

LUNCH

2 courses for
\$15

WASHINGTON STREET
ALE HOUSE

FIRST COURSE

CRAB BISQUE

signature house recipe
fresh lump blue crab | sherry

-OR-

CAESAR SALAD

crisp romaine | parmesan | croutons
classic dressing

SECOND COURSE

ALE HOUSE CHEESESTEAK

shaved ribeye | caramelized onions
white cheddar sauce | hoagie roll
pairs well w/Heineken Silver

-OR-

SLOW ROASTED PORK SANDWICH

shaved pork loin | broccoli rabe
roasted red peppers | garlic aioli
provolone | warm seeded roll
pairs well w/Lagunitas Draft



dine in only.

city restaurant week 2023 • april 24th - 29th