



100 W. College Ave., State College | AllenStreetGrill.com

ALLEN STREET GRILL

HAPPY VALLEY CULINARY WEEK SPECIAL MENU: JUNE 12-18, 2017

lunch

\$13 (includes tax & non-alcoholic beverage)

Entree: (choose one)

Bert's Beet Salad

Beets, cucumbers, mixed greens, iceberg, pumpernickel croutons and creamy horseradish dressing

Greek Salad

Crisp romaine, feta cheese, red onion, cucumber, bell pepper, hard-boiled egg, kalamata olives, tomato and feta Greek dressing

Santa Fe Chili Bowl

Fresh garden vegetables, tomatoes, chili powder, kidney and black beans topped with cheddar and monterey jack cheese, guacamole, sour cream and scallions. Served with tortilla chips

Classic Buffalo Chicken Sandwich

Crispy fried chicken breast with hot sauce, iceberg lettuce, tomato and ranch or bleu cheese dressing

Grilled Cheese Supreme

3 cheese blend on Texas toast (1.5 sandwiches total), served with a side of marinara for dipping

Dessert: (choose one)

Flourless Chocolate Cake

Coconut Cream Pie

Tres Leches

Peanut Butter Pie

Cheesecake

dinner

\$25 (includes tax)

Starter: (choose one)

Cup of Maryland Crab Bisque

Our signature combination of fresh crabmeat, cream and sherry

Caesar Salad

Romaine lettuce and parmesan cheese tossed with classic Caesar dressing and finished with ciabatta croutons and parmesan crisp

Vegetable Spring Roll

Crispy vegetable spring roll with soy syrup and sweet chili dipping sauces

Entree: (choose one)

Vegetarian Freestyle Ravioli

Not your traditional ravioli. Our chef's choice of flavorful fillings generously portioned between three pasta sheets with a complimenting sauce

Chicken Piccata

Supremes sauteed and finished with white wine sauce, lemon juice and capers. Served with fettuccine and broccoli aioli

Cedar-Planked Salmon

Pan-seared Atlantic salmon baked on a cedar plank. Served with Yukon Gold garlic whipped potatoes and asparagus

-and-

Dessert: (choose one)

Flourless Chocolate Cake

Tres Leches

Cheesecake

Coconut Cream Pie

Peanut Butter Pie