

Bill of Fare

Starters

BUFFALO WINGS	7.95	CHICKEN FINGERS	7.95
JUMBO SHRIMP COCKTAIL (5)	8.95	MOZZARELLA STIX	6.95
NACHOS (CHICKEN OR CHILI)	8.95	FRIED CLAMS	6.95
BUFFALO CHICKEN FINGERS	7.95	BUFFALO SHRIMP	7.95
NAPOLEAN EGGPLANT STACKER WITH SPINACH, ROASTED PEPPERS, ASIAGO & RICOTTA CHEESE \$8.95			

Chili/Soups

HOMEMADE CHILI	HOMEMADE SOUP OF THE DAY
CUP - 3.95 . . . BOWL - 6.95	CUP - 3.25 . . . BOWL - 4.95
ADD CHEESE, ONIONS AND SOUR CREAM 1.25	FRENCH ONION . . . 4.95

(SOUP & CHILI FOR HOME, IN PINTS & QUARTS)

Salads

MIXED GARDEN SALAD RED PEPPERS, CUCUMBER, CHERRY TOMATO & SHAVED CARROT 5.95
SPINACH SALAD BACON, MUSHROOMS, SHREDDED SWISS, CHERRY TOMATO, EGG & OLIVE 7.95
CAESAR SALAD HOMEMADE CROUTONS & CHERRY TOMATO 7.95
GRILLED CHICKEN TACO SALAD SHREDDED GREENS, TOMATO, SCALLIONS, BLACK OLIVES & CHEDDAR JACK CHEESE 9.95
CHEF'S COBB SALAD WITH SHREDDED HAM, TURKEY, BLACK OLIVES, BLEU CRUMBLES, ROASTED PEPPERS & CHOPPED TOMATO 10.95

ADD GRILLED CHICKEN, BLACKENED CHICKEN,
GRILLED PORTOBELLA MUSHROOM . . . 3.00
ADD GRILLED SHRIMP . . . 4.00

DRESSINGS: BALSAMIC VINAIGRETTE, BLEU CHEESE, CATALINA, HONEY MUSTARD, ITALIAN,
ORIENTAL SESAME, RANCH, RASPBERRY VINAIGRETTE & THOUSAND ISLAND

Side Ricks

FRENCH FRIES	3.50	SWEET POTATO FRIES	4.25
ONION RINGS	4.50	SIDE SALAD	3.95
COLE SLAW	3.25	SIDE CAESAR	4.95

Entrees



FOR YOUR DINING PLEASURE, WE OFFER
THE CERTIFIED ANGUS BEEF® BRAND – ANGUS BEEF AT ITS BEST®

14 oz. N.Y. SIRLOIN
18.95

16 oz. SIZZLING STEAK PLATTER
18.95

10 oz. JR. SIRLOIN STEAK PLATTER
ON TOAST POINTS, TOPPED WITH MUSHROOMS AND ONION RINGS
12.95

12 oz. SIZZLING BROILED CHOPPED STEAK
TOPPED WITH MUSHROOMS, ONIONS AND GRAVY
12.95

OPEN SLICED CHATEAU STEAK ON TOAST POINTS
TOPPED WITH WORCESTERSHIRE BUTTER, MUSHROOMS, AND ONION RINGS
12.95

SOUTHERN FRIED CHICKEN
10.95

FRIED SHRIMP
12.95

TUSCAN VEGETABLE SAUTÉ
SAUTÉED GARDEN VEGETABLES IN HEART HEALTHY GARLIC SAUCE
OVER WHOLE WHEAT LINGUINE
11.95

(ADD CHICKEN \$3, ADD SHRIMP \$4)

ALL ENTREES COME WITH CHOICE OF TWO SIDES:

BAKED POTATO, FRENCH FRIES, MASHED POTATOES,
RICE PILAF, SIDE SALAD, VEGETABLE OR COLE SLAW

FOR SWEET POTATO FRIES, WAFFLE FRIES, ONION RINGS ADD \$2
FOR SAUTÉED SPINACH ADD \$3

Hearty Burgers

FAMOUS 8oz. BURGER SERVED WITH LETTUCE, TOMATO & FRENCH FRIES

BACON CHEDDAR ALE BURGER	8.95	BELGIAN BURGER	9.95
MUSHROOM ONION SWISS BURGER	8.95	OSSI BURGER	8.95
BACON BLEU CHEESE BURGER	8.95	GARDEN BURGER	7.95
CLASSIC HAMBURGER	7.95	TURKEY BURGER	8.95
BUILD YOUR OWN BURGER		8.95	

TOPPINGS:

RAW ONION, SAUTEED ONION, SAUTEED MUSHROOM,
HOT PEPPERS, ROASTED PEPPER, BACON

CHEESES:

AMERICAN, SLICED VERMONT CHEDDAR, CHEDDAR ALE, CRUMBLLED BLEU,
PROVOLONE, MOZZARELLA, MONTEREY JACK OR SWISS

Specialty Sandwiches

(CHOICE OF WHITE, RYE, MULTIGRAIN, CLUB ROLL,
TOMATO FOCACCIA, JUMBO ENGLISH MUFFIN OR ONION ROLL)

BUFFALO CHICKEN WRAP

BREADED SLICED CHICKEN TOSSED IN
BUFFALO SAUCE WITH MOZZARELLA,
LETTUCE & TOMATO
8.95

PORTOBELLO SANDWICH

GRILLED PORTOBELLA MUSHROOM,
SAUTÉED SPINACH, ROASTED PEPPERS
& FRESH MOZZARELLA
8.95

FRENCH DIP

SLICED PRIME RIB, MOZZARELLA
& AU JUS
8.95

TEXAS WIENER

2 HOT DOGS SMOTHERED WITH CHILI &
CHOPPED ONIONS
7.95

THE GODFATHER

SLICED PRIME RIB ON GARLIC BREAD
WITH SAUTÉED ONIONS,
& MOZZARELLA
9.25

CLASSIC TRIPLE-DECKER CLUB

CHOICE OF TURKEY, ROAST BEEF, TUNA
OR CHICKEN SALAD WITH BACON, LETTUCE,
TOMATO & MAYO
8.95

MA CONNELLY'S REUBEN

OPEN FACED CORNED BEEF, PASTRAMI,
SWISS CHEESE & SAUERKRAUT
8.95

GRILLED CHICKEN SANDWICH

GRILLED CHICKEN, ROASTED PEPPERS,
BASIL & MOZZARELLA
8.95

TURKEY REUBEN

SLICED TURKEY, COLE SLAW
& SWISS CHEESE
8.95

LOBSTER SALAD

LOBSTER SALAD WITH
FIELD GREENS & TOMATO
12.95

HONEY CHIPOLTE PULLED PORK

BBQ PULLED PORK WITH SCALLION,
TOMATO & JACK CHEESE
9.95

DELI SANDWICH

CHOICE OF TURKEY, ROAST BEEF,
PASTRAMI, CORNED BEEF, TUNA SALAD OR
CHICKEN SALAD
7.95

**SPECIALTY SANDWICHES COME WITH CHOICE OF:
FRENCH FRIES, COLE SLAW, SIDE SALAD OR CUP OF SOUP**

**FOR SWEET POTATO FRIES, WAFFLE FRIES
OR ONION RINGS ADD \$2**

The Bar & Grill Story – A Four Generation Family Tradition

Way back in 1935, the Allendale Bar & Grill had its humble beginnings as a neighborhood tavern located in the old Allendale Hotel. Owned by Mike and Maude “Mom” Connelly, the establishment even then was known for its good food and generous portions at bargain prices. Mom, who took care of the kitchen, was known countywide for her generosity to those down and out. Hoboes and vagrants dropping off the freight trains that rumbled through town were assured of a meal before passing on. She also established the tradition of inviting residents in for a free corned beef and cabbage dinner every St. Patrick’s Day – much appreciated by residents in those Depression years. It’s said that in her day there wasn’t a fire in Allendale that Mom didn’t attend to provide hot food and drink to the town’s volunteer firefighters. Yankee immortal Babe Ruth was a frequent visitor.

In 1948 the AB&G relocated to its present site on West Allendale Avenue. Mom and her five daughters lived in the house next to the tavern. Gradually she turned over more and more of the operation to her eldest daughter, Marge and her husband Walt Kunisch, who ran the bar operation at night while working as a printer during the day. Pizza to eat in and “to go” was added to the basic menu. In fact, present owner and third generation member, Mike Kunisch, learned the restaurant trade literally at his father’s knee by folding pizza boxes when he was just five years old. In 1975 Mike Kunisch and his wife, Bobbie, assumed full ownership and control of the AB&G. Anticipating the trend towards moderate drinking and more wholesome food, they initiated a major renovation and expansion program that transformed the AB&G into the cheery, country-style restaurant it is today.

In 1992, the Kunisches acquired the Mahwah Bar & Grill and celebrated the arrival of the fourth generation, sons Chris, Craig, Ken, and daughter Katie, to help run the business. This building was rich in history as well. Formerly a general store and gin mill, it was a gathering place for the nearby workers of the Acme Brake Shoe Factory and Mahwah Ford Plant. It was home to one of the first televisions in town and neighborhood kids used to gather out front to peer into the windows in hopes of seeing the likes of Mickey Mantle on TV. Like the AB&G before it, this local pub made the transition to family eatery. The original tin ceilings as well as one of the oldest bar structures in the state are still in place. A beautiful sixty seat outdoor patio is a favorite gathering place.

Most recently the Kunisches decided to open an operation in a town dear to their hearts – Manchester, Vermont. In 2005, having been homeowners in town for over twenty years, they purchased the historic property on Depot Street now home to the Manchester Bar & Grill. The former barn that became the Track Fore restaurant was lost to a fire in the 1980’s. It is said that many locals, while upset by the terrible fire, did find comfort in the fact that those walls would definitely never talk. The renovated building seemed perfect for the Kunisch specialty – the transition of an historic local pub into a family-friendly bar and grill. Youngest son Ken jumped on the opportunity to relocate to the state where he spent his college years and the Bar & Grill formula made it’s way to the Green Mountain State. Their prediction: continued success at all the locations so long as they never lose track of Ma Connelly’s goal some seventy years ago of providing good food and plenty of it and generous drinks at reasonable price to her customers!

SPECIAL DIETARY NEEDS

BECAUSE ALL OF OUR ENTREES ARE PREPARED TO ORDER, WE WOULD BE HAPPY TO MAKE ALTERATIONS TO MEET ANY DIETARY NEEDS. SIMPLY INFORM YOUR SERVER OF YOUR REQUEST. WE APPRECIATE YOUR PATIENCE ON SPECIAL PREPARATIONS.

THE MAHWAH BAR & GRILL
2 ISLAND ROAD • MAHWAH, NJ • 07430
(201) 529-8056