



## Just For Starters

### "Gibbs Famous Shrimp Bowl" ..... Only 5.99

Two dozen of our famous chilled, peel-n-eat shrimp...with cocktail sauce and lemon.

### Herb & Eddie's Kettle Chips ..... 7.95

Thick kettle chips baked with Danish bleu cheese in our brick oven until the cheese is melted. Served with a bottle of Tabasco...Bam!

### Tomato-Mozzarella Bruschetta ..... 8.95

A thin pizza crust brushed with olive oil, topped with Fresh Mozzarella cheese and baked. Finished with chopped garlic, diced tomatoes, fresh basil, red onion and Parmesan cheese.

### Olde Alehouse Buffalo Hot Wings ..... 10.95

Spicy Buffalo Wings with Bleu Cheese dip and sticks of celery and carrots.

### Beef Fajita Eggrolls ..... 10.95

Smoked beef, onion, peppers, Spanish seasoning, Cheddar and Jack cheeses enveloped in a crisp wonton. Served atop purple cabbage with mild Pipian Rojo for dipping.

### Deep Fried Green Beans ..... 6.95

Lightly battered and served with a Jalapeno-Ginger sauce.

### CBM's ..... 7.95

Fresh mushrooms sautéed in garlic-butter, stuffed with bacon and select cheeses, baked until golden brown then garnished with green onions.

### Deep Fried Calamari ..... 9.95

Dredged in seasoned flour, deep fried, served with lemon, cocktail and tartar sauce.

### Crunchy Chicken Strips ..... 10.95

Tender strips of chicken rolled in our own secret crunch-breading, deep fried and served on a bed of purple cabbage with remoulade sauce.

### Oysters On The Half-Shell ..... 12.95

While they last! A half-dozen oysters shucked fresh and served to you on the half shell with horseradish, cocktail sauce and a lemon wedge...

## Salads and Such...

### Bubblin' Crock Of Onion Soup ..... 6.95

Sweet onions, Sherry and Marsala wine, a blend of spices, beef and chicken broths. Delicately baked with croutons and aged Swiss cheese.

### Chicken Tortilla Soup ..... 7.95

Chicken simmered in a chili-tomato broth with onions, roasted corn, and black beans, topped with crispy corn tortilla strips, grated cheese and pico de gallo.

### Grilled Romaine ..... 8.95

Two Romaine halves brushed with olive oil, lightly seasoned and quickly grilled...served with bacon-bleu cheese vinaigrette and roasted red bell peppers. Incredible flavor!

### Spinach & Roasted Chicken Salad ..... 10.95

Spinach, red onion, Feta cheese and smoked bacon in Honey-Dijon dressing, with roasted chicken, sliced egg, tomato and cucumbers.

### Oriental Salad ..... 11.95

Fresh greens, grilled chicken, red bells, shredded carrots and purple cabbage in a soy-ginger dressing atop crispy noodles. Garnished with roasted sesame seeds, toasted almonds, and Mandarin oranges.

### Blackened Chicken Caesar ..... 11.95

A favorite American Grille Caesar, blackened chicken breast dusted with our "Cajun" spice blend...BAM! If you're feeling wimpy we'll grill it plain.

### Mediterranean Salad ..... 12.95

Crisp greens, imported olives, artichoke hearts, cucumbers, sun-dried tomatoes and red onion tossed in our Balsamic Vinaigrette, topped with Feta cheese.

### Grilled Romaine with New York Steak, Chicken or Spicy Shrimp ..... 14.95

Two Romaine halves brushed in seasoned olive oil, grilled then served with bacon-bleu cheese vinaigrette, roasted red bell peppers and choice of beef, chicken or shrimp. Not just a salad, but an adventure!

One check and 18% gratuity required with parties of six or more  
Additional \$4 charge for all split orders.

## *Brick Oven Pizzas*

<p><b>BBQ Pulled Pork Pizza</b> ..... 11.95 We layer shredded pork and pizza cheese on a delicious baked crust, drizzled with Chipotle/Ranch BBQ sauce, then finish it with purple onion, roasted red bell pepper, fresh cilantro and sliced jalapeños.</p> <p><b>New Awlins Style</b> ..... 13.95 Roasted chicken, Andouille sausage, Cajun cream, caramelized onions, grated cheeses and pico de gallo aboard a crispy crust topped with shaved Parmesan.</p>	<p><b>Pepperoni, Chicken and Bacon Pizza</b> ..... 12.95 Our house-made pizza dough layered with garlic cream, grated cheeses, bacon, rotisserie chicken, and sliced pepperoni. Finished with Italian herbs and Parmesan.</p> <p><b>Greek Pizza</b> ..... 13.95 A tempting pizza smeared with Garlic cream, topped with Feta cheese, sun-dried tomatoes, spit-roasted chicken, artichoke hearts and Kalamata olives. Finished with fresh oregano.</p>
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## *American Grille Specialties*

<p><b>Grilled Fish Tacos</b> ..... 13.95 Grilled cod lightly floured then seasoned with cajun spice and folded into grilled corn tortillas with purple cabbage, grated provolone cheese and cool ranch. Served with salsa, lemon, black beans and rice.</p> <p><b>Olde English Fish and Chips</b> ..... 13.95 We've used this recipe for over a quarter century...Beer battered cod served with crispy fries, coleslaw, lemon and house-made tartar sauce.</p> <p><b>Country Fried Chicken Breast with Crunchy Breading</b> ..... 13.95 We marinate a boneless breast in sweet buttermilk dredge it with our Chef's secret breading and quick fry it to golden brown...served with vegetable, mashed potatoes, gravy, biscuit and honey-butter.</p> <p><b>Spit-Roasted Chicken In Honey-Citrus Glaze</b> ..... 14.95 Half of a rotisserie chicken with fresh herbs and a honey-citrus glaze. Served with Yukon Gold mashers and coleslaw.</p> <p><b>Pomodoro Pasta</b> ..... 14.95 Artichoke hearts, Roma tomatoes, fresh garlic, basil, pine nuts, mushrooms and linguine tossed in white wine and marinara sauce, with shaved Parmesan cheese.</p> <p><b>Fettuccine Alfredo with Roasted Chicken</b> ..... 15.95 Traditional Alfredo sauce over delicious Fettuccine pasta, topped with roasted chicken, grated Parmesan cheese and basil chiffonnade.</p> <p><b>California Lasagna</b> ..... 16.95 A rich Bolognese sauce with Italian sausage, wrapped in a large pasta roll, served upright with a perfect blend of garlic cream, marinara, Parmesan cheese and fresh basil.</p> <p><b>Cajun Pasta</b> ..... 16.95 Rotisserie chicken &amp; Andouille sausage sautéed in Cajun-Garlic Cream tossed with penne pasta. Topped with green onions, pico de gallo and Parmesan cheese.</p> <p><b>Pan Seared Salmon</b> ..... 18.95 Atlantic Salmon, pan seared and finished in the oven. Served aboard rice pilaf, served with Chef's "Salsa Fresca" and vegetables.</p> <p><b>Slow Cooked Baby Back Ribs</b> ..... 19.95 Pork baby back ribs, slow cooked with our own spice blend, glazed with chipotle BBQ sauce. Served with crispy fries and cole slaw.</p> <p><b>Beer Battered Prawns</b> ..... 19.95 Beer battered shrimp, deep fried to golden brown and served with rice pilaf, vegetable, fresh lemon and cocktail sauce with a dollop of hot mustard.</p> <p><b>Almond Encrusted Halibut with Apricot-Horseradish</b> ..... 19.95 Flakey Halibut dredged in an Almond-Panko breading with a tangy Apricot-Horseradish marmalade. Served with fresh lemon, rice pilaf and vegetable. Unforgettable flavor!</p> <p><b>New York Steak</b> ..... 25.95 A Butcher's cut New York Steak charbroiled and served with our own Yukon Gold mashers, vegetable and sliced bleu cheese mushrooms.</p> <p><b>Filet Mignon</b> ..... 28.95 Tender filet, charbroiled and served with buttered spinach and Yukon Gold mashers.</p>	
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**All pasta and entrée selections are served a la carte...  
a Dinner Salad with choice of dressing may be added for an additional \$.99**