



Mother's Day Menu

Treat Mom to a glass of our featured wine...

Rodney Strong Pinot Noir

\$6.95 Glass - \$32 Bottle

This mature, delicious pinot noir has a silky texture and hints of rose petal, cherry and pomegranate flavors, finishing with subtle toasty and spice character.

Little Black Dress Riesling

\$5.95 - \$24 Bottle

A crisp and refreshing riesling with citrus and vanilla notes, and just like your little black dress – this wine goes with everything.



Appetizers \$9.95

Carciofo du Cerda

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

Alee's Greens

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

Calamari

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

Pierogi Sampler

Three each of cheese, cheese & potato and sauerkraut pierogi sautéed in butter and onions.



Entrees



All entrees are served with a house salad or soup – Tuscan Roasted Pepper Bisque –roasted red peppers in a rich chicken stock with garlic, onions, fresh parsley, white wine, romano cheese and heavy cream.

Prime Rib \$19.95

Alee's signature slow roasted prime rib (18+ ounce cut.) served au jus and choice of potato.

Filet Mignon \$19.95

Hand-cut 8+ ounce filet mignon grilled to order and finished with either a red wine demi-glace or Mediterranean style where the filet is sliced and topped with grape tomatoes, kalamata olives, roasted garlic, fresh parsley, red onions, oregano, basil and capers in extra virgin olive oil and crumbled feta cheese – choice of potato.

Rack of Lamb \$18.95

Pan-seared guava glazed New Zealand rack of lamb topped with crushed walnuts – served with green beans and smashed sweet potatoes.

Chicken Val D'Aosta \$16.95

Tender chicken breast gently sautéed in olive oil and butter served on a bed of greens prepared with roasted peppers, cannelloni beans, asiago cheese, romano cheese and seasoned breadcrumbs – available mild, medium or hot.

Chicken Parmiggiana \$15.95

Breaded, deep fried and topped with tomato sauce and melted mozzarella – served with a side of pasta.

Lobster San Villine \$19.95

8 ounce lobster tail poached in a lemon-white wine sauce topped with sautéed cherry tomatoes and fresh scallions – served with steamed fresh white asparagus.

Haddock & Shrimp Oreganata \$17.95

Fresh haddock filet baked with (3) jumbo shrimp in a butter-lemon-white wine sauce and topped with seasoned bread crumbs.

Shrimp & Scallops \$18.95

Jumbo shrimp and scallops sautéed in pure olive oil with garlic, artichoke hearts, sun-dried tomatoes and kalamata olives tossed with linguini (available mild, medium or hot).

Chicken Francaise \$14.95

Thin pounded, floured, dipped in egg and sautéed – finished with a butter-lemon-white wine sauce and served with a side of pasta ...\$14.95

Tortiglioni alla Vodka \$12.95

Tortiglioni pasta in a rich tomato-vodka-romano cheese sauce... with shrimp **\$17.95**

Stuffed Sole \$16.95

Twin filets of sole lightly poached in a butter-lemon-white wine sauce and served with Alee's signature recipe crab stuffing (real crab, baby spinach, red onions, fresh parsley, sage and crushed almonds).