Caesar Salad

Crisp romaine lettuce tossed with creamy Caesar dressing and garnished with parmesan crisps and seasoned toast croutons. \$7
Topped with Grilled Shrimp \$13, Grilled Chicken \$12, Grilled Salmon \$13, Grilled Steak \$13

18% gratuity will be added to parties of 8 or more

Burgers and Sandwiches

Sliders

Your choice of three, all served on warm rolls:
Pulled BBQ pork topped with slaw.
Chicken Cordon Blue with rosemary mayonnaise.
Angus burger with onion crisps and roasted
garlic-peppercorn mayonnaise. \$11

Build Your Own Burger

Half Pound Angus chuck burger with any two toppings you
choose (mushrooms, onions, bacon, chili, american, swiss,
cheddar, blue cheese, gruyere, barbecue sauce). \$9
Each additional topping, add \$0.75

The Alps Burger

Half-pound Angus chuck burger topped with a sauté of
wild mushrooms, brown sugar-bourbon mustard sauce and
melted gruyere cheese. Served on a toasted bun. \$9

BBQ Bacon Burger

Half-pound Angus chuck burger topped with applewood-
smoked bacon, brown sugar BBQ sauce, crunchy onion
petals, melted cheddar and a roasted garlic peppercorn
mayonnaise. Served on a toasted bun. \$9

Veggie Burger

A vegetarian's delight, served with lettuce and
tomato on a toasted bun. \$9

Drunken Salmon Sandwich

Salmon filet with applewood-smoked bacon. Smothered
with our homemade Irish whiskey glaze. Served
on toasted sourdough bread with
lettuce and tomato. \$11

Grilled Chicken Sandwich

Grilled marinated chicken breast served on a brioche roll
with mixed greens and tomatoes. \$9

Chicken Club

Grilled chicken breast on toasted white sourdough bread
with applewood-smoked bacon, lettuce,
tomato, and brown sugar mustard sauce. \$9

Crab Cake Sandwich

Jumbo lump crabmeat delicately seasoned and broiled
or fried to golden perfection. Served on a
toasted bun with chipotle tartar sauce, sliced
tomato and lettuce. \$13

BBQ Pulled Pork Sandwich

Hand-pulled smoked pork shoulder served on a
brioche bun with coleslaw. \$9

Flatbreads

Black and Blue

Flat bread brushed with garlic-chive butter and topped
with slices of flat iron steak, onion crisps, blue
cheese, toasted pine nuts and garnished with
a sweet balsamic glaze. \$10

Seafood

Flat bread brushed with garlic-chive butter and topped
with grilled shrimp, crabmeat, roasted red peppers
and Parmesan cheese. \$10

Thai Chicken

Flat bread brushed with sweet chili sauce and topped
with sliced grilled chicken breast, deep fried green
onions, peanuts and garnished with a
wasabi soy reduction. \$9

ALL BURGERS, SANDWICHES AND FLATBREADS ARE SERVED WITH FRIES.
18% gratuity will be added to parties of 8 or more.

Entrées

Flat Iron Steak

Grilled flat iron steak drizzled with herb butter. \$19

Grilled Applewood Salmon

Filet of salmon marinated in an Irish whiskey glaze and wrapped in applewood-smoked bacon and grilled. \$18

Roasted Half Chicken

One-half semi-boneless chicken, seasoned and oven-roasted to a golden perfection. \$16

Crab Cakes

Jumbo lumps of crabmeat delicately seasoned and broiled or fried to golden perfection. \$20

New York Strip

Grilled New York strip steak. Served either with a brandy-peppercorn cream sauce or topped with blue cheese butter. \$20

Pacific Rim Tuna Steak

Tuna steak served with a pineapple mango salsa. \$19

Pork Chop

Pan-seared French-cut rib chop topped with a wild mushroom-balsamic glaze. \$17

Fish and Chips

Lightly battered cod, tempura style. Served with fries, tartar sauce and slaw. \$14

ALL ENTRÉES SERVED WITH YOUR CHOICE OF TWO SIDES *

Sides

*Mixed Veggies \$3

*Rice \$3

*French Fries \$3

*Mashed Potatoes \$3

*Mac and Cheese \$3

*Small Salad \$3

OUR SIGNATURE ITEM

Crab Mac and Cheese \$5

Desserts

Triple Chocolate Layer Cake \$6

Seasonal Cheesecake \$6

Old-fashioned Apple Pie \$6

18% gratuity will be added to parties of 8 or more.

HAPPY HOUR MENU

MONDAY-FRIDAY

\$4 Appetizers 3:00-7:00

Chipotle Chicken Quesadilla
Jerk Chicken Wings
Calamari
Spinach Dip
Taquitos
Steamed Sambuca Mussels
Roasted Red Pepper Hummus

Drink Specials 3:00-7:00

\$3.25 Selected Domestic Drafts
\$4 Selected Premium Drafts
\$3.75 Rail Drinks
\$4 House Wine

Monday is 1/2 Price Burger Day.

Tuesday is Law Firm Appreciation Night
(20% Off Entire Check).

Wednesday is VIP Night
(20% Off Entire Check).

14 Flat Screens to watch your favorite
teams.

Free Wi-Fi throughout the restaurant.

To book a party, call us at (202) 737 1797.

SPECIALS ARE FOR DINE-IN ONLY

