



Appetizers

\$9.95

Alee's Greens

Italian greens sautéed in pure olive oil, garlic, capicola, cherry peppers and seasoned bread crumbs - available in mild, medium or spicy hot.

Calamari

Calamari lightly dusted with our special coating and deep fried, served with Alee's cocktail sauce.

Carciofo du Cerda

Artichoke hearts sautéed in pure olive oil with garlic, lemon, white wine, asiago cheese and seasoned bread crumbs - available mild, medium or hot.

Roasted Peppers, Salami, Asiago Cheese and Olives

Roasted sweet peppers served with Genoa salami, kalamata olives and asiago cheese.

Clams or Mussels (Served steamed, bianco or Gabbiano)

Clams or mussels served either *steamed* with butter, *bianco* - sautéed in olive oil with garlic, butter, lemon juice, parsley and white wine or *Gabbiano* - sautéed in olive oil with garlic, parsley, oregano, Italian plum tomatoes and Gabbiano chianti.

Shrimp Cocktail

Chilled jumbo shrimp served with Alee's signature recipe cocktail sauce.

Cherry Peppers Romagna

Whole hot cherry peppers sautéed in olive oil with garlic, basil, oregano, fresh parsley, cannelloni beans and topped with seasoned bread crumbs.

Pasta Specialties

All pasta specialties served with bread and salad

Linguine with Clams or Mussels

Whole clams or mussels sautéed in pure olive oil, garlic, sweet butter, white wine, fresh lemon juice, and fresh parsley served over linguine **\$17.95**

Linguine with Scallops

Tender scallops sautéed in pure olive oil, garlic, oregano, white wine, sweet butter, and fresh lemon juice, served over linguine **\$18.95**

Linguine Siciliano con Vongole y Gamberetti

Clams and shrimp sautéed in pure olive oil with green olives, capers, garlic, oregano and Italian plum tomatoes - (anchovies by request) - served over linguine **\$18.95**

Stuffed Rigatoni Parmiggiana

Cheese stuffed rigatoni (9) served in tomato sauce and topped with melted mozzarella cheese **\$12.95** with meatballs **\$13.95**

Tortiglioni alla Vodka

Tortiglioni (a rigatoni style pasta) in a rich and creamy tomato-romano cheese-vodka sauce **\$12.95** with chicken **\$15.95** with shrimp **\$16.95**

Eggplant Parmiggiana

Fresh eggplant breaded, fried and topped with tomato sauce and melted mozzarella **\$13.95**

Beef & Lamb

*All beef & lamb entrees served with a salad, and your choice of pasta or potato
Please refer to Alee's temperature guide when ordering beef or lamb*

Prime Rib (Saturday only)

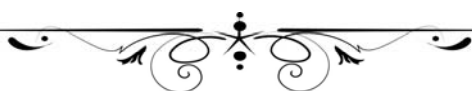
Alee's signature prime rib prepared with our house recipe seasoning, slow roasted in special ovens designed to retain the meat's natural juices and served au jus...house cut (20+oz) **\$19.95** petite cut **\$15.95**

Filet Mignon

Hand-cut (9-10 ounce) center cut certified angus filet mignon pan-seared and served with mushrooms, whipped potatoes and red wine demi **\$19.95**

Rack of Lamb

Signature recipe prepared tender rack of lamb **\$19.95**





Chicken & Veal

All chicken & veal entrees served with a salad, and your choice of pasta or potato

Chicken and Mushrooms

Chicken breast sautéed in pure olive oil with mushrooms and finished in a rich creamy romano cheese sauce with a splash of lemon and white wine...served with cheese stuffed rigatoni **\$16.95**

Chicken Milanese with Greens

Breaded chicken breast layered with greens (mild, medium or hot) and topped with melted mozzarella **\$15.95**

Francaise - Thin pounded, floured, dipped in egg, sautéed and served with a white wine lemon butter sauce
Chicken \$14.95 Haddock \$15.95 Veal \$17.95

Parmiggiana - Breaded in seasoned bread crumbs and sautéed and then baked with our homemade tomato sauce and mozzarella cheese **Chicken \$14.95 Veal \$17.95**

Piccata - Tender cutlets sautéed in pure olive oil with capers, white wine, butter and fresh lemon juice
Chicken \$14.95 Veal \$17.95

Chicken Riggies - Sautéed chicken with tortiglioni, onions, sweet, hot or mixed peppers, and mushrooms in a light tomato cream sauce **\$15.95**

Seafood

All seafood entrees served with a salad, and your choice of pasta or potato

Frutti di Mare

A traditional Italian seafood dish: whole clams, mussels and shrimp sautéed in a butter-lemon-white wine-garlic and pure olive oil sauce – served over linguine **\$19.95**

Gamberetti y Cappesante

Jumbo shrimp and scallops sautéed in pure olive oil with garlic, artichoke hearts, sun-dried tomatoes and kalamata olives (anchovies by request) – served over linguini (available hot & spicy) **\$17.95**

Haddock

Haddock (fried, baked or oreganata) served with salad and choice of potato or pasta **\$13.95**

Haddock alla Alee's

Haddock sautéed in pure olive oil with lemon, garlic, fennel, kalamata olives and Italian plum tomatoes-choice of side **\$15.95** with shrimp **\$18.95**

Haddock Florentino

Haddock filet gently baked in pure olive oil, butter, lemon and white wine topped with spinach sautéed with black olives, romano and asiago cheeses **\$16.95**

Shrimp Oreganato

Jumbo shrimp sautéed in pure olive oil, garlic, fresh lemon juice, oregano, seasoned bread crumbs and a splash of white wine served over farfalle pasta **\$16.95**

Shrimp Scampi

Jumbo shrimp sautéed in pure olive oil, garlic, oregano, white wine, butter, and fresh lemon juice – served over linguine **\$16.95**

Seafood Alee's

Pan seared shrimp, scallops & crab meat sautéed with peppers, onions and mushrooms in a tomato romano heavy cream sauce tossed with rigatoni pasta **\$18.95**

Polish Specialties - \$15.95

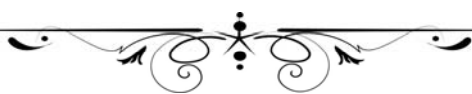
All polish specialties served with a salad

Kotlet Schabowy-Fried Pork Cutlet

Tender breaded fried pork cutlet, served with mashed potatoes, and sauerkraut with mushrooms

Kielbasa Dinner

Polish sausage served over a bed of sauerkraut with a side of mashed potatoes





Alee's Temperature Guide

Rare – Red, slightly cool center
Medium Rare – Pink, slightly warm center
Medium – Slightly pink, warm center
Medium Well – No pink, uniform in color
Well – Butterflied (steaks), warm throughout

Additional Sides

Sautéed Mushrooms and/or Onions	\$2.95
Fries	\$1.95
Garden Salad ala Carte	\$1.95
In-Season Vegetable	\$2.95
Pasta & Sauce or Butter	\$1.95
Alee's Smashed Sweet Potatoes	\$2.95

Please ask your server for
Alee's Dessert Menu
to see our selections for this evening.

Compliment your dessert with a
Cappuccino \$4.50
or **Espresso \$3.50**



Beverages

Coffee	\$1.50
Tea	\$1.50
Fresh Brewed Ice Tea	\$1.75
Sparkling Water	\$2.00
Bottled Water	\$1.50
Saranac 1888 Root Beer	\$2.00
Fountain Drinks	\$1.75
(Cola, Diet Cola, Sprite, Ginger Ale, Lemonade)	

Cocktails & More...



In addition to our full bar and wine selection, Alee's offers seasonal specialty martinis and a variety of bottled beers.

*Budweiser
Bud Light
Coors Light*

*Heineken
Labatt Blue
Labatt Blue Light*

*Michelob Ultra
Old Milwaukee (Non Alcoholic)
Utica Club*

Spotlight on Saranac – Please ask about tonight's seasonal Saranac brew.

*Please – no separate check requests on Friday or Saturday.
\$10 plating charge for sharing dinner entrees.
A 20% gratuity will be added to all checks on parties of 8 or more.
Let your server know if you have any food allergies upon ordering.
Alee's uses only zero-trans fat oil.*

Plan your next event in Alee's elegant **banquet room** or in our **executive board room**.

For available dates and information contact:
Kelly Bowen
Planning Coordinator
315-797-2181

Visit Alee's website to view current banquet menus
and photo gallery at:
www. aleesrestaurant.com

We hope you enjoy your casual fine dining experience at Alee's!

