

Aristocrat Pub & Restaurant

5212 N College Avenue, Indianapolis, IN 46220

(317) 283-7388 phone - (317) 259-5713 fax

STARTERS

Royal Nachos ~ Tortilla chips covered in sharp cheddar topped with your choice of Black Bean 6.99 Beef or Chicken 7.99

Katie's Quesa ~ Our spinach and artichoke dip, grilled portabellas, chopped tomatoes and cheddar cheese stuffed into a giant tortilla and grilled. 8.99

Chicken Tenders ~ Homemade breaded chicken tenderloin strips, with your choice of pub chips or fries. Served with BBQ sauce or your favorite dressing. 8.99

Quesadilla ~ Tomatoes, onion and lots of sharp cheddar cheese inside a grilled tortilla.
Black Bean 7.49 Chicken 7.99 Steak 9.99

Crab Cakes ~ Lightly browned crab cakes served on a bed of organic greens with homemade chipotle mayo on the side. 8.99

Egg Rolls ~ Crispy egg rolls stuffed with chicken and a garden blend of veggies served with ginger-soy and sesame garlic sauces, garnished with tangy chili sauce. 8.99

Black Bean Dip ~ Layered with sour cream, black beans, sharp cheddar, black olives, chopped tomatoes and diced onions with plenty of homemade tortilla chips. 7.99

Baked Brie ~ Creamy brie topped with toasted almonds then finished with a brown sugar crust. Surrounded with slices of apple and French bread. 9.99

Wings ~ Fresh wings with your choice of sauce. Honey Garlic, Sweet Chili, BBQ, or Hot.
10 wings 8.49 15 wings 11.99 20 wings 14.99 ~ Served with your choice of Ranch or Bleu Cheese dressing.

Spinach & Artichoke Dip ~ Take your tortilla chips and go dipping in this rich, creamy blend of spinach and artichokes. 7.99

Newcastle Beer-Cheese Dip ~ A homemade cheese dip made with Newcastle beer and served w/fresh bread. 7.99

Spinach Stuffed Portabella ~ This mushroom is breaded and loaded with spinach artichoke dip and melted hot pepper cheese. 7.99

Shrimp Cocktail ~ Jumbo shrimp in a chilled martini glass with homemade cocktail sauce. 9.99

Mozzarella Sticks ~ Lightly browned mozzarella sticks served with a side of marinara sauce. 7.99

All dishes are prepared with trans fat free oil.

SOUPS & SIDE SALADS

Each of these soup creations are simmered up fresh each and every day.

Black Bean Soup ~ A rich delectable soup of black beans jazzed up with diced onions and sour cream.
Cup 3.99 Bowl 4.99

French Onion Soup ~ This classic is topped with a lid of mozzarella and Romano cheeses.
Cup 3.99 Bowl 4.99

Soup of the Day ~ Your server will be delighted to explain today's selection. Prices Vary.

Garden Salad ~ Mixed greens, garden veggies and croutons. 3.99

Pub Salad ~ Spinach, romaine, mushrooms, croutons and provolone cheese. 3.99

Caesar Salad ~ Romaine, Asiago cheeses and croutons tossed with Caesar dressing. 4.49

SIGNATURE SALADS

Strawberry Blues ~ Grilled marinated chicken breast over fresh romaine, with strawberries, melon, bleu cheese crumbles, green onions and crunchy sugared walnuts, and dressed with our homemade raspberry vinaigrette. 9.99

Grilled Tuna ~ Grilled tuna over organic baby greens with marinated mushrooms, red peppers, rice noodles and threads. Dressed with a homemade wasabi dressing and a drizzle of chili garlic sauce. 11.99

Spinach Salad ~ Bowl of baby spinach topped with a marinated grilled chicken breast, complimented with Michigan dried cherries, sugared walnuts, and alfalfa sprouts. Served with Honey-Dijon dressing. 9.99

Classic Caesar ~ Crisp romaine, shaved Italian cheeses and garlic croutons tossed with Caesar dressing.
6.99 Chicken add 2.99 Steak add 3.99 Shrimp add 3.99

Tex - Mex Salad ~ Chilled iceberg lettuce layered on a crisp flour tortilla with shredded cheddar, diced tomatoes, onion and black olives. Served with ranch dressing and salsa.

Black Bean 7.49 Beef 7.99 Chicken 8.99

Cobb Salad ~ Grilled chicken breast over mixed garden greens layered with crisp bacon, sliced egg, avocado, tomato, alfalfa sprouts and bleu cheese crumbles. 10.99

Dressings: Parmesan Peppercorn, Ranch, House Creamy Raspberry Vinaigrette, Balsamic Vinaigrette, Bleu Cheese, French, Honey-Dijon, Fat-Free Raspberry Vinaigrette, Thousand Island

HOUSE SPECIALTIES

Fish & Chips ~ Icelandic jumbo cod, fried to a golden brown, served with fries or our pub chips.
Homemade tartar sauce, cocktail sauce or horseradish, on the side. 10.99

Fish Sandwich ~ Served with homemade tartar sauce and crispy pub chips and a pickle spear. 8.49

Bangers and Mash (available after 5:00pm) ~ Irish pork sausage served over mashed potatoes with rich onion gravy and served with a side of peas. Served with your choice of soup or salad. 12.99

Shepherd's pie (available after 5:00pm) ~ Seasoned ground beef, simmered in a red wine gravy with green beans, tomatoes, corn and onions, topped with homemade cheddar mashed potatoes. 11.99

Bangers and Mash and Shepherds Pie are Served with your choice of soup or salad

BURGERS

The Aristocrat ~ A half-pound patty of Angus Beef on honey butter rolls and served with a pickle spear. 7.99

Crabcake Burger ~ Our crab cake made with tasty crab, green onions, green peppers and spices, rolled in bread crumbs and served with a pickle spear. 9.99

Garden Burger ~ Brown rice, mushroom, onion, oats and blended cheese, served with a pickle spear and side of chipotle mayo. 7.99

Turkey Burger ~ Grilled ground turkey stuffed with cream cheese, topped with mozzarella, and cranberry mustard sauce. 7.99

Add your favorite toppings: Grilled onions, green peppers, mushrooms, bacon or Canadian bacon, American, Swiss, cheddar, hot pepper, bleu or mozzarella cheese. .49 each

Substitute pub chips or homemade coleslaw with one of these great sides...

French Fries, Onion Rings, Applesauce, Baked Beans, Fresh Vegetables, Cottage Cheese 1.49.

Add 1.99 for a cup of soup or salad.

SANDWICHES

All Sandwiches are served with your choice of Homemade coleslaw or pub chip

The Hoosier Tenderloin ~ Ours is center cut from fresh pork loin, coated with seasoned breading and fried golden. You can have it simply grilled if you prefer. 8.99

Chicken Breast Sandwich ~ We can simply grill it or season it Cajun or lemon-pepper style, served on a honey butter roll. 7.99

Roasted Pepper Chicken ~ Grilled chicken breast jazzed up with roasted red peppers, mozzarella cheese and pesto mayonnaise and served on a honey butter roll. 8.49

Chicken Gator Roll ~ Grilled chicken spiced with Cajun seasonings, rolled into a tomato tortilla with black bean dip, cheddar cheese, lettuce and tomato. Offered with a side of barbecue sauce. 7.99

Napa Valley Veggie Wrap ~ Fresh spinach, cucumbers, tomatoes, alfalfa sprouts, red onions, black olives and cream cheese wrapped in a spinach flour tortilla, flavored with basil dressing. 7.99

Classic Club ~ Ham, smoked turkey, Swiss and American cheeses, bacon, lettuce and tomato stacked up with mayo and your choice of toasted bread. 8.99

Turkey Reuben ~ Stacked with turkey on marble rye with Swiss cheese and tangy slaw. 8.49

Ultimate Reuben ~ Grilled marble rye stacked with Angus corned beef, Swiss cheese, sauerkraut and tangy 1000 island dressing. 8.99

Yellow Fin Tuna ~ Premium tuna, grilled fresh pineapple, served on a honey butter roll, with a side of cucumber relish and chili mayo. 9.99

Spinach Melt ~ Fresh spinach artichoke dip, bacon, black olives, grilled tomatoes, red onion and cheddar cheese book ended by grilled white toast. 7.99

Bacon, Lettuce & Tomato ~ A triple decker of crisp bacon, tomato slices, lettuce and mayo on your choice of white, multi-grain or marble rye toast. 7.99 Choose California Style: Slices of avocado and pesto mayo, all on thick sliced white toast add 1.49

Cherry Chicken Salad ~ Chunks of chicken breast blended with tart Michigan cherries and crunchy walnuts inside a croissant. 8.49

Substitute pub chips or homemade coleslaw with one of these great sides...

French Fries, Onion Rings, Applesauce, Baked Beans, Fresh Vegetables, Cottage Cheese 1.49.

Add 1.99 for a cup of soup or salad.

PASTA ROMA

Dinner Rolls available upon request with all pastas

Pastas are served with your choice of a cup of soup, garden or pub salad. Add .49 for a side caesar salad.

Chicken Gorgonzola ~ Sweet robust flavor of gorgonzola simmered with spinach, walnuts, red peppers and red onions. Tossed with fettuccine and completed with grilled chicken. 14.99

Chicken Alfredo ~ Creamy Alfredo sauce with fresh garlic in a generous portion of fettuccine, topped with grilled chicken and fresh basil (blackened upon request). 13.99 Substitute chicken with shrimp add 3.99

Pasta Marguerite ~ Ripe chopped red tomatoes, garlic, fresh basil and gorgonzola cheese sautéed and tossed with spicy lemon-pepper and chili linguini. Finished with diced red onions and Romano cheese. 12.99

Baked Banger Penne ~ Authentic Irish sausage sautéed with fresh garlic, peppers and onions tossed with marinara and penne pasta then baked with mozzarella cheese. 14.99

The Queen's Penne ~ Sautéed chicken with artichoke hearts, fresh spinach, diced tomatoes, and fresh garlic in a roasted red pepper cream sauce. 14.99

Italian Harvest Pasta ~ Grilled lemon-pepper chicken, fresh basil, garlic, tomatoes and virgin olive oil gives this dish its distinctive taste. Served over linguini and garnished with feta cheese. 13.99

Shrimp Bene ~ Sautéed shrimp simmered in a white wine sauce, flavored with sun-dried tomatoes, fresh basil and garlic with just a hint of red pepper flakes. 14.99

Spinach Ravioli ~ These delicate little "pillows" are filled with spinach and finished with a creamy basil pesto sauce. 14.99

ENTREES

Served with your choice of a cup of soup, pub or garden salad and a choice of baked beans, French fries, or fresh vegetables. Mashed potatoes or baked Idaho potato (available after 5 pm).

Major Tooley's Steaks

The Highlander ~ 8oz flat iron steak, seasoned and grilled to perfection 14.99

London Broil ~ 8oz steak topped with homemade mushroom gravy, cooked to perfection. Served with a side of peas. 15.99

The New York Strip ~ A full 12 ounces of Black Angus strip steak, the ultimate in flavor and tenderness. Seasoned with our special seasoning mix. 21.99

Add sautéed peppers and onions or mushrooms for 1.49

Chicken Marsala Portabella ~ Chicken breast and portabella mushrooms simmered in a robust Marsala wine sauce. Served on homemade mashed potatoes 16.99

Parmesan Pork Chops ~ Sautéed pork chops encrusted in Parmesan cheese. 17.99

Blackened Atlantic Cod ~ Two grilled cod loins, dusted with Cajun seasoning and drizzled with a roasted red pepper cream sauce. 13.99

Rare... Cooked on the outside but raw/cold on the inside.

Medium Rare... Raw center warm throughout the inside.

Medium... quite pink on the inside but cooked.

Medium Well... Very little pink and hot inside.

Well... Cooked all the way. No pink.

Consuming raw or uncooked food can increase your chances of acquiring a food borne illness.

DESSERT DELIGHTS

Ask us about the dessert of the week!

Turtle Style Cheesecake ~ Covered with thick gooey caramel, sprinkled with sugared walnuts and drizzled with chocolate sauce 6.99

New York Style Cheesecake ~ We'll add fresh strawberries and chocolate sauce 6.99

Bête Noire ~ Just imagine a dense, rich chocolate cake made with all chocolate ganache. Add a drizzle of raspberry sauce with whipped cream and fresh fruit 5.99

French Vanilla Ice Cream ~ With caramel or chocolate sauce 2.99

BEVERAGES

Soft Drinks ~ Coke, Diet Coke, Ginger Ale, Sprite, Mr. Pibb, Minute Maid Lemonade 1.99
IBC Root Beer, Diet IBC Root Beer 2.49

Coffee ~ Regular or DeCaf 1.99

Hot Teas (Choose from a variety of Organic loose leaf selections) 1.99

Iced Tea 1.99 Milk 1.99

Juices ~ Orange, Grapefruit, and Apple. V-8, Cranberry 1.99

Water ~ Still or Sparkling Bottled Water 1.99