

STARTERS

SCALLOPS CLASSICO (gf)

Three jumbo seared scallops over a bed of locally sourced microgreens and finished with a rich caper brown butter. | \$11.95

CALAMARI

Lightly battered calamari tossed in our famous Thai sauce and garnished with our housemade Asian slaw and green onion. | \$9.95

CHILEAN BLUE MUSSELS

One pound of Chilean Blue mussels classically steamed with garlic, white wine, and blistered tomatoes. Served with garlic toast. (gf) option | \$10.95

WARM BRIE

A soft French style cheese served warm with chef's choice of topping and toasted bread. | \$8.95

CAJUN BLUES

Lattice chips with a light drizzle of bleu cheese dressing, a dusting of Cajun seasoning and topped with bleu cheese crumbles. | \$9.95

ALE HOUSE PRETZEL BITES

Beer cheese dip served with warm housemade pretzel bites. | \$7.95

BRUSCHETTA

Vine-ripened tomatoes, goat cheese and fresh basil atop a French bread crostini finished with a balsamic reduction. | \$6.95

SESAME CRUSTED SEARED TUNA (gf)

Ahi Tuna seared rare with a sesame seed crust served with miso rice noodles, pickled red cabbage, microgreens and a trio of sauces. | \$9.95

SPINACH & ARTICHOKE DIP

A warm and creamy spinach artichoke dip sprinkled with shredded parmesan cheese, roasted red peppers and served with toasted artisan bread. | \$8.95

SOUP & SALAD

TOMATO BISQUE FRENCH ONION

cup \$2.50 | bowl \$3.50
cup \$3.75 | bowl \$5.25

THE WEDGE (gf)

A wedge of iceberg lettuce with bacon, tomato, bleu cheese crumbles and bleu cheese dressing. | \$5.95

SESAME GINGER SALAD

Tender baby greens tossed in a housemade sesame ginger dressing with shaved carrots, crisp fresh snow peas, toasted almonds and crispy wonton strips. | \$9.95 add chicken | \$1.95 add salmon | \$6.95

GRILLED SHRIMP CAPRESE SALAD (gf)

Tender spinach tossed in balsamic vinaigrette dressing with fresh mozzarella cheese, sharp balsamic tossed grape tomatoes, warm garlic grilled shrimp, and fresh basil. | \$11.95

AHI POKE BOWL (gf)

Tender kale and quinoa tossed in our housemade orange-balsamic vinaigrette and topped with shredded carrot, shelled edamame, oven roasted red onion, diced cucumber and toasted almonds. Finished with ponzu marinated ahi tuna and sesame seeds | \$12.95

SOUTHERN FRIED CHIPOTLE CHICKEN SALAD

Crisp lettuce and southern style fried chicken tossed with grilled corn, fresh tomato, black beans, and shredded cheese. Finished with green onions and served with chipotle ranch. | \$11.95

ROASTED BEET & GOAT CHEESE (gf)

Fresh kale tossed with our house orange-balsamic vinaigrette, served over red quinoa with sweet oven roasted beets, mandarin oranges and goat cheese. | \$8.95 add chicken | \$1.95 add salmon | \$6.95

GRILLED CAESAR

Grilled romaine lettuce with prosciutto, roasted corn, seasoned croutons, Caesar dressing and fresh parmesan cheese. | \$7.95

add chicken | \$1.95 add salmon | \$6.95

SIDES

\$2.95 each / add a side salad to any meal for \$1.95 *(gf)

Cole Slaw*
Side Salad
Fresh Vegetables*
Green Beans*
French Fries

Sweet Potato Fries*
Cheddar Jalapeño Grits*
Wild Rice Pilaf*
Parmesan
Herb Risotto

Red Skin Mashed Potatoes*
Lattice Chips

SANDWICHES & BURGERS

Served with your choice of side item

(gf) Gluten free buns are available for \$1.50 extra

SE7EN PEPPER BURGER*

Leitnaker 7 oz angus patty topped with grilled sweet peppers, chili sauce, pepper relish, pepper jack cheese, housemade sriracha aioli, lettuce, tomato and onion. | \$10.95

ULTIMATE BLEU BURGER*

Leitnaker 7 oz angus burger with thick sliced grilled onion, cranberry aioli, smokey bacon, rich bleu cheese sauce and fresh greens on a toasted Brioche bun. | \$11.95

COLLABORATION BURGER*

Leitnaker 7 oz angus burger on a toasted Brioche bun with garlic balsamic aioli, fresh arugula, oven roasted tomato, and tangy goat cheese. | \$11.95

CHEECH & CHONG*

Leitnaker 7 oz angus patty layered with bacon, swiss and muenster cheese; topped with a chorizo patty layered with bacon, cheddar and pepper jack cheese. Finished with our spicy housemade sriracha aioli, lettuce, tomato and onion. | \$14.95

BARNYARD BURGER*

The cow, the chicken, the pig & the garden

Leitnaker 7 oz angus patty topped with our housemade onion marmalade, prosciutto, an egg cooked over medium then finished with local microgreens and our housemade garlic aioli. | \$11.95

Exceptional Beef Steaks from

LEITNAKER ANGUS FARM

All steaks are served with red skinned mashed potatoes and fresh seasonal vegetables. (gf)

6 oz FILET MIGNON* | \$26.95

8 oz SIRLOIN* | \$18.95

12 oz NEW YORK STRIP* | \$29.95

14 oz RIBEYE* | \$27.95

Other specialty cuts when available.

Add one of A.H. 1890's signature sauces to any of our steaks.

Whole grain mustard & pilsner sauce | \$2.95

Creamy bleu cheese, bourbon & mushroom sauce | \$2.95



Leitnaker beef is raised naturally, free of antibiotics and growth hormones, offering transparency from our farm to your table.

Beginning with Henry Musser in the mid 1800's, we have been raising cattle on our family farm for six generations. Our calves roam freely in our pastures in Fairfield County maturing naturally on grass alone then finished on grain and forages grown and harvested on our farm.

ENTREES

SALMON BARCELONA (gf)

Grilled wild caught salmon atop fresh arugula with a roasted tomato and artichoke compote sprinkled with goat cheese. Served with fresh vegetables. | \$17.95

BLACKENED AHI TUNA (gf)

Ahi Tuna seared rare with a spicy Cajun crust, drizzled with mixed raspberry melba glaze and topped with local microgreens. Served with wild rice and fresh green beans. | \$18.95

CAJUN CHICKEN ALFREDO

Cajun grilled chicken served over linguine pasta with our housemade rich and creamy alfredo sauce, garnished with green onion. | \$15.95

SMOKED TOMATO & SEAFOOD LINGUINE

Chilean mussels and jumbo shrimp tossed in a smoked tomato cream sauce over linguine with parmesan and fresh basil. | \$17.95

SUMMER PRIMAVERA

Penne pasta with fresh seasonal vegetables tossed in basil pesto with garlic, white wine, lemon zest, chèvre and parmesan. | \$14.95

BLACK & BLEU SCALLOPS (gf)

3 blackened, pan seared scallops served atop creamy bleu cheese risotto and finished with a melba drizzle and fresh green beans with a local micro green garnish. | \$18.95

Please inform your server of any food allergies before ordering.

Split Plate Charge \$2

*A 20% Gratuity may be added to parties of 8 or more.
Parties of 8 or more are required to be on one check.*

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

ALE HOUSE 1890

RESTAURANT & BAR