



APPETIZING STARTERS

ALIBI NACHOS

Tortilla chips topped with killer queso, eggmount cheese, sliced jalapeno, diced tomato, green onion, roasted corn, guacamole and sour cream. 9.99

Add Chicken or Pulled Pork. 2.99



MINI PULLED PORK



Slow roasted pulled pork tossed in BBQ sauce then topped with caramelized onions and coleslaw, served on a three mini pretzel rolls. 8.99

STUFFED PORTABELLA

A blend of Italian sausage, Asiago cheese and bread crumbs stuffed inside portabella mushroom caps then drizzled with chive dijon sauce. 9.99

FILET MIGNON SLIDERS

Sliced tenderloin, Asiago cheese, caramelized onions and field greens, served on three mini pretzel rolls brushed with chipotle mayo. 11.99

CHICKEN WINGS

Lightly breaded jumbo chicken wings prepared either traditional or boneless, prepared mild, hot, BBQ or plain, served with ranch or blue cheese.

8 Wings 8.99 12 Wings 12.99 20 Wings 20.99

BREADED ONION PETALS

Lightly breaded crispy onion petals made from Oregon sweet Spanish onions, serve with our zesty homemade chipotle dipping sauce. 6.99

BLACK & BLUE STEAK BITES

Beef tenderloin steak bites topped with our homemade blue cheese sauce and served with a cabernet sauvignon demi reduction. 11.99



DRUNKEN SHRIMP



Jumbo shrimp wrapped in prosciutto then grilled shell-on and topped with a tequila lime butter sauce, served with corn relish and guacamole. 10.99

FLATBREADS

BUFFALO CHICKEN FLATBREAD

Creamy ranch sauce, diced chicken, applewood bacon, fresh-sliced onions and mozzarella, all topped with a spicy Buffalo sauce. 12.99

FLATBREAD MARGHERITA

Sliced vine-ripe tomatoes, shredded herb basil, fresh mozzarella and shaved Parmesan. 9.99

THE SICILIAN FLATBREAD

Imported Italian sausage, sliced prosciutto, fresh mushrooms, onions, fresh mozzarella cheese and homemade tomato sauce. 12.99

PESTO CHICKEN FLATBREAD

Roasted garlic, grilled chicken, fresh mozzarella cheese and our homemade pesto sauce. 9.99

SOUP & SALADS

Soup Du Jour: Homemade soup made fresh daily. Please ask your server for today's selection. 4.99 Bowl
Dressing Choices: Ranch, Blue Cheese, Caesar, Balsamic Vinaigrette, House Vinaigrette and Citrus Poppy Seed



MILE HIGH SALAD



Wedge of iceberg lettuce topped with sliced tenderloin, applewood bacon, onion petals, tomato, green onions and blue cheese dressing. 12.99

CAESAR SALAD

Romaine lettuce, shaved Parmesan and garlic croutons tossed in creamy Caesar dressing. 5.99
Add Grilled Chicken 2.99 Add Shrimp 4.99

STRAWBERRY FIELDS

Grilled chicken breast, sliced strawberries, dried cranberries, avocado, cucumber, shaved parmesan and sugared pecans atop a bed of mixed field greens and citrus poppy seed dressing. 10.99

THE WEDGE

Wedge of iceberg lettuce topped with chopped applewood bacon, tomato, green onions, crumbled blue cheese and blue cheese dressing. 6.99

HOUSE SALAD

Mixed field greens, diced tomatoes, Asiago cheese, sliced cucumbers, red onions and croutons. 4.99
Add Grilled Chicken 2.99 Add Shrimp 4.99



ALIBI CHOP SALAD



Diced grilled chicken, fresh avocado, tomatoes, crumbled blue cheese, applewood bacon, green onions, roasted corn, and tortilla strips, tossed in our creamy house vinaigrette. 10.99



chef favorites



18% service fee added for parties of 6 or more. Please alert your server of any food allergies.

SIGNATURE SANDWICHES

All sandwiches served with french fries. Substitute sweet potato fries, onion petals or seasonal fruit cup. \$2

PREMIUM STEAK SANDWICH

Sliced grilled skirt steak topped with fresh arugula, sauteed mushrooms and caramelized onions, served on a ciabatta roll with churrasco sauce. 12.99

BLT & BRIE

Crispy applewood bacon strips, fresh mixed field greens, sliced tomato, pesto mayo and melted brie cheese, served on toasted sourdough bread. 9.99

BUFFALO CHICKEN WRAP

Diced grilled chicken breast tossed with our Buffalo wing sauce, crumbled blue cheese, lettuce, tomato and ranch dressing wrapped in a flour torilla. 8.99

CHICKEN SPINACH SANDWICH

Grilled chicken breast topped with our homemade spinach dip, applewood bacon and mozzarella cheese on a toasted gourmet croissant bun. 9.99

SAN FRANCISCO BURGER

Half pound certified angus beef burger topped with brie cheese, fresh guacamole, applewood bacon, lettuce and red onion on grilled sourdough. 11.99

THE ALIBI BURGER

Half pound certified angus beef burger topped with American cheese and applewood bacon, served with lettuce, tomato and mayo on a croissant bun. 9.99

BBQ PULLED PORK

Slow roasted BBQ pork topped with caramelized onions and coleslaw, served on a pretzel bun. 8.99

PORTABELLA VEGGIE WRAP

Portabella, caramelized onions, roasted peppers, field greens, tomato and Asiago in a tortilla. 9.99

ENTREE SPECIALTIES

Add house salad or bowl of soup du jour. 4.99

CRAB STUFFED SHRIMP

Sauteed shrimp filled with a crab and Asiago cheese stuffing, topped with tequila lime butter sauce, served with grilled veggies and garlic mashed. 19.99

LOBSTER RAVIOLI

Ravioli filled with North Atlantic lobster meat, ricotta and mozzarella, tossed in a red pepper cream sauce and finished with crispy prosciutto. 17.99

LEMON BAKED WHITEFISH

Lake Superior whitefish baked to perfection in a light herb lemon butter caper sauce, served with roasted potatoes and sauteed baby spinach. 16.99

CHICKEN PICCATA

Twin chicken breast sauteed with garlic, capers, butter, olive oil and finished with zest of lemon, served with fresh pasta and sauteed spinach. 14.99

PASTA TRIO

Three different pastas served side by side. Grilled Chicken and Pesto, Spinach and Shrimp Alfredo, Roasted Portabella and Marinara pasta. 14.99

CHICKEN AGLIO E OLIO

Grilled chicken breast, broccoli florets, sun-dried tomatoes and linguine pasta tossed with garlic cream sauce, finished with crispy prosciutto. 14.99

FILET MIGNON

Grilled 8oz. certified angus beef filet served with grilled veggies and roasted garlic mashed. 29.99

MARINATED SKIRT STEAK

Grilled 8oz. certified angus beef skirt steak, served with grilled veggies and garlic mashed. 19.99

BONE-IN RIBEYE

Grilled 16oz. certified angus beef bone-in ribeye, served with grilled veggies and garlic mashed potatoes. 29.99

Signature Crusts and Sauces \$3
BLUE CHEESE CRUSTED
PARMESAN CRUSTED
HORSERADISH CRUSTED
DIJON CHIVE SAUCE

RARE - very red, cool center
MEDIUM RARE - red, warm center
MEDIUM - pink, hot center
MEDIUM WELL - dull pink center
WELL - broiled throughout

SIDES TO FIGHT OVER...3.99

ROASTED POTATOES • GARLIC MASHED REDSKIN POTATOES • SWEET POTATO FRIES
SKIN-ON FRENCH FRIES • SAUTEED SPINACH • GRILLED ASPARAGUS • FRESH BROCCOLI
MARYLAND CRAB CRUSTED MAC & CHEESE

chef favorites

Consuming raw or undercooked meat, seafood or eggs may increase your risk for foodborne illnesses.