

CASUAL DINING

ORDER CARRY-OUT (540) 509-5133



# DINNER MENU

SERVED 4PM TO CLOSE

## APPETIZERS

**WINGS YOUR WAY 13.95 | 12PC OR 1LB. 7.95 | 6PC OR 1/2LB.**

Choose slow smoked BONE-IN Wings or BONELESS Breaded Wings tossed in your choice of sauce, Served with celery and bleu cheese or ranch dressing

*Buffalo, Parmesan Garlic, Sweet and Spicy Chili, BBQ, Teriyaki*

## CHIPS & DIP 7.95

Homemade style potato chips served with a creamy onion dip

## AL'S ENTREES

*\* All entrees served with choice of two side items Dinner Rolls available upon request.*

### **CEDAR PLANK SALMON 23.95**

Wild caught Verlasso salmon, grilled and topped with pecan praline butter

### **BLEU CHEESE CRUSTED FILET MIGNON\* 26.95**

Grilled thick-cut 8 oz. filet topped with a rich melted Bleu cheese crust

### **ANGUS CHOPPED STEAK\* 16.95**

Fire-grilled with demi-glace, topped with roasted onions and mushrooms

### **\*NEW\* FRIED FISH PLATTER 16.95**

A jumbo fried whitefish fillet served with hushpuppies, coleslaw and creamy tartar sauce

### **\*NEW\* OPEN FACED POT ROAST 16.95**

Tender pot roast with carrots and gravy on top of mashed potatoes with cheesy garlic bread

### **\*NEW\* CHICKEN POT PIE 16.95**

Roasted chicken and tender vegetables in a creamy gravy topped with a crisp flaky crust

## NIGHTLY SPECIALS

*\*\*Limited Availability\*\* | Choice of two side items | Dinner Rolls available upon request.*

### **FRIDAY & SATURDAY | 14OZ PRIME RIB\* 29.95**

Prime Rib seasoned generously and slow roasted to a medium rare and served with au jus and your choice of two sides

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

REV: 10/30/2020

CASUAL DINING

ORDER CARRY-OUT (540) 509-5133



# DINNER MENU

SERVED 4PM TO CLOSE

## SOUPS

*All soups made fresh in house daily - Ask about our Soup of the Day!*

**FRENCH ONION, LOBSTER BISQUE**      **CUP 3.95 | BOWL 5.95**

## FRESH SALADS

*\*All Salad greens are organic and locally grown\**

### CHEF SALAD 12.95

Fresh greens, cucumber, tomato, red onion, and carrots, topped with Black Forest ham, house smoked turkey, crumbled bacon, boiled eggs, and shredded cheese

### WEDGE SALAD 8.95

Iceberg wedge, crumbled bacon, bleu cheese, tomato, light balsamic drizzle, house dill ranch dressing

### HOUSE SALAD 8.95

Fresh green salad with your choice of dressings

### EXTRA DRESSING SMALL: .50¢ | LARGE: .75¢

*Ranch, Dill Ranch, Bleu Cheese, 1000 Island, Italian Vinaigrette, Honey Mustard, Balsamic Vinaigrette*

**ADD CRISPY FRIED CHICKEN (\$4) TO ANY SALAD**

## GRILLED BURGERS

*Al's on First burgers are made with Angus Chuck and served with your choice of one side item.*

*\*\*Vegetarian Beyond Burger patty available upon request \*\* Any burger bun can be changed to a Gluten Free bun for an additional 1.00*

### BACON CHEESEBURGER\* 13.95

American cheese, shredded lettuce, tomato, red onion, mayo, brioche bun

### VENISON BACON CHEESEBURGER\* 13.95

White cheddar cheese, bacon, garlic mayo, shredded lettuce, tomato, onion, toasted onion bun

## ENTREE SIDE ITEMS

Add a third side item for only **3.95**

Loaded Baked Potato | Signature Seasoned Fries | Smoked Mac & Cheese  
Country Green Beans with Ham | Side Salad (House or Wedge) | Cup of Soup

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

REV: 10/30/2020