

## SMALL PLATES

<b>Indy's Best Spinach and Artichoke Dip</b> served with freshly baked parmesan flatbread	9.25
<b>Barbeque &amp; Spicy Wings</b> spicy & bbq sauced wings, bleu cheese dressing, celery & carrots	9.25
<b>Goat Cheese Artichoke Fritters</b> roasted red peppers, artichokes, with an asian mayo sauce	8.25
<b>Southern Fried Chicken Fingers</b> beer battered fingers, honey mustard	8.95
<b>Grilled Chicken Quesadilla</b> corn, pico de gallo, pepper jack, chipotle cream	10.50
<b>Sweet Potato Fries</b> with cinnamon marshmallow dipping sauce	6.25
<b>Beer Battered Onion Rings</b> served with house made chimmi churri sauce	7.25
<b>Alcatraz Nachos or Idaho Nachos</b> (This one is not a small plate...its HUGE!)	11.50
Add Chili or Chicken:	add 2.50

## SOUPS

<b>Beef Chili</b> kidney beans with all the fixin's	cup 3.25	bowl 5.25
<b>Fisherman's Wharf Clam Chowder</b> made in-house served with crackers	cup 3.25	
bowl	5.25	
<b>Soup and Salad Combo</b> our in-house made clam chowder with simple salad or Caesar		7.95

## GARDEN FRESH SALADS

<b>Asian Chicken Salad</b> peanut and soy dressings, cucumber, crisp wonton noodles, napa cabbage	11.50
<b>Big House Chicken Caesar</b> hearts of romaine, garlic croutons and parmesan cheese	10.50
<b>Chop-Chop Salad</b> grilled chicken, olives, feta, tomatoes, red peppers, red onions, pita	11.50
<b>Smoked Turkey "Cobb"</b> smoked turkey, bacon, egg, pecans, tomato with feta cheese crumbles	12.50
<b>Baby Spinach</b> candied pecans, bleu cheese, balsamic vinaigrette, granny smith apples, onions	10.50
<b>Simple Salad</b> organic greens, cherry tomatoes and carrots, with your choice of dressings	5.25
<b>Lil' Caesar</b> hearts of romaine, house made garlic croutons, parmesan cheese, caesar dressing	5.25

## BURGERS (All burgers and sandwiches come with choice of seasoned fries, coleslaw or potato salad)

<b>Angus Cheeseburger</b> cheddar cheese, lettuce, tomato, red onion	10.25
<b>Alcatraz Angus Burger</b> cheddar, applewood smoked bacon, avocado	12.50
<b>Bleu Burger</b> Cajun seasoning, bleu cheese crumbles, lettuce, tomato, onion	11.50
<b>Big Island Burger</b> cheddar cheese, pineapple relish, lettuce, hoisin bbq glaze	11.50
<b>Jalapeno Burger</b> Tabasco onions strings, mozzarella, fried pickles, chimmi churri	11.95

## SANDWICHES

<b>Beef and Cheddar</b> creamy cheese sauce, onion straws, horseradish sauce, onion bun	12.50
<b>Southwest Chicken</b> guacamole, pico de gallo, pepper jack cheese, radish sprouts	10.25
<b>Open Faced Salmon BLT</b> smoke bacon, baby greens, tomato, basil mayo, ciabatta bread	13.50
<b>Dark Ale Smoke BBQ Pulled Pork</b> cheddar cheese, onion straws	11.95
<b>The "Hoosier"</b> hand breaded "crispy" pork cutlet, cheddar cheese, BBQ, horseradish sauce, slaw	12.95
<b>Smoked Chicken Salad Wrap</b> pecans, dried cranberries, spinach, Monterey jack, Caesar salad	10.25

## HAND-TOSSED PIZZA and CALZONE

<b>White Pizza</b> mozzarella, ricotta, romano, oregano, basil, black pepper, garlic infused oil, basil	11.50
<b>Greek Pizza</b> spiced gyro meat, mozzarella, greek salad, sundried tomato dressing, taziki sauce	13.50
<b>Goat Cheese Chicken Pizza</b> garlic oil, caramelized red onions, roasted garlic, basil, oregano	13.50
<b>Thai Chicken Pizza</b> sweet chili chicken, peanut sauce, sesame soy dressing, oriental veggies	12.50
<b>BBQ Chicken Pizza</b> bbq sauce, red onions, jack cheddar mix, green onions	12.50
<b>Italian Sausage Pizza</b> Pomodoro sauce, caramelized onions, sweet peppers, sausage	13.50
<b>Pepperoni and Italian Sausage Calzone</b> onions, peppers, pomodoro sauce, mozzarella & herbs	12.50
<b>Reuben Calzone</b> sauerkraut, corned beef, swiss cheese, 1000 island dipping sauce	12.50

## ENTREES

<b>Penne Shrimp Alfredo</b> with tomatoes, parmesan cheese, garlic bread	14.95
<b>Grilled New York Steak</b> garlic whipped potatoes, seasonal vegetables	27.95
<b>Fettuccini Jambalaya</b> prawns, andouille sausage, blackened chicken, creole sauce	16.95
<b>Grilled Filet Mignon</b> garlic whipped potatoes, seasonal vegetables	28.95
<b>Penne and Sherry Cream</b> asparagus, peppers, tomatoes, grilled chicken, parmesan cheese	13.95
<b>Herb Roasted Half Chicken</b> garlic whipped potatoes, grilled vegetables, rosemary demi	16.50
<b>Dark Ale Smoked BBQ Ribs</b> garlic whipped potatoes, coleslaw, bbq sauce	Half Rack 17.95 Full 22.95
<b>Pier 39 Fish and Chips</b> beer batter cod, crispy fries, coleslaw, tarter sauce	14.50
<b>Grilled Salmon</b> garlic whipped potatoes, asparagus, beer buerre blanc sauce	17.50

Executive Chef: Glen Urso

\*consuming raw or undercooked food may result in food borne illness  
\*additions and substitutions may incur an extra charge

## DESSERTS

<b>Assorted Cheesecakes</b>	
Daily Chef Specials	5.25
<b>Chocolate Chip Ice-Cream Sandwich</b>	
2 chocolate chip cookies with a scoop of ice cream in between, chocolate syrup and whipped cream	5.25

<b>Vanilla Ice Cream Sundae</b>	
Vanilla ice cream topped with candied almonds, chocolate syrup and a cherry	4.25
Add Fresh Berries	1.25

<b>Sides</b>	
Seasonal Vegetables	3.25
Coleslaw	2.25
Garlic Whipped Potatoes	3.25
Traz Fries	2.25

<b>Zero Proof Beverages</b>	
Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Iced Tea	2.50

Mango Lemonade	
Prickly Pear Lemonade	
Blueberry-Pomegranate Lemonade	
Strawberry Lemonade	
Raspberry Lemonade	3.25
Refills	1.25

Hot Chocolate	3.25
Fresh Ground Coffee	3.25
Assorted Hot Teas	3.00

Voss Mineral Water 350ml	4.00
Voss Sparkling Water 350ml	4.00

Republic of Tea	
unsweetened bottled teas	

Passion Fruit Green Tea	
Raspberry Quince	
Ginger Peach Decaf	
Blueberry Decaf	4.00