

O'Malley's on the Green

3651 O'MALLEY RD - ANCHORAGE, ALASKA - 99507 - 907.522.3363

Sandwiches

1/2 lb KOBE BEEF BURGER 18

Grilled Kobe beef burger* served on warm brioche bun with lettuce, vine ripe tomato, and sweet red onion.

Add Cheese: Pepper jack, Cheddar or Swiss 1.50

Add Applewood Smoked Bacon, Avocado, or Fried Egg 2.50

O'MALLEY'S CLUB SANDWICH 15.5

Smoked turkey, honey-baked ham, applewood bacon, sliced tomato, lettuce, cheddar, dijon and swiss cheese on choice:

~ Sourdough ~ Whole Grain ~ Deli White ~

GRILLED SMOKED TURKEY 15.5

Grilled smoked turkey, with applewood bacon, avocado, and swiss cheese on grilled sourdough with side of chipotle-mayo.

ITALIAN GRINDER or PHILLY CHEESESTEAK 17

Choose a generous portion of Italian sausage or thinly sliced grilled beef, served with our secret blend of spices, peppers and onion then loaded with provolone cheese and served on a grilled baguette.

Add Avocado or Sautéed Mushrooms 2.50

PATTY MELT 16

1/3 lb Kobe beef burger* with applewood smoked bacon, caramelized onions and swiss cheese served on marble rye with our house-crafted Russian dressing.

SOUTHWESTERN GRILLED CHICKEN SANDWICH 16

Grilled chicken with chipotle-tomato jam, lettuce, avocado, and pepper jack on a grilled ciabatta roll.

SANDWICHES COME WITH ONE CHOICE OF SIDES:

Seasoned Fries	Sweet Potato Fries
Green Salad	Cup of Soup du jour

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

We are sorry for any inconvenience but we are not a gluten-free kitchen and do not have separate equipment to prepare 100% gluten-free items but will do our best to accommodate any special request or dietary restrictions.

Back Nine Platters

PORTOBELLO MUSHROOM NAPOLEON 18

Marinated grilled portobello, stacked with grilled veggies, goat cheese, fresh basil, wilted baby spinach, quinoa, red bell pepper coulis & balsamic reduction sauce.

SEARED AHI WONTON CUP 18

Marinated seared yellowtail ahi tuna* with pickled carrot & cabbage mix, topped with house-crafted wasabi crema and fresh pineapple salsa in a crisp wonton cup. Served with steamed white rice and julienne vegetables.

Entrees

available after 4PM

All entrees are served with grilled new potatoes or pasta with herbed garlic butter & shaved asiago.

SOUTHWEST CHICKEN PLATTER 22

Marinated Grilled Chicken served with our house-crafted salsa, assorted julienne vegetables and a scallion vinaigrette.

ALASKAN SALMON 30

Blackened Alaskan Salmon* filet rubbed with a unique blend of spices and served with our house-crafted salsa and citrus sour cream.

or
Grilled Alaskan Salmon* filet drizzled with a citrus garlic herb butter, served with assorted julienne seasonal veggies.

NEW YORK STEAK 1/2 lb - 30

New York Steak* seared with a mesquite seasoning, served with mushroom ragout and grilled asparagus.

PASTA PRIMAVERA 16.5

Fresh vegetables with Penne Pasta, fresh basil, house herb blend, olive oil, and shaved asiago cheese.

Add:

grilled chicken \$7.50 shrimp \$8.50 salmon \$9.50

20% gratuity may be added for parties of 6 or more.

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Starters

half full

BAVARIAN PRETZEL STICKS

10

Warm Bavarian-style pretzel sticks served with your choice of spicy cheese dip **or** signature spicy whole grain mustard.

REINDEER SAUSAGE CORN DOG FRITTERS

10 16

Alaskan reindeer sausage bites dipped in house-made batter, fried golden brown, served with our signature spicy whole grain mustard.

VINE-RIPE TOMATO BASIL BRUSCHETTA

8

Grilled baguette topped with roasted garlic olive oil, fresh vine-tomato, basil, red onion, & asiago cheese. Drizzled with a balsamic reduction.

HUMMUS PLATTER

14

Sundried tomato-chipotle hummus served with warm Naan bread, fresh tomato, feta crumble, pickled onion & English cucumber.

Add Extra Naan bread 4

HOUSE-SMOKED WINGS

12 20

Crispy smoked chicken wings seasoned your way. Choose from our house-crafted sauces:

~ Maple-Chipotle ~ Buffalo ~ Garlic Parmesan ~
Served with a side of Ranch **or** Bleu Cheese sauce

GRILLED CHICKEN QUESADILLA

13

Garlic herb tortilla layered with chicken, green chilies, tomato, red onion & blend of cheese. Served with sour cream and our house-crafted salsa.

Soups

cup bowl

CHEF'S CHOICE SOUP DU JOUR

6 8

Ask your server about our daily made-fresh soups

Greens on the Green

half full

FAIRWAY FRESH GARDEN SALAD

7 11

Artisan lettuce & arugula blend with grape tomatoes, English cucumber, carrots & house-made croutons with choice of house-crafted dressings:

~ 1000 Island ~ Ranch ~ Lite Italian ~
~ Bleu Cheese ~ Herb Dijon Vinaigrette ~

SIGNATURE GREENS SHRIMP & BLUEBERRY

12 17

Artisan mixed greens with grilled shrimp, house-crafted candied pecans, feta crumble, fresh blueberries. Tossed with house-crafted Blueberry Vinaigrette.

COBB CLUB SALAD

16

Artisan lettuce & arugula blend with smoked turkey, applewood smoked bacon, cheddar, avocado, tomato, red onion & cucumber.

Tossed with house-crafted Creamy Pesto-Ranch.

CLASSIC CAESAR SALAD

8.5 13.5

Crisp romaine lettuce with house croutons and fresh shaved asiago cheese.

Tossed with house-crafted Lemon Caesar dressing.

WARM SPINACH SALAD

9 14

Fresh, baby spinach with grape tomatoes, toasted pecans, cucumber, applewood smoked bacon, red onion, and bleu cheese crumble.

Tossed with house-crafted Herb Vinaigrette.

CAPRESE SALAD

10

Wedge of romaine heart with torte of vine ripe tomato, fresh basil, fresh mozzarella, and toasted pine nuts.

Drizzled with a basil-white balsamic vinaigrette.

TRY ANY SALAD WITH:

chicken \$7.50

shrimp \$8.50

salmon \$9.50

ENJOY A SIDE FOR A QUICK BITE:

seasoned fries \$5

sweet potato fries \$5