



## SOUPS & SPECIALTY SALADS

<b>AUBREY'S POTATO SOUP</b> TOPPED WITH CHEESE AND BACON .....	<b>3 CUP, 5 BOWL</b>
<b>SOUP OF THE MOMENT</b> TODAY'S FRESHLY PREPARED SOUP.....	<b>3 CUP, 5 BOWL</b>
<b>THE HOUSE SALAD 5 — WITH TODAY'S SOUP 8</b> FRESH GREENS AND TOMATOES, WITH CHEDDAR CHEESE, POTATO STICKS, AND BACON	
<b>HAIL, CAESAR! 5 — WITH TODAY'S SOUP 8</b> ROMAINE HEARTS TOSSED IN AN EGGLESS CAESAR DRESSING, SHAVED PARMESAN AND CROUTONS (ADD GRILLED CHICKEN 4, MARINATED GRILLED TUNA 6, OR A PEPPER SPICED SIRLOIN 7)	
<b>STRAWBERRY SALAD</b> CRISP ROMAINE AND MESCLUN TOSSED IN A SWEET HONEY VINAIGRETTE, TOPPED WITH BLUE CHEESE CRUMBLES, CANDIED PECANS AND FRESH STRAWBERRIES (ADD GRILLED CHICKEN \$4) .....	<b>9</b>
<b>ASIAN CHICKEN</b> GRILLED CHICKEN, CRISPY WONTONS, MANDARIN ORANGES, PEANUTS AND SESAME SEEDS, SERVED OVER MESCLUN WITH A SWEET THAI VINAIGRETTE.....	<b>11</b>
<b>CHICKEN SALAD SALAD</b> A LARGE SCOOP OF HOMEMADE CHICKEN SALAD, WITH CRAISINS, TOMATOES AND MANDARIN ORANGES, SERVED OVER FRESH GREENS .....	<b>10</b>
<b>CRANBERRY CHICKEN</b> GRILLED CHICKEN OVER ROMAINE AND MESCLUN WITH RED DELICIOUS APPLE, DRIED CRANBERRIES, CANDIED PECANS, AND FETA CHEESE .....	<b>11</b>
<b>GRANNY SMITH STEAK SALAD</b> A PEPPER SPICED BEEF TENDER, ROMAINE HEARTS, CRUMBLLED BLEU CHEESE, GRANNY SMITH APPLE, AND ROASTED WALNUTS.....	<b>12</b>

OUR HOMEMADE DRESSINGS ARE: BLUE CHEESE, HONEY MUSTARD, BUTTERMILK GARLIC, CLASSIC VINAIGRETTE, BALSAMIC VINAIGRETTE AND THOUSAND ISLAND.

WE ALSO OFFER HELLMANN'S FAT-FREE RASPBERRY VINAIGRETTE OR LOW FAT PEPPERCORN RANCH.

## BURGERS & SANDWICHES

SERVED WITH ONE SIDE. ADD A HOUSE OR A CAESAR SALAD 4

<b>CHICKEN SALAD MELT</b> A DOUBLE HELPING OF OUR HOMEMADE CHICKEN SALAD, SMOTHERED WITH SWISS CHEESE, LETTUCE, AND TOMATO.....	<b>8</b>
<b>ROOSTER GRILL</b> 10 OZ. BREAST OF CITRUS MARINATED CHICKEN, SWISS CHEESE, LETTUCE AND TOMATO, SERVED ON A BUTTERED BUN .....	<b>9</b>
<b>RAGIN' CAJUN</b> 10 OZ. CHICKEN BREAST, BASTED WITH CAJUN SEASONINGS, TOPPED WITH LETTUCE AND TOMATO (ALSO AVAILABLE BLACKENED).....	<b>9</b>
<b>ROASTED TURKEY AND HAVARTI</b> PEPPER CRUSTED TURKEY WITH HAVARTI CHEESE, TOPPED WITH BACON, LETTUCE AND TOMATO ON WHEATBERRY TOAST.....	<b>10</b>
<b>FRESH FISH BURGER</b> CAJUN SPICED AND FRIED CUTS OF NORTH ATLANTIC HADDOCK ON A TOASTED BUN WITH A SIDE OF LEMON CAPER SAUCE.....	<b>10</b>
<b>GRILLED TUNA SANDWICH</b> FRESH GRILLED TUNA ON A BUTTERED BUN, TOPPED WITH LETTUCE, TOMATO, ONION AND LEMON CAPER DIPPING SAUCE.....	<b>10</b>
<b>MUSHROOM SWISS BURGER</b> HALF-POUND ANGUS CHUCK SMOTHERED WITH SAUTÉED MUSHROOMS AND SWISS CHEESE, LETTUCE, TOMATO, AND ONION .....	<b>9</b>
<b>OLD FASHIONED PATTY MELT</b> HALF-POUND ANGUS CHUCK, WITH SAUTEED BACON, ONIONS, SWISS CHEESE, MAYONNAISE, TEXAS TOAST .....	<b>9</b>
<b>THUNDER ROAD BURGER</b> HALF-POUND ANGUS CHUCK TOPPED WITH HOMEMADE PIMENTO CHEESE, TOBACCO ONIONS AND SLICED JALAPEÑOS.....	<b>9</b>
<b>WISCONSIN CHEDDAR BURGER</b> HALF-POUND ANGUS CHUCK TOPPED WITH WISCONSIN CHEDDAR CHEESE, LETTUCE, TOMATO AND ONION.....	<b>8</b>

WE ACCEPT CASH, MASTERCARD, CASH, VISA, CASH, AMERICAN EXPRESS, CASH, DISCOVER, CASH, DINER'S CLUB AND CASH.

WE APPRECIATE YOUR POSITIVE COMMENTS AND SUGGESTIONS.  
CALL AUBREY ANYTIME, EITHER AT HOME, 414-3674 OR AT ANY OF THE RESTAURANT LOCATIONS.

## STARTERS

**THICK CUT POTATO CHIPS**  
DOUBLE SERVING WITH BUTTERMILK GARLIC DIPPING SAUCE

**6**

**SPINACH CON QUESO**  
HOMEMADE CHEESE DIP WITH OUR CRISP TORTILLA CHIPS

**8**

**FISH AND CHIPS**  
LIGHTLY BATTERED AND FRIED CUTS OF NORTH ATLANTIC HADDOCK WITH THICK CUT POTATO CHIPS

**11**

**CHICKEN FINGERS**  
A FULL ORDER OF FRESHLY-BATTERED AND LIGHTLY FRIED TENDERS SERVED WITH HONEY MUSTARD

**9**

**BUFFALO FINGERS**  
THE SUPER SAUCY AND SUPER HOT VERSION OF OUR CHICKEN FINGERS

**9**

**PIZZA ROCKEFELLER**  
GRILLED CHICKEN AND AUBREY'S SPINACH CON QUESO ON A FLOUR TORTILLA CRUST, WITH MOZZARELLA CHEESE, JALAPEÑO PEPPERS AND DICED TOMATOES

**8**

**WINGS, WINGS, WINGS**  
ONE POUND PLUS:  
BUFFALO, BARBEQUE, OR THAI

**8**

**FILET BITES**  
GRILLED CUTS OF BEEF TENDERLOIN OVER TOBACCO ONIONS

**12**

**SESAME SEARED AHI TUNA**  
OVER TEMPURA GREEN BEANS

**12**

**PULLED PORK NACHOS**  
CRISP TORTILLAS, SLOW-ROASTED PORK, CHEDDAR CHEESE, JALAPEÑOS, AND SOUR CREAM

**9**

## PERFECT PAIRS

ANY TWO: SOUP OF THE MOMENT, POTATO SOUP, FIREHOUSE CHILI, CAESAR OR HOUSE SALAD, BAKED POTATO OR 1/2 ROASTED TURKEY

**8**

## KIDS' DISHES

SERVED WITH FRIES AND A FREE FOUNTAIN BEVERAGE.  
(12 YEARS OLD OR YOUNGER)

**4**

KID CHEESE BURGER  
GRILLED CHEESE  
CHICKEN FINGERS  
MACARONI & CHEESE  
PEANUT BUTTER & JELLY



WE PROUDLY SERVE COCA-COLA AND COCA-COLA PRODUCTS.

## PASTA

<b>HAYSTACK PASTA</b> GRILLED CHICKEN AND SAUTÉED MUSHROOMS, TOSSED WITH LINGUINE IN A CLASSIC PARMESAN AND MUSHROOM CREAM SAUCE.....	12
<b>TOMATO BASIL</b> GRILLED CHICKEN, CHOPPED BASIL AND PARMESAN CHEESE OVER A CRUSHED TOMATO MARINARA AND BOWTIE PASTA .....	11
<b>SEAFOOD ALFREDO</b> SHRIMP AND SURIMI CRABMEAT, TOSSED WITH SUGAR SNAP PEAS, RED ONIONS, AND BOWTIE PASTA IN A CLASSIC WHITE SAUCE .....	13
<b>RATTLESNAKE PASTA</b> GRILLED CHICKEN, SAUTÉED BABY SPINACH AND GREEN PEPPERS, OVER LINGUINE WITH A SOUTHWESTERN SPICED ALFREDO AND CILANTRO .....	13

## SOUTHERN SPECIALTIES

SERVED WITH TWO SIDES

<b>PULLED BBQ PORK PLATTER</b> SLOW ROASTED PULLED PORK OVER TEXAS TOAST .....	9
<b>LEMON-LIME CHICKEN</b> GRILLED 10 OZ. MARINATED DOUBLE BREAST .....	12
<b>HICKORY CHICKEN</b> BONELESS 10 OZ. CHICKEN BREAST, WITH CHEDDAR CHEESE, DICED TOMATOES AND HICKORY BARBEQUE SAUCE.....	13
<b>CHICKEN FINGER PLATTER</b> FRESHLY-BATTERED TENDERS, LIGHTLY FRIED AND SERVED WITH A SIDE OF HONEY MUSTARD .....	12
<b>BUTTERMILK FRIED CHICKEN</b> BUTTERMILK MARINATED BREAST, DOUBLE-BATTERED, DEEP-FRIED AND SMOTHERED WITH HOMEMADE WHITE GRAVY .....	13
<b>PEANUT CRUSTED CATFISH FINGERS</b> FLASH-FRIED CATFISH FILETS WITH A LEMON CAPER DIPPING SAUCE .....	12
<b>CENTER CUT SIRLOIN</b> 8 OZ. CUT OF PREMIUM CHOICE SIRLOIN, HANDCUT DAILY. GRILLED AND SPICED TO PERFECTION.....	14
<b>PETITE FILET</b> 6 OZ. VERSION OF AUBREY'S POPULAR FILET MIGNON .....	17
<b>STEAK ON A STICK</b> SKEWERED CUTS OF A HAWAIIAN MARINATED BEEF TENDER .....	15

## STEAKS, SEAFOOD & RIBS

SERVED WITH CHOICE OF SIDE.

<b>BOSTON SCROD</b> ROLLED IN LEMON BUTTER AND DUSTED IN CRACKER CRUMBS .....	12
<b>CITRUS GLAZED SALMON</b> FARM-RAISED ATLANTIC SALMON OVER RICE PILAF .....	12
<b>AHI TUNA FILET</b> THAI GLAZED AND TOPPED WITH FRIED WONTONS OVER RICE PILAF .....	18
<b>TODAY'S FRESH FISH</b> FILETED IN-HOUSE, UNIQUELY PREPARED.....	MKT
<b>CAJUN RIBEYE</b> 12 OZ. CUT, MARBLED, FULL-FLAVORED CAJUN SPICED .....	15
<b>HAWAIIAN RIBEYE</b> 16 OZ. CUT, MARINATED IN PINEAPPLE, SOY AND GINGER.....	19
<b>FILET MIGNON</b> 9 OZ. CENTER CUT, PREMIUM CHOICE BEEF TENDERLOIN, HAND CUT DAILY.....	20
<b>HICKORY BARBEQUED BABY BACK RIBS</b> FULL SLAB OF  PORK RIBS, SLOW COOKED AND SMOTHERED WITH A CLASSIC HICKORY BBQ SAUCE .....	FULL RACK 16

**RARE** – COOL RED CENTER    **MEDIUM RARE** – WARM RED CENTER  
**MEDIUM** – HOT PINK CENTER    **MEDIUM WELL** – LITTLE TO NO PINK    **WELL** – NO PINK

CAESAR OR HOUSE SALAD TO ACCOMPANY YOUR ENTREE 4

### STARCHES

SMASHED NEW POTATOES  
 THICK CUT POTATO CHIPS  
 FRENCH FRIES  
 BAKED IDAHO POTATO  
 MACARONI & CHEESE  
 RICE PILAF

### VEGGIES

STEAMED BROCCOLI  
 PARMESAN SPINACH  
 BAKED YELLOW SQUASH  
 CINNAMON APPLES  
 BURGUNDY MUSHROOMS  
 CREAMED CORN

**VEGETABLE COMBINATION**  
 (CHOICE OF 4 VEGETABLES)  
 9

### SIDES

COLE SLAW  
 FIREHOUSE CHILI  
 SOUP OF THE MOMENT  
 POTATO SOUP

**À LA CARTE VEGETABLES**  
 3

## WINE

HOUSE WINES BY THE GLASS 4

OAK VINEYARDS "CALIFORNIA"  
 CHARDONNAY, MERLOT, AND CABERNET

WINES BY THE GLASS / BOTTLE

BUEHLER "NAPA VALLEY"  
 WHITE ZINFANDEL 5/18

HB "LANGUEDOC"  
 PICPOUL DE PINET 6/22

CHATEAU SAINT MICHELLE "SAINT M"  
 RIESLING, PFALZ 7/26

FRANCIS COPPOLA "BIANCO"  
 CALIFORNIA PINOT GRIGIO 6/22

ROCK RABBIT "CALIFORNIA"  
 SAUVIGNON BLANC 7/26

KIM CRAWFORD "MARLBOROUGH"  
 SAUVIGNON BLANC 1 1/42

HAYNES RANCH "BEST FOOT FORWARD"  
 CHARDONNAY 5/18

RODNEY STRONG "SONOMA"  
 CHARDONNAY 8/30

STEELE "CUVEE" CHARDONNAY 10/38

MARK WEST "CALIFORNIA"  
 PINOT NOIR 7/26

BOGLE VINEYARDS "CALIFORNIA"  
 MERLOT 6/22

SHOOTING STAR ZINFANDEL  
 (BY JED STEELE) 7/26

GEMTREE "BLOODSTONE" SHIRAZ 8/30

MÉNAGE A TROIS  
 ZINFANDEL, MERLOT, CABERNET 8/30

FRANCIS COPPOLA "ROSSO"  
 ZINFANDEL/CABERNET/SYRAH 6/22

HAYNES RANCH "IN THE SADDLE"  
 CABERNET 5/18

GNARLY HEAD "CALIFORNIA"  
 CABERNET 7/26

RODNEY STRONG CABERNET  
 "ALEXANDER VALLEY" 12/46

GASCON "MENDOZA" MALBEC  
 6/22

**PROPRIETOR'S LIST**  
 (BY THE BOTTLE ONLY)

BROQUEL "MENDOZA"  
 TORRONTES 36

VALMINOR "RIAS BHIXAS"  
 ALBARINO (08) 32

FRANK FAMILY "NAPA VALLEY"  
 CHARDONNAY (05) 72

MORGAN "TWELVE CLONES" PINOT NOIR  
 SANTA LUCIA HIGHLANDS (04) 48

STEELE "PANCINI" ZINFANDEL (06) 38

TORBRECK, BAROSSA VALLEY  
 "CUVEE JUVENILES"  
 GRENECHE, SHIRAZ (06) 42

CHATEAU ST. MICHELLE "CANOE RIDGE"  
 MERLOT (05) 48

MERRYVALE "STARMOUNT"  
 CABERNET (02) 60



WWW.AUBREYSRESTAURANTS.COM

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