



## SOUPS & SPECIALTY SALADS

**AUBREY'S POTATO SOUP** TOPPED WITH CHEDDAR CHEESE AND GREEN ONION 3 CUP, 5 BOWL

**SOUP OF THE MOMENT** TODAY'S FRESHLY PREPARED SOUP 3 CUP, 5 BOWL

**THE HOUSE SALAD** 5 — WITH TODAY'S SOUP 8

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

**HAIL, CAESAR!** 5 — WITH TODAY'S SOUP 8

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)

**STRAWBERRY SALAD** ROMAINE AND MESCLUN TOSSED IN A SWEET HONEY VINAIGRETTE, CRUMBLED BLEU, CANDIED PECANS AND FRESH STRAWBERRIES (ADD GRILLED CHICKEN 4) 9

**ASIAN CHICKEN** GRILLED CHICKEN, CRISPY WONTONS, MANDARIN ORANGES, PEANUTS AND SESAME SEEDS, SERVED OVER MESCLUN WITH A SWEET THAI VINAIGRETTE 11

**CHICKEN SALAD SALAD** A LARGE SCOOP OF HOMEMADE CHICKEN SALAD, WITH CRAISINS, TOMATOES AND MANDARIN ORANGES, OVER ICEBERG WEDGE 10

**CRANBERRY CHICKEN** GRILLED CHICKEN OVER ROMAINE AND MESCLUN WITH RED DELICIOUS APPLE, DRIED CRANBERRIES, CANDIED PECANS, AND FETA CHEESE 11

**GRANNY SMITH STEAK SALAD** PEPPER SPICED SIRLOIN, ROMAINE HEARTS, CRUMBLED BLEU, GRANNY SMITH APPLE, AND ROASTED WALNUTS 12

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

**CHICKEN SALAD CLUB** HOMEMADE CHICKEN SALAD, SWISS CHEESE, BACON, LETTUCE, AND TOMATO ON WHEATBERRY TOAST 9

**ROOSTER GRILL** 10 OZ. BREAST OF CITRUS MARINATED CHICKEN, SWISS CHEESE, LETTUCE AND TOMATO, SERVED ON A BUTTERED BUN 9

**RAGIN' CAJUN** 10 OZ. BREAST, CAJUN SPICED WITH SHREDDED LETTUCE, SLICED TOMATO, ON A BUTTERED BUN 9

**CORNED BEEF SANDWICH** THINLY SLICED, CERTIFIED ANGUS, SAUERKRAUT, SWISS CHEESE, ON TOASTED RYE, 1000 ISLAND OR SPICY MUSTARD AVAILABLE UPON REQUEST 9

**ROASTED TURKEY AND HAVARTI** PEPPER CRUSTED TURKEY, HAVARTI CHEESE, BACON, LETTUCE AND TOMATO ON WHEATBERRY TOAST 10

**FRESH FISH SANDWICH** CAJUN SPICED AND FRIED CUTS OF NORTH ATLANTIC HADDOCK ON A TOASTED BUN WITH A SIDE OF LEMON CAPER SAUCE (ALSO AVAILABLE BAKED) 10

**GRILLED TUNA SANDWICH** FRESH GRILLED TUNA ON A BUTTERED BUN, TOPPED WITH LETTUCE, TOMATO, ONION AND LEMON CAPER DIPPING SAUCE 10

**OLD FASHIONED PATTY MELT** HALF-POUND USDA PRIME, WITH SAUTÉED BACON, ONIONS, SWISS CHEESE, MAYONNAISE, ON TEXAS TOAST 9

**MUSHROOM SWISS BURGER** HALF-POUND USDA PRIME SMOTHERED WITH SAUTÉED MUSHROOMS AND SWISS CHEESE, LETTUCE, TOMATO, AND ONION 9

**THUNDER ROAD BURGER** HALF-POUND USDA PRIME WITH HOMEMADE PIMENTO CHEESE, TOBACCO ONIONS AND SLICED JALAPEÑOS 9

**WISCONSIN CHEDDAR BURGER** HALF-POUND USDA PRIME WITH WISCONSIN CHEDDAR CHEESE, LETTUCE, TOMATO AND ONION 8

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  
(ALSO AVAILABLE IN BBQ OR THAI) 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

**PULLED PORK NACHOS**  
CRISP TORTILLAS, SLOW-ROASTED PORK,  
CHEDDAR CHEESE, JALAPEÑOS,  
AND DOLLOP OF SOUR CREAM 9

**WINGS, WINGS, WINGS**  
ONE POUND PLUS:  
BUFFALO, BARBEQUE, OR THAI 8

**FILET BITES**  
GRILLED CUTS OF BEEF TENDERLOIN  
OVER TOBACCO ONIONS, WITH A  
HORSERADISH REMOULADE 12

**SESAME SEARED AHI TUNA**  
OVER TEMPURA GREEN BEANS 12

**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

**HAYSTACK PASTA** GRILLED CHICKEN AND SAUTÉED MUSHROOMS, TOSSED WITH LINGUINE IN A CLASSIC PARMESAN AND MUSHROOM CREAM SAUCE 12

**TOMATO BASIL** GRILLED CHICKEN, CHOPPED BASIL AND PARMESAN CHEESE OVER A CRUSHED TOMATO MARINARA AND BOWTIE PASTA 11

**SEAFOOD ALFREDO** SHRIMP AND SURIMI CRABMEAT, TOSSED WITH SUGAR SNAP PEAS, RED ONIONS, AND BOWTIE PASTA IN A CLASSIC WHITE SAUCE 12

**RATTLESNAKE PASTA** GRILLED CHICKEN, SAUTÉED BABY SPINACH AND GREEN PEPPERS, OVER LINGUINE WITH A SOUTHWESTERN SPICED ALFREDO AND CILANTRO 12

## SPECIALTIES

SERVED WITH TWO SIDES

**PULLED BBQ PORK PLATTER** SLOW ROASTED PULLED PORK OVER TEXAS TOAST 9

**LEMON-LIME CHICKEN** GRILLED 10 OZ. MARINATED DOUBLE BREAST 12

**HICKORY CHICKEN** BONELESS 10 OZ. BREAST, WITH CHEDDAR CHEESE, DICED TOMATOES AND HICKORY BARBEQUE SAUCE 13

**CHICKEN FINGER PLATTER** FRESHLY-BATTERED TENDERS, LIGHTLY FRIED AND SERVED WITH A SIDE OF HONEY MUSTARD 12

**BUTTERMILK FRIED CHICKEN** BUTTERMILK MARINATED BREAST, DOUBLE-BATTERED, DEEP-FRIED AND SMOTHERED WITH HOMEMADE WHITE GRAVY 13

**PEANUT CRUSTED CATFISH FINGERS** FLASH-FRIED CATFISH FILETS WITH A LEMON CAPER DIPPING SAUCE 12

**CENTER CUT SIRLOIN** 8 OZ. CUT OF PREMIUM CHOICE SIRLOIN, HANDCUT DAILY. GRILLED AND SPICED TO PERFECTION 15

**STEAK ON A STICK** SKEWERED CUTS OF HAWAIIAN MARINATED SIRLOIN 14

**PETITE FILET** 6 OZ. VERSION OF AUBREY'S CAB FILET MIGNON 18

## STEAKS & SEAFOOD

SERVED WITH CHOICE OF SIDE.

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

**BOSTON SCROD** ROLLED IN LEMON BUTTER AND DUSTED IN CRACKER CRUMBS 12

**CITRUS GLAZED SALMON** FARM-RAISED ATLANTIC SALMON 13

**CAJUN RIBEYE** 16 OZ. CUT, MARBLED, FULL-FLAVORED CAJUN SPICED 19

**HAWAIIAN RIBEYE** 16 OZ. CUT, MARINATED IN PINEAPPLE, SOY AND GINGER 19

**FILET MIGNON** 9 OZ. CENTER CUT, CERTIFIED ANGUS BEEF TENDERLOIN, HAND CUT DAILY 23

**BABY BACK RIBS** 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**

## MARKET VEGETABLES & SIDES 3 EA

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) 9



[WWW.AUBREYSRESTAURANTS.COM](http://WWW.AUBREYSRESTAURANTS.COM)

## WINE

### HOUSE WINES BY THE GLASS 4

OAK VINEYARDS "CALIFORNIA"  
CHARDONNAY, MERLOT, AND CABERNET

### WINES BY THE GLASS / BOTTLE

BERINGER "CALIFORNIA"  
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 "CENTRAL COAST"  
SAUVIGNON BLANC 6/22

KIM CRAWFORD "MARLBOROUGH"  
SAUVIGNON BLANC 11/42

HAYES RANCH "BEST FOOT FORWARD"  
CHARDONNAY 5/18

RODNEY STRONG "SONOMA"  
CHARDONNAY 8/30

IRONY "MONTERREY COUNTY"  
PINOT NOIR 7/26

BRAZIN "OLD VINE" ZINFANDEL 7/26

TILIA "MENDOZA" MALBEC 6/22

MARQUIS-PHILLIPS "SHAKE SHACK"  
SHIRAZ 7/26

MORGAN "COTES DU CROWS"  
SYRAH GRENACHE 7/26

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

DOMAINE "C" "VIN DE PAYS"  
MERLOT 6/22

HAYES RANCH "IN THE SADDLE"  
CABERNET 5/18

RODNEY STRONG CABERNET  
"ALEXANDER VALLEY" 9/34

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

ROEDERER ESTATE  
"ANDERSON VALLEY" BRUT (NV) 48

BROQUEL "MENDOZA"  
TORRONTES (07) 36

VALMINOR "RIAS BHIXAS"  
ALBARINO (08) 32

STEELE "CUVEE" CHARDONNAY (07) 38

FRANK FAMILY "NAPA VALLEY"  
CHARDONNAY (05) 72

STEELE "SANTA BARBARA"  
PINOT NOIR (07) 40

MORGAN "TWELVE CLONES" PINOT NOIR  
SANTA LUCIA HIGHLANDS (06) 48

KELLER ESTATE "LA CRUZ VINEYARD"  
SONOMA COAST, PINOT NOIR (06) 75

STEELE "PANCINI" ZINFANDEL (06) 38

GEMTREE "BLOODSTONE" SHIRAZ (06) 30

CHATEAU PESQUIE "TERRASSES"  
GRENACHE SYRAH (07) 30

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

ROOT: 1, CARMENERE, CABERNET, SYRAH  
"COLCHAGUA VALLEY" (07) 24

BOGLE VINEYARDS "CALIFORNIA"  
MERLOT (07) 24

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

GUENOC "CALIFORNIA"  
CLARET (07) 28

STARMONT (BY MERRYVALE)  
CABERNET (07) 56