



SOUPS & SPECIALTY SALADS

AUBREY'S POTATO SOUP TOPPED WITH CHEESE AND BACON

SOUP OF THE MOMENT TODAY'S FRESHLY PREPARED SOUP

THE HOUSE SALAD — WITH TODAY'S SOUP

FRESH GREENS AND TOMATOES, WITH CHEDDAR CHEESE, POTATO STICKS, AND BACON

HAIL, CAESAR! — WITH TODAY'S SOUP

ROMAINE HEARTS TOSSED IN AN EGGLESS CAESAR DRESSING, SHAVED PARMESAN AND CROUTONS
(ADD GRILLED CHICKEN, MARINATED GRILLED TUNA, OR A PEPPER SPICED STRIP)

STRAWBERRY SALAD ROMAINE AND MESCLUN TOSSED IN A SWEET HONEY VINAIGRETTE,
CRUMBLLED BLEU, CANDIED PECANS AND FRESH STRAWBERRIES (ADD GRILLED CHICKEN)

ASIAN CHICKEN GRILLED CHICKEN, CRISPY WONTONS, MANDARIN ORANGES, PEANUTS AND SESAME
SEEDS, SERVED OVER MESCLUN WITH A SWEET THAI VINAIGRETTE

CHICKEN SALAD SALAD A LARGE SCOOP OF HOMEMADE CHICKEN SALAD, WITH CRAISINS,
TOMATOES AND MANDARIN ORANGES, SERVED OVER FRESH GREENS

CRANBERRY CHICKEN GRILLED CHICKEN OVER ROMAINE AND MESCLUN WITH RED DELICIOUS
APPLE, DRIED CRANBERRIES, CANDIED PECANS, AND FETA CHEESE

GRANNY SMITH STEAK SALAD SLICED NEW YORK STRIP, ROMAINE HEARTS, CRUMBLLED BLEU,
GRANNY SMITH APPLE, AND ROASTED WALNUTS

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

CHICKEN SALAD CLUB HOMEMADE CHICKEN SALAD, SWISS CHEESE, BACON, LETTUCE, AND
TOMATO ON WHEATBERRY TOAST

ROOSTER GRILL 10 OZ. BREAST OF CITRUS MARINATED CHICKEN, SWISS CHEESE, LETTUCE
AND TOMATO, SERVED ON A BUTTERED BUN

RAGIN' CAJUN 10 OZ. CHICKEN BREAST, BASTED WITH CAJUN SEASONINGS, TOPPED WITH
LETTUCE AND TOMATO (ALSO AVAILABLE BLACKENED)

CORNERED BEEF SANDWICH THINLY SLICED, CERTIFIED ANGUS, SAUERKRAUT, SWISS CHEESE,
ON TOASTED RYE, WITH A SIDE OF 1000 ISLAND

ROASTED TURKEY AND HAVARTI PEPPER CRUSTED TURKEY, HAVARTI CHEESE, BACON,
LETTUCE AND TOMATO ON WHEATBERRY TOAST

FRESH FISH SANDWICH CAJU-N SPICED AND FRIED CUTS OF NORTH ATLANTIC HADDOCK ON A TOASTED
BUN WITH A SIDE OF LEMON CAPER SAUCE (ALSO AVAILABLE BAKED)

GRILLED TUNA SANDWICH FRESH GRILLED TUNA ON A BUTTERED BUN, TOPPED WITH LETTUCE,
TOMATO, ONION AND LEMON CAPER DIPPING SAUCE

OLD FASHIONED PATTY MELT HALF-POUND PRIME, WITH SAUTÉED BACON, ONIONS,
SWISS CHEESE, MAYONNAISE, ON TEXAS TOAST

MUSHROOM SWISS BURGER HALF-POUND PRIME SMOTHERED WITH SAUTÉED
MUSHROOMS AND SWISS CHEESE, LETTUCE, TOMATO, AND ONION

THUNDER ROAD BURGER HALF-POUND PRIME WITH HOMEMADE PIMENTO CHEESE,
TOBACCO ONIONS AND SLICED JALAPEÑOS

WISCONSIN CHEDDAR BURGER HALF-POUND PRIME WITH WISCONSIN CHEDDAR
CHEESE, LETTUCE, TOMATO AND ONION

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

SPINACH CON QUESO
HOMEMADE CHEESE DIP WITH
OUR CRISP TORTILLA CHIPS

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

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

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

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

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

FILET BITES
GRILLED CUTS OF BEEF TENDERLOIN
OVER TOBACCO ONIONS, WITH A
HORSERADISH REMOULADE

SESAME SEARED AHI TUNA
OVER TEMPURA GREEN BEANS

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

PERFECT PAIRS

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

KIDS' DISHES

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

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

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

PASTA

HAYSTACK PASTA GRILLED CHICKEN AND SAUTÉED MUSHROOMS, TOSSED WITH LINGUINE IN A CLASSIC PARMESAN AND MUSHROOM CREAM SAUCE

TOMATO BASIL GRILLED CHICKEN, CHOPPED BASIL AND PARMESAN CHEESE OVER A CRUSHED TOMATO MARINARA AND BOWTIE PASTA

SEAFOOD ALFREDO SHRIMP AND SURIMI CRABMEAT, TOSSED WITH SUGAR SNAP PEAS, RED ONIONS, AND BOWTIE PASTA IN A CLASSIC WHITE SAUCE

RATTLESNAKE PASTA GRILLED CHICKEN, SAUTÉED BABY SPINACH AND GREEN PEPPERS, OVER LINGUINE WITH A SOUTHWESTERN SPICED ALFREDO AND CILANTRO

SPECIALTIES

SERVED WITH TWO SIDES

PULLED BBQ PORK PLATTER SLOW ROASTED PULLED PORK OVER TEXAS TOAST

LEMON-LIME CHICKEN GRILLED 10 OZ. MARINATED DOUBLE BREAS

HICKORY CHICKEN BONELESS 10 OZ. CHICKEN BREAST, WITH CHEDDAR CHEESE, DICED TOMATOES AND HICKORY BARBEQUE SAUCE

CHICKEN FINGER PLATTER FRESHLY-BATTERED TENDERS, LIGHTLY FRIED AND SERVED WITH A SIDE OF HONEY MUSTARD

BUTTERMILK FRIED CHICKEN BUTTERMILK MARINATED BREAST, DOUBLE-BATTERED, DEEP-FRIED AND SMOTHERED WITH HOMEMADE WHITE GRAVY

PEANUT CRUSTED CATFISH FINGERS FLASH-FRIED CATFISH FILETS WITH A LEMON CAPER DIPPING SAUCE

CENTER CUT SIRLOIN 8 OZ. CUT OF PREMIUM CHOICE SIRLOIN, HANDCUT DAILY. GRILLED AND SPICED TO PERFECTION

PETITE FILET 6 OZ. VERSION OF AUBREY'S POPULAR FILET MIGNON

STEAKS & SEAFOOD

SERVED WITH CHOICE OF SIDE.

TODAY'S FRESH FISH SEASONAL SELECTIONS, FILETED IN-HOUSE, UNIQUELY PREPARED

BOSTON SCROD ROLLED IN LEMON BUTTER AND DUSTED IN CRACKER CRUMBS

CITRUS GLAZED SALMON FARM-RAISED ATLANTIC SALMON

CAJUN RIBEYE 12 OZ. CUT, MARBLED, FULL-FLAVORED CAJUN SPICED

HAWAIIAN RIBEYE 16 OZ. CUT, MARINATED IN PINEAPPLE, SOY AND GINGER

FILET MIGNON 9 OZ. CENTER CUT, PREMIUM CHOICE BEEF TENDERLOIN, HAND CUT DAILY

BABY BACK RIBS FULL SLAB OF FARMLAND PORK RIBS, SLOW COOKED AND SMOTHERED WITH A CLASSIC HICKORY BBQ SAUCE

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

ADD A CAESAR OR HOUSE SALAD TO ACCOMPANY YOUR ENTREE

MARKET VEGETABLES & SIDES

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

STEAMED BROCCOLI
PARMESAN SPINACH
BAKED YELLOW SQUASH
CINNAMON APPLES
SAUTÉED MUSHROOMS

COLE SLAW
FIREHOUSE CHILI
SOUP OF THE MOMENT
POTATO SOUP
SEASONAL VEGETABLE

VEGETABLE COMBINATION
(CHOICE OF 4 VEGETABLES)



WWW.AUBREYSRESTAURANTS.COM

WINE

HOUSE WINES BY THE GLASS

OAK VINEYARDS "CALIFORNIA"
CHARDONNAY, MERLOT, AND CABERNET

WINES BY THE GLASS / BOTTLE

BUEHLER "NAPA VALLEY"
WHITE ZINFANDEL

HB "LANGUEDOC"
PICPOUL DE PINET

CHATEAU SAINT MICHELLE "SAINT M"
RIESLING, PFALZ

FRANCIS COPPOLA "BIANCO"
CALIFORNIA PINOT GRIGIO

ROCK RABBITT "CALIFORNIA"
SAUVIGNON BLANC

KIM CRAWFORD "MARLBOROUGH"
SAUVIGNON BLANC

HAYNES RANCH "BEST FOOT FORWARD"
CHARDONNAY

RODNEY STRONG "SONOMA"
CHARDONNAY

MARK WEST "CALIFORNIA"
PINOT NOIR

BRAZIN "OLD VINE" ZINFANDEL

FRANCIS COPPOLA "ROSSO"
ZINFANDEL/CABERNET/SYRAH

SONOMA VINEYARDS "SONOMA COUNTY"
MERLOT

HAYNES RANCH "IN THE SADDLE"
CABERNET

GNARLY HEAD "CALIFORNIA"
CABERNET

RODNEY STRONG CABERNET
"ALEXANDER VALLEY"

TILIA "MENDOZA" MALBEC (08)

PROPRIETOR'S LIST (BY THE BOTTLE ONLY)

BROQUEL "MENDOZA"
TORRONTES

VALMINOR "RIAS BHIXAS"
ALBARINO (08)

STEELE "CUVEE" CHARDONNAY (07)

FRANK FAMILY "NAPA VALLEY"
CHARDONNAY (05)

MORGAN "TWELVE CLONES" PINOT NOIR
SANTA LUCIA HIGHLANDS (06)

KELLER ESTATE "LA CRUZ VINEYARD"
SONOMA COAST, PINOT NOIR (06)

GEMTREE "BLOODSTONE" SHIRAZ (06)

STEELE "PANCINI" ZINFANDEL (06)

MÉNAGE À TROIS
ZINFANDEL, MERLOT, CABERNET (08)

TORBRECK, BAROSSA VALLEY
"CUVEE JUVENILES"
GRENACHE, SHIRAZ (06)

BOGLE VINEYARDS "CALIFORNIA"
MERLOT (07)

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

ATRIA "OLD SOUL RED" ZINFANDEL,
SYRAH, PETIT SIRAH, MALBEC (05)

ROOT:1, CARMENERE, CABERNET, SYRAH
"COLCHAGUA VALLEY" (07)

ROEDERER ESTATE
"ANDERSON VALLEY" BRUT (NV)