

Dinner specials are located on the front page of your wine list.

TUESDAY ONLY

Albondigas Soup

A steaming cup or bowl of Mexican meatball & vegetable soup garnished with crispy tortilla strips and fresh cheddar-Jack cheese.

If you like Mexican food try this! cup 3.95 bowl 4.95

SUNDAY BRUNCH

Open at 10:30 am

Serving a wide variety of brunch entrées as well as our entire lunch menu

FRIDAY & SATURDAY ONLY

Boneless Roast Prime Rib of Beef Au Jus

12 oz. cut 24.95 20 oz. cut 29.95

SANDWICHES & BURGERS

All sandwiches and burgers are served with a pickle and choice of side salad, side Caesar salad, cole slaw or fries. Other great dinner entrée sides available at a la carte prices.

Buffalo Chicken – {Spicy!}

A boneless and skinless chicken breast on a bulkie roll. 9.95

Cajun Chicken

Hot & spicy pan-bronzed boneless and skinless chicken breast on a bulkie roll with lettuce, tomato, onion and mayonnaise. 9.95

Open-Faced Hot Meatloaf

On thick sliced Euro-style whole wheat toast with mushroom gravy. **This is a “knife-and-fork” sandwich.** 9.95

Lobster Roll – Newport’s Favorite!

Lobster salad piled high, served on a grilled roll with a side of cole slaw. 17.95

Lobster Reuben

Chilled lobster meat, melted Swiss cheese, sauerkraut and Thousand Island dressing on grilled rye bread. 17.95

Our World Famous Reuben

A grilled sandwich of corned beef or turkey, Swiss cheese, sauerkraut and Thousand Island dressing on rye bread. 9.95

Cheesesteak Sandwich

“Not a Diet Delight”. Shaved steak sauteed with peppers & onions, with loads of melted mild cheddar on a split roll. 9.95

“Loaded” cheesesteak with all of the above plus banana pepper rings, fresh sliced jalapeños and sliced mushrooms. add 2

Asian Chicken Wrap

Chilled chicken, diced carrots and celery marinated in a soy, ginger and Thai peanut sauce. We then add lo mein noodles, fresh veggie cilantro relish and shredded lettuce. All of the flavors of our popular lettuce cups blended together in a **spicy, sweet, moist** whole wheat wrap. 9.95

Tomato, Basil & Fresh Mozzarella Bruschetta Sandwich

Crispy, crusty Italian garlic bread with fresh basil, sliced tomatoes and fresh mozzarella cheese. 9.95

***Burger**

Lettuce, tomato and onion. 7.95

***Cheeseburger**

Choice of Swiss, muenster, Vermont cheddar, American, provolone, mozzarella or pepper-Jack cheese. 8.95

***Bacon Cheeseburger 10.50**

***Cardiac Double Bacon Cheeseburger**

A full pound of beef topped with bacon, American cheese and sautéed onions. Served with choice of side. 12.95

***Huntsman Burger**

Our lean, broiled sirloin burger topped with applewood smoked bacon, Great Hill bleu cheese and Vermont cheddar cheese. Served with choice of side and a pickle. 10.95

***Gourmet Burger**

Topped with bacon, portobello mushrooms, crumbled Great Hill bleu cheese, and a side of garlic-horseradish aioli sauce. 10.95

***Sedona Burger**

Our broiled burger with pepper-Jack cheese, applewood smoked bacon and sliced fresh jalapeños, served on a bulkie roll with lettuce, tomato, onion, and a side of our special bistro sauce. 10.50

Veggie Burger

You may order any of the burgers on our menu and substitute an all natural vegetable “burger” patty for our beef patty at no extra charge. priced accordingly

Chicken “Sandwich”

You may order any of the burgers on our menu and substitute a **boneless and skinless chicken breast** for the beef patty at no extra charge. priced accordingly

Portobello Mushroom Sandwich

Balsamic vinaigrette marinated broiled Portobello mushroom caps, topped with melted provolone. Served open-faced on a garlic split roll with lettuce, tomato and Bermuda onion. 10.95

**Rhode Island Health department warns that eating partially cooked ground beef or eggs increase your risk of illness. Consumers who are especially vulnerable to foodborne illness should order their ground beef or eggs thoroughly cooked. Children 12 years of age or younger may not be served undercooked ground beef.*

05/08

MAINPLATE SALADS

Unlimited Soup, Salad & Bread Buffet A la carte per person 11.95

As is the case with any buffet, sharing will result in an additional a la carte charge.

If you are having a burger, sandwich or starter priced at 7.95 or more as a meal, you may add the buffet for 5 additional.

Traditional Caesar Salad 7.95

Anchovies? Just Ask!

Mandarin Salad

Mixed greens, lo mein noodles, Napa cabbage, bok choy, red and yellow peppers, snow peas, Mandarin oranges and toasted sesame seeds drizzled with spicy ginger-wasabi dressing and topped with crisp noodles. 7.95

Add teriyaki pineapple glazed chicken add 5

Caprese Salad

Tomatoes, basil & fresh mozzarella on field greens. Bermuda onion on request. 7.95

Cool Lettuce Cups

Create your own lettuce wraps.

Chilled sliced chicken, diced carrots and diced celery marinated in soy, ginger and Thai peanut sauce. Served with lo mein noodles, fresh veggie-cilantro relish and lettuce leaves for wrapping. Includes 3 sauces: Thai peanut, sweet chili and soy-ginger-citrus. 10.95

“Fat Tuesday” Salad

New Orleans style hot sliced Cajun chicken breast with lettuce, tomatoes, cucumbers and hard-cooked eggs with warm, spicy honey mustard dressing topped with crumbled bacon. 11.95

Hot Buffalo Chicken Salad

Choice of crispy Buffalo chicken tenders or boneless and skinless chicken breast, Buffalo marinated and broiled, then sliced and served over mixed greens, celery sticks, tomatoes and cucumbers with crumbled Great Hill bleu cheese and a side of bleu cheese dressing. 11.95

Large Garden Salad 7.95

Greek Salad

Traditional Greek salad with tomatoes, cucumber, Kalamata olives, red onion, green peppers, pepperoncini, feta cheese and Greek dressing. 7.95

Add pan-bronzed Cajun salmon fillet add 10

BLT Wedge Salad

Crisp iceberg lettuce wedges topped with crumbled Great Hill bleu cheese and a side of our famous bleu cheese dressing. Garnished with fresh chopped tomatoes and bacon. 7.95

Add hot sliced Cajun chicken add 5

Mom’s Tossed Salad

A homestyle classic. Mixed greens, chopped celery, thin sliced green sweet bell peppers, baby carrots, sliced cucumbers, cherry tomatoes and croutons tossed with Italian dressing. 7.95

Shredded Parmesan cheese and Bermuda red onion on request, no charge. Add broiled or Cajun chicken. add 5

Harvest Salad

Spring mix, Great Hill bleu cheese, dried cranberries, crisp sliced apples and walnuts with balsamic vinaigrette or your choice of dressing. 8.95

Add white meat chicken salad add 4

Seared RARE Ahi Tuna Steak Salad

9 oz. pepper and herb crusted **pan seared rare**. Served on a bed of mesclun greens tossed with Asian ginger-wasabi dressing. Served with sides of soy sauce, pickled ginger and wasabi. 17.95

New York Sirloin & Bleu Salad

Sliced New York Sirloin steak and crumbled Great Hill Bleu on your **choice** of our traditional Caesar; or Mom’s Tossed salad; or Greek salad. 17.95

CUSTOM MAINPLATE SALADS

Your **choice** of our

Traditional Caesar {Anchovies? Just Ask!}, Large Garden Salad, Greek Salad, Caprese Salad, Harvest Salad, BLT Wedge Salad, or Mandarin Salad topped with your **choice** of:

Hot Teriyaki Pineapple Glazed Chicken 12.95

Double Meat Hot Teriyaki Pineapple Glazed Chicken 17.95

Cold Sliced Chicken Breast 12.95

Double Meat Cold Sliced Chicken Breast 17.95

Hot Sliced Cajun Chicken 12.95

Double Meat Hot Sliced Cajun Chicken 17.95

Cheesesteak with Peppers & Onions 11.95

Pan-bronzed Cajun Salmon Fillet 17.95

Pan-bronzed Cajun Jumbo Shrimp 17.95

Pan-bronzed Cajun Native Sea Scallops 17.95

White Meat Chicken Salad 12.95

Lobster Salad 18.95

Cheeseburger 11.95

Broiled Marinated Portobello Mushroom Caps with Melted Provolone 12.95

SIDE SALADS

Small Garden 4.95

Small Caesar 4.95

Anchovies? Just Ask!

05/09

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DINNER ENTRÉES

IT’S ALL INCLUDED

Entrées **INCLUDE** our signature soup, salad & bread buffet and your choice of one great side. If you prefer not to visit the buffet, your server will gladly bring you a garden or caesar salad. Served salads may be shared with others at your table. Sharing buffet will require additional a la carte buffet charge.

GREAT DINNER ENTRÉE SIDES

One side listed below is **INCLUDED** with your dinner entrée.

Baked Potato 2.95	Garlic Bread 3.95	Sauteéd Mushrooms 5.95
Baked Sweet Potato 3.95	Steamed Broccoli 3.95	Creamed Spinach 5.95
French Fries 3.95	Broccoli Hollandaise 4.95	Garlic Spinach 5.95
Garlic Smashed Potatoes 4.95	Garlic Broccoli 3.95	Tangle Fried Onions 4.95
Long Grain and Wild Rice 2.95	Vegetable Medley 3.95	

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
Cool, Red Center	Warm, Red Center	Pink Center	Faint Pink Center	Dull Gray

STEAK

Surf & Turf Combos

Add three of our famous Baked Stuffed Shrimp to any steak or Prime Rib for an additional 9.00

New York Sirloin

9 oz. 22.95 14 oz. 27.95

Sirloin Marsala

Broiled sirloin topped with melted provolone and marsala-mushroom wine sauce. 9 oz. 24.95 14 oz. 29.95

New York Sirloin Au Poivre

A N.Y. sirloin in a sauce of Cognac, fresh cream, a hint of Dijon mustard and black peppercorns. 9 oz. 25.95 14 oz. 29.95

Broiled 8 oz. Certified Black Angus Filet

Broiled 8 ounce tenderloin of beef with béarnaise sauce. 28.95

Portobello Steak

8 oz. Angus filet on a broiled marinated portobello mushroom cap topped with crumbled Great Hill bleu cheese. 29.95

Pine Valley Clubhouse Steak

Broiled, sliced 8 oz. Angus filet on toasted garlic bread with mushroom sauce. 29.95

20 oz. Bone-In Colorado Cowboy Rib Eye

The “Prime Rib” of steaks on the bone, ranch-seasoned and broiled to order: 27.95

Friday & Saturday – While It Lasts Boneless Roast Prime Rib of Beef Au Jus

12 oz. cut. 24.95 20 oz. cut 29.95

STEAK TOPPERS

Garlic Butter N/C	Great Hill Bleu 4	Mushroom Sauce 4	Spicy Chimichurri 3
Au Poivre Sauce 3	Béarnaise Sauce 2	Portobello Sauce 5	

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Garlic Smashed Potatoes 4.95	Garlic Broccoli 3.95	Tangle Fried Onions 4.95
Long Grain and Wild Rice 2.95	Vegetable Medley 3.95	

SEAFOOD

Southwestern Tilapia

Pan-bronzed with Southwestern spices. Served on a bed of black beans and rice. Topped with chipotle/cilantro sauce then garnished with diced sweet red bell peppers. 19.95

Seared RARE Ahi Tuna Steak

9 oz. pepper and herb crusted, **pan seared rare**. Served on a bed of spinach and chopped tomatoes. 23.95

Baked Stuffed Jumbo Shrimp

Stuffed with seasoned bread crumbs, white wine, butter, crabmeat, chopped scallops, mushrooms and Jack cheese. 25.95

Pan-Bronzed Cajun Atlantic Salmon

22.95

Baked Stuffed Fillet of Sole with Lobster Sauce

Simple, time honored New England recipe. Stuffed with seasoned bread crumbs, white wine, butter, crabmeat, chopped scallops, mushrooms and Jack cheese. 24.95

Baked Native Sea Scallops

Baked in wine with a butter crumb topping. 25.95

Fried Native Sea Scallops 25.95

Sole Vanderbilt

Fillets of sole stuffed with scallops, crabmeat, mushrooms, and cheese and then baked in garlic herb butter with white wine. Our chefs then glaze this heavenly dish with our special hollandaise sauce. 24.95

Native Scrod or Sole

Choice of: pan-bronzed Cajun, fried or broiled in lemon and/or garlic butter. 23.95

SUNDAY BRUNCH

Open at 10:30 am

Serving a wide variety of brunch entrées as well as our entire lunch menu.

PASTA

Additional Pasta entrées are on the Dinner Special Menu at your table.

Pasta Alfredo

Choice of pastas: whole wheat linguine, spinach fettuccine, angel hair, crushed red pepper rigatoni **{Hot}** or penne. 16.95

Add 4 Shrimp 8 **Add Broccoli 2**
Add Chicken 5 **Add Chicken & Broccoli 6**
Add Scallops 9 **Add Mixed Vegetables 2**
Add Lobster 12 **Add Spinach 4**

Pan Seared Jumbo Shrimp and Native Sea Scallops in a Cajun Cream Sauce

Choice of pastas: whole wheat linguine, spinach fettuccine, angel hair, crushed red pepper rigatoni **{Hot}** or penne. 26.95

Frank’s Penne Ai Pomodoro

Fresh basil, sun-dried tomatoes, chopped tomatoes, garlic, black pepper and parmesan. 16.95

Add 4 Shrimp 8 **Add Broccoli 2**
Add Chicken 5 **Add Chicken & Broccoli 6**
Add Scallops 9 **Add Mixed Vegetables 2**
Add Lobster 12 **Add Spinach 4**

Creamy Lobster & Scallop Pasta

Fresh native lobster meat and native sea scallops in a parmesan cream sauce. For the parmesan lover! **Choice of pastas:** whole wheat linguine, spinach fettuccine, angel hair, crushed red pepper rigatoni **{Hot}** or penne. 29.95

Triple Hot! Hot! Hot! Buffalo Pasta

The name says it all – “Triple Hot”.

No Crybabies. No Wimps.

In an aged cayenne red pepper cream sauce on fresh crushed red pepper rigatoni. This very spicy pasta dish is garnished with chopped tomatoes and fresh spinach. 16.95

Add 4 Shrimp 8 **Add Broccoli 2**
Add Chicken 5 **Add Chicken & Broccoli 6**
Add Scallops 9 **Add Mixed Vegetables 2**
Add Lobster 12

10/08

Printed on recycled paper. Brick Alley instituted a complete recycling program in 1988, and was featured in *Recycler Magazine*.

Buffalo-marinated chicken breast, 1.95
mozzarella, and sliced onions and skillets

Our thin crust pizza topped with bleu cheese, fresh spinach,

tomatoes, and mozzarella cheese. 1.95
hearts, fresh green peppers, pinnuts, chopped

Caramealized onions, broccoli florets, sliced
mushrooms, roasted red peppers, artichoke

Veggie Pizza

9.95

Pepperoni Pizza

13.95

mozzarella. 13.95
roasted red peppers, garlic, olive oil, parmesan and

A spicy combination of shrimp, **crushed red pepper**,

Shrimp Pizza – {Hot}

**Your CHOICE of 10" thin-crust or the staffs favorite
chewy thicker garlic bread pizza. Anchovies? ~ Just Ask!**

PIZZA

sticks. 9.50

Served with sides of bleu cheese dressing and celery

Crispy tenders dipped in our house-made Buffalo sauce.

Crispy Chicken Tenders

8.95

Served with your **choice** of: barbecue, honey mustard

Crispy Chicken Tenders

8.95

sticks and a side of tangy bleu cheese dressing. 8.95

Spicy chicken wings, served with celery

Rhode Island Red Hot Chicken Wings

8.95

Scorching Hot! Hot! Hot!

8.95

Habenero Pepper Wings

8.95

garlic butter with lemon and sliced banana pepper rings.

tentacles, deep fry then tossed in melted

Fresh, hand-cut breaded calamari rings and

Fried Fresh Calamari

8.95

Three large stuffed with chopped clams,

chourico, peppers, bread crumbs and spices. 8.95

Baked Stuffed Clams

7.95

with sour cream. 7.95

Crispy Idaho Skins

12.95

and olive oil. 12.95

Steamed littlenecks with garlic, white wine,

and olive oil. 12.95

Zuppa di Clams

13.95

The 50th Anniversary issue of "Bon Appetit" named

Brick Alley's Portuguese clams one of the 13 best

recipes in the history of the magazine. 13.95

Steamed littlenecks with white wine, green peppers,

onions, garlic, olive oil, and chourico.

Portuguese Littlenecks

13.95

Jumbo Shrimp Cocktail

6.95

served with a side of balsamic vinaigrette. 6.95

Baked until it is nice and crispy and

garlic and fresh mozzarella cheese.

extra virgin olive oil, chopped tomatoes,

Crusty sliced Italian bread topped with basil,

Tuscan Bruschetta

3.95

Soup of the Day

cup 2.95 bowl 3.95

Our Famous Award Winning Creamy

cup 4.95 bowl 5.95

Newport Clam Chowder

cup 5.95 bowl 6.95

LOBSTER BISQUE

cup 5.95 bowl 6.95

FAMOUS NACHO PLATTERS

1.95

All of our nachos can be made "California Style" –

topped with shredded lettuce, chopped tomatoes

and sliced fresh jalapeños for no extra charge.

California Style

1.95

Jack and sour cream. Served with a side of fresh

Jack and cheddar cheese, sliced fresh jalapeños

8 hour slow cooked seasoned shredded beef,

House made corn tortilla chips, topped with

Machaca Beef Nachos

1.95

Mildly-spiced chicken breast chunks, melted cheese,

guacamole & sour cream. 1.95

Our biggest seller! Melted cheddar-Jack cheese,

Ultimate Nachos

7.95

Served with side of salsa. 7.95

Cheese Nachos

that's it!

Ultimate Bloody Mary

awardng winning Bloody Mary mix.

Cabernet Sangria

California Cabernet, Peach Brandy, Sierra Mist and

orange juice, garnished with fresh fruit.

Pinot Grigio Sangria

Torresella Pinot Grigio, Peach Brandy, Sierra Mist and

orange juice, garnished with fresh fruit.

Sparkling Sangria

Crastalino Cava Brnd, Peach Brandy, Sierra Mist and

orange juice, garnished with fresh fruit.

Ultimate Bloody Mary

awardng winning Bloody Mary mix.

Bahama Mama

The Real Deal, No "mudslide mix", Smirnoff Vodka, Bailey's

Fresh Cream & dark creme de cacao, a quick shake and

served in a pint shaker glass.

Blackjack Margarita

Cuervo Gold and a splash of Chambord.

Julio's Ultimate Margarita

Don Julio Anejo Tequila and Grand Marnier.

Cadillac Margarita

Magro Tequila and Cointreau.

Famous Frozen Libations

A frosty strawberry blast with a refreshing mint finish

– perfect!

Frozen Cuervo Margaritas

Choice of: Traditional, Strawberry, Raspberry

or Grand Gold.

Frozen Bacardi Daiquiris

Choice of: Traditional, Strawberry, Raspberry.

Frozen Bacardi Coladas

Choice of: Traditional, Strawberry, Raspberry.

The real deal, no "mudslide mix", Smirnoff Vodka, Bailey's

Fresh Cream and dark creme de cacao frozen to perfection.

Choice of: Traditional, Cuervo, Strawberry, chocolate,

raspberry, banana or coconut.

Lava Flow

Bacardi rum, cream of coconut, pineapple juice and

Banana (siciously blended and garnished with a

strawberry "lava flow".

Slow Train to Mazatlan

From the most notorious cantina in all of Mexico,

Tommy D's in Mazatlan. A frosty concoction of fresh

strawberries, Bananas, peach brandy, light and

dark rum. Served in a pint Mason jar.

Spiked Shakes

Doc's Peanut Butter Cup

Dr. McIllicuddy's Vanilla, Reese's Peanut Butter Cup,

vanilla ice cream, Godiva Chocolate Liqueur.

All white meat chicken breast chunks in our smokey

BBQ sauce with very thin slices of Bermuda red onion

and mozzarella. 11.95

Buffalo Chicken Pizza

Our thin crust pizza topped with bleu cheese, fresh spinach,

mozzarella, and sliced onions and skillets

Buffalo-marinated chicken breast. 11.95

Oreo Express

Dark-chocolate liqueur, brandy, ice cream and crushed

Oreo cookies. Topped with whipped cream.

Mint Cookie

cream and crushed Oreo cookies.

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