

LUNCH MENU

SOUP, SALADS & APPETIZER

DON'S SALAD - \$10

Baby red romaine, carrots cucumbers, olives, red onion, pepperoncini, croutons and house red wine dressing

CAESAR SALAD - \$10

Romaine lettuce, croutons and Romano cheese

COBB SALAD - \$12

Romaine lettuce topped with the classics and served with ranch dressing

ITALIAN WEDDING SOUP — MAMA'S FAVORITE - \$9

The Italian answer to the classic American Chicken Noodle Soup

FRENCH FRIES - \$4

An all-time classic — Perfect as a side dish or compliment to your meal. Fresh, crispy and golden brown, ready for your favorite sauce

ONION RINGS - \$8

Tender onion rings fried 'til they're sweet and crunchy

BUFFALO CHICKEN WINGS (6) - \$12

Crispy wings, served with buffalo & bleu cheese sauce

CHICKEN FINGERS - \$12

Served with buffalo sauce, bleu cheese, ranch and honey-mustard dressing

GARLIC CHEESE BREAD - \$7

House made artisan bread baked with roasted garlic butter, parmesan & mozzarella cheese

MOZZARELLA STICKS (5PC) - \$8

Mozzarella sticks fried golden brown and served with marinara sauce

PIZZA

12" Personal Size

MARGHERITA - \$15

Hand-tossed NY-style with San Marzano tomato sauce, mozzarella cheese and fresh basil

VEGGIE BIANCA - \$16

Roasted garlic ricotta, grilled zucchini and sundried tomatoes

PEPPERONI - \$17

Tomato sauce, cup & char pepperoni and mozzarella cheese

SAUSAGE - \$17

Sweet or spicy traditional Italian fennel sausage

SAUSAGE AND PEPPERONI - \$17

Classic meat pizza combo

CHICKEN BACON ALFREDO - \$18

Garlic-parmesan cream sauce, applewood-smoked bacon, chicken breast, parmesan & mozzarella cheese

THE BURGERS

CLASSIC AHERN BURGER* - \$16

8oz brisket-beef blend patty topped with lettuce, tomato, red onion, applewood-smoked bacon, cheddar cheese, pickles and mayo

CLASSIC PATTY MELT* - \$16

8oz brisket blend beef patty burger with caramelized onion and Swiss cheese served on a grilled artisan rye bread

SOUTHWEST - \$17

8oz brisket blend beef patty, lettuce, tomato, roasted jalapeño peppers, jalapeño bacon and pepper jack cheese

MUSHROOM & SWISS - \$17

8oz brisket blend beef patty, lettuce, tomato, red onion, cremini mushrooms and Swiss cheese

THE PIG - \$17

8oz brisket blend beef patty, pork belly bacon, applewood smoked bacon, caramelized onions, fire roasted peppers and pepper jack cheese

THE CLUBS

ROAST BEEF - \$14

Slow cooked roast beef, cheddar cheese, applewood smoked bacon, served on sourdough toast

ROASTED TURKEY - \$14

Whole-grain wheat bread, turkey, bacon, lettuce, tomato and mayo

THE BLT - \$14

Choice of spicy or applewood bacon, butter lettuce, tomato, and mayo

LUNCH ITALIAN STYLE

Additions: Meatball +\$6 | Chicken +\$8 | 4pc Shrimp +\$12 | Salmon +\$14

SPAGHETTI MARINARA - \$12

Spaghetti tossed in homemade marinara sauce

RUSTIC FUSILLI ALFREDO - \$14

cream sauce with garlic, parmesan & Romano cheese

CHICKEN MILANESE WITH ARUGULA SALAD - \$15

Breaded chicken breast fried and served with an arugula salad, roasted red peppers, shaved parmesan and lemon vinaigrette

CHICKEN PARMESAN WITH SPAGHETTI - \$16

Breaded chicken breast covered in marinara and mozzarella cheese

RIGATONI BOLOGNESE - \$18

Wild boar ragu with green peas, served with pasta

SPAGHETTI AND MEATBALL - \$16

Spaghetti tossed in homemade marinara sauce with meatballs

OTTIMO FAVORITES

All sandwiches served with Yukon Gold potato chips or French fries

GRANDE MEATBALL SANDWICH - \$14

Crusty Italian bread stuffed with meatballs, mozzarella cheese, and Sunday Sauce

GRILLED CHICKEN PAILLARD - \$15

Chicken breast, mushrooms & broccolini in garlic-butter sauce, with potatoes

CHICKEN PARMESAN SANDWICH - \$15

Breaded chicken breast covered in mozzarella cheese and marinara, served on an Italian roll

POPCORN SHRIMP BASKET - \$15

Breaded shrimp fried golden brown and served with French fries & coleslaw

REUBEN SANDWICH - \$15

NY-style pastrami, sauerkraut, Swiss cheese and thousand island dressing, served on a artisan rye bread

PHILLY CHEESESTEAK* - \$16

Sautéed peppers & onions and mozzarella cheese

FISH & CHIPS - \$16

10oz beer battered cod filet, served with fries, coleslaw, tartar sauce and lemon

LOADED SHORT RIB QUESADILLA - \$16

Tender beef, roasted corn with black beans, guajillo chili sauce in a spinach tortilla, topped with cherry tomato, cilantro, scallions and crema

BBQ BRISKET SANDWICH - \$16

Tender slow cooked brisket smothered in BBQ sauce on a house baked challah, coleslaw and waffle fries

HERB ROASTED SALMON - \$24

Served with roasted vegetables, cherry tomatoes and ancient grain rice

BREAKFAST ALL DAY

TWO RIVERS CHOPHOUSE STEAK & EGGS* - \$22

8oz. NY Strip steak served with two (2) eggs any style, served with breakfast potatoes and toast

AHERN AMERICAN* - \$18

Two (2) eggs any style, bacon and sausage, breakfast potatoes and toast, served with choice of juice or freshly brewed coffee

SOURDOUGH WAFFLES - \$12

Topped with fresh berries and whipped cream, served with maple syrup and butter

20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

COFFEE

ESPRESSO - \$3.50
Double shot of espresso

AMERICANO - \$3.50
Espresso poured over a body of water
imitating an American drip coffee

COLOMBIAN COFFEE - \$4
Every journey begins with a freshly
brewed cup of coffee - Free refills

BUBBLIES

Add 2-hour Bottomless Mimosas - \$24

CLASSIC MIMOSA - \$10
Prosecco & orange juice, garnished with orange slices

WHITE PEACH BELLINI - \$10
White peach purée & prosecco, garnished with peach slices

POMEGRANATE MIMOSA - \$10
Prosecco & pomegranate juice, garnished with
orange slices and pomegranate seeds

WINES BY THE GLASS

Sparkling

De Paolo Prosecco, Veneto - \$12
Cantico Moscato, Piemonte - \$12

Rose

Gerard Bertrand Cote des Roses, 2021 - \$14

White

Villa San Zeno Pinot Grigio, Veneto, 2018 - \$12
Martin Ray Chardonnay, Sonoma County, 2018 - \$15
Zorzettig Sauvignon Blanc, Friuli, 2020 - \$16

Red

Cusumano Merlot, Sicily, 2020 - \$12
Ghibello Chianti Riserva, Tuscany, 2016 - \$14
Cambria, Julia's Vineyard, Pinot Noir, Santa Maria Valley, 2021 - \$16
Via Castello Super Tuscan, Montecucco, 2016 - \$22
Samuel Lindsay 'The Gandy Dancer', Cabernet Sauvignon, Lodi, 2019 - \$18



LUNCH DRINK MENU

Chef De Cuisine Bruno Morabito



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CRAFT BEER & CIDER

CZECH PLZ PILSNER - \$8
5.0% ABV - 12 oz - Crafthaus Brewery

ATOMIC TORPEDO IMPERIAL IPA - \$12
8.2% ABV - 19.2 oz - Sierra Nevada Brewing

90-MINUTE IPA - \$12
9% ABV - 19.2 oz - Dogfish Head Craft Brewery

ARROGANT BASTARD ALE - \$12
7.2% ABV - 19.2 oz - Stone Brewing

BLACK BUTTE PORTER - \$8
5.5% ABV - 12 oz - Deschutes Brewery

DRAGON'S MILK BOURBON BARREL-AGED STOUT - \$16
11% ABV - 22 oz - New Holland

BLANCHE DE CHAMBLY BELGIAN WITBIER - \$8
5% ABV - 16 oz - Unibroue

LA FIN DU MONDE BELGIAN TRIPEL - \$9
9% ABV - 12 oz - Unibroue

GUAVA CRAFT CIDER - \$8
5% ABV - 12 oz - ACE Cider

HIGH! IMPERIAL APPLE - \$9
8% ABV - 12 oz - ACE Cider

BEL AIR SOUR - \$9
5.8% ABV - 12 oz - Brooklyn Brewery

SOUR MONKEY TRIPEL BRETTANOMYCES - \$9
9.5% ABV - 12 oz - Victory Brewing

GOLDEN MONKEY BELGIAN TRIPEL - \$9
9.5% ABV - 12 oz - Victory Brewing

DRAFT BEER

16oz - \$12 | 22oz - \$16

REBEL SPIRIT GOLDEN ALE
5.0% ABV - Crafthaus Brewery

EVOCATION SAISON
6.4% ABV - Crafthaus Brewery

SEASONAL IPA
Ask your server for our current selection

BLOOD ORANGE CITRUS WHEAT ALE
5% ABV - Cali Squeeze

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