

Large Plates

Hand-Cut Ribeye Steak*

14 oz. hand-cut USDA choice Ribeye Steak with a Side Salad and your choice of side item \$21

NY Strip Steak*

12 oz. hand-cut USDA choice NY Strip Steak with a Side Salad and your choice of side item \$19

Sirloin Steak*

8 oz hand cut USDA choice sirloin served with a Side Salad and your choice of side item \$15

Bourbon Glazed Bacon Wrapped Meatloaf

A generous portion of our Homemade Meatloaf wrapped in Bacon, glazed with Homemade Bourbon BBQ Sauce, served with Mashed Potatoes and Broccoli \$12

Brisket Platter

Tender Smoked Beef Brisket dipped in Sweet BBQ Sauce, served with Jalapeno Mac-n-Cheese and Broccoli \$12

Pork Belly Smack

Macaroni pasta in our 5-Cheese Béchamel (Cheddar, Pepper Jack, Smoked Gouda, Parmesan, and Provolone) topped with braised Pork Belly and Scallions \$12

Penne Alfredo

Penne pasta tossed in Homemade Alfredo Sauce \$10
Add Chicken or Shrimp \$5
Add Steak* or Ahi Tuna* \$6

Bourbon Street Chicken

Grilled Chicken Breast topped with Monterey Jack Cheese, BBQ Sauce, and diced Bacon. Served with Mashed Potatoes and Broccoli \$13

Buffalo Smack

Macaroni pasta in our 5 cheese Béchamel topped with Bacon, Bleu cheese crumbles, fresh scallions, and fried Chicken Tenders tossed in Buffalo Sauce \$12

Angel Hair Pasta and Meatballs

Angel Hair Pasta topped with our Homemade Meatballs and finished with our Homemade Marinara. Served with Garlic Crostini \$12

Fish-n-Chips

Beer battered and breaded White Fish fried to golden perfection, served with Pub Chips, Homemade Cole Slaw garnish and Tartar Sauce \$12

Fried Shrimp Platter

Half-pound of crispy fried Shrimp, served with Fries, Homemade Cole Slaw garnish and Homemade Cocktail Sauce \$11

Blackened Ahi Tuna*

Pan seared and blackened Ahi Tuna Steak, served with Wild Rice Pilaf, Sesame Soy Cucumber Slaw, and Wasabi Mayo on the side \$14

Sides and Small Bites

Fries \$2

Add Garlic or Cajun Seasoning \$0.50
Add Cheddar-Jack Cheese and Bacon \$1.50

Mashed Potatoes and Gravy \$2

Add Cheddar-Jack Cheese and Bacon \$1.50

Baked Potato \$3

Add Cheddar-Jack Cheese and Bacon \$1.50

Homemade Cole Slaw \$2

Wild Rice Pilaf \$2

Sweet Potato Fries \$3

Onion Rings \$3

Pub Chips \$3

Jalapeno Mac-n-Cheese \$3

Broccoli \$3

Fried Jalapeno Mac-n-Cheese Balls \$4.50

Mixed Vegetables \$3

Desserts

Ice Cream

2 scoops of Vanilla Bean Ice Cream \$2.50

Add Chocolate, Raspberry, Caramel, or Vanilla Sauce \$0.50

Root Beer Float

Vanilla Bean Ice Cream floating in Barq's Root Beer \$3.49

Brownie Sundae

Fresh Made Brownie topped with Vanilla Bean Ice Cream, Whipped Cream, and Chocolate Sauce \$5.99

Housemade Apple Jack Bread Pudding

Served with Vanilla Bean Ice Cream \$5.99

Housemade Seasonal Cheesecake

Ask your Server or Bartender \$4.99

Drinks

*Free refills on all Sodas, Iced Tea, or Coffee
WE OFFER A FULL SERVICE BAR*

Soda, Iced Tea, Coffee

Soda Choices: Coke, Diet Coke, Sprite,

Barq's Root Beer, Mr. Pibb, Ginger Ale,

Milk*, Chocolate Milk* \$2.19

*Refills are \$1.99 extra

Red Bull or Sugar-Free Red Bull 8oz cans \$4.50



RALEIGH, NC

OPEN 365 DAYS A YEAR!
Sun-Thurs: 11:00 am - 12:00 am
Fri & Sat: 11:00 am - 2:00 am

8511 Cantilever Way • Raleigh, NC 27613
(919) 977-0031

www.thepickledonionrestaurant2.com

Big Bites

Ahi Tuna*

Pan seared Tuna with your choice of House or Cajun Seasoning topped with Teriyaki and Sesame Seeds \$10

Meatball Trio

Three hand rolled Meatballs topped with Homemade Marinara, melted Provolone and Parmesan Cheese \$8

Crack Fire

Fresh Jalapenos stuffed with our Homemade Creamy Chicken Crack, wrapped in Smoky Bacon and broiled. Served with Ranch Dressing \$10

Chicken Crack

Homemade Creamy Buffalo Chicken and Cheese Dip served with Tortilla Chips \$8

Chicken Wings

Fried and tossed in your choice of Sauce, Buffalo, Chipotle Gold, Honey Habanero, Sweet Red Chili, Sweet Teriyaki, Lemon Pepper, Sesame Ginger, Garlic Parmesan or Smoky BBQ. Served with Celery and our House Bleu Cheese or Ranch Dressing
9 FOR \$10 18 FOR \$18

45 FOR \$40

All Flats \$1.50, All Drums \$1.50, Grilled \$2 please allow at least 30 min

Pickle Chips

A half-pound of lightly breaded and golden fried Dill Pickle Chips served with Ranch Dressing \$6

Quesadilla

Grilled Flour Tortilla stuffed with sautéed Green Peppers & Onions, Roasted Black Bean Corn Salsa and Cheddar-Jack Cheese, with your choice of seasoned, thinly trimmed Steak or Pulled Chicken. Served with Pico de Gallo and Sour Cream. \$9.50
Or Vegetarian Option: Sautéed Mushrooms \$8

Chili Nachos

Tortilla Chips loaded with Homemade hearty Black Bean Chili, Cheddar-Jack Cheese, diced Jalapenos, Tomatoes and shredded Lettuce. Served with Pico de Gallo and Sour Cream \$8
Add seasoned pulled Chicken \$2 extra

Fried Mac-n-Cheese Balls

Handcrafted Panko breaded Jalapeno Mac-n-Cheese Balls served with Homemade Marinara Sauce \$8

Fried Shrimp Boat

Crispy fried Shrimp tossed in your choice of Sweet Red Chili Sauce topped with fresh cut Scallions, or Spicy Buffalo Sauce finished with Bleu Cheese crumbles \$9

Chicken Tenders

Breaded Tenderloins, plain or tossed, served with your choice of dipping Sauce \$9

Bleu Chips

Our Pub Chips topped with Bleu Cheese Fondue, Bacon and Scallions, drizzled with a Sweet Balsamic Reduction \$9
Add Grilled or fried Chicken \$3

Parmesan Spinach and Bacon Dip

Homemade creamy Spinach Dip served hot, topped with fresh crumbled Bacon, with Pita Points \$8

Calamari Fritta

Half-pound of calamari breaded and fried to golden. Served with two sauces, Spicy Marinara and Sweet Red Chili Sauce \$9.50

Lobster Queso Dip

Creamy Cheese Dip made with Lobster and fresh Pico de Gallo
Served with tortilla chips \$10

Soups and Salads

Our Dressings: 1000 Island, Bleu Cheese, Ranch, Balsamic Vinaigrette, Raspbery Vinaigrette, Honey Mustard, Jalapeno Ranch, or Creamy Italian

Soup of the Day

Ask your Server for today's House Made choices.
Cup - \$3.00, Bowl - \$4.50

French Onion Soup

Homemade Beef Stock infused with caramelized Onions, topped with Garlic Croutons and melted Provolone Cheese \$4.50

Chili

Hearty Homemade Beef Chili, Black Beans, Kidney Beans, Tomatoes, Green Peppers, Onions and Spices. If you like, we'll top it off with raw Onions, Sour Cream, Cheddar-Jack Cheese or Jalapenos.
Cup - \$3.75, Bowl - \$5.50

Cobb Salad

Baby Greens topped with Avocado, Bacon, Egg, diced Tomatoes, Bleu Cheese crumbles, Cheddar-Jack Cheese, and grilled Chicken.
Half \$7.50 Full \$9.50

House Salad

Romaine Lettuce with Red Onions, Diced Tomatoes, Cucumbers, and Cheddar Jack Cheese.
Half \$3.50 Full \$6.50 Add grilled Chicken \$3

Caesar

Romaine Lettuce tossed with Creamy Caesar Dressing, Garlic Croutons and grated Parmesan Cheese.
Half \$4.50 Full \$8 add grilled Chicken \$3
Add seared Ahi Tuna* \$5.50

Southwest Chicken Salad

Romaine Lettuce topped with seasoned pulled Chicken, Cheddar-Jack Cheese, diced Red Onions, diced Tomatoes, Roasted Black Bean Corn Salsa and Green Onions served in a crisp Tortilla Bowl drizzled with Jalapeno Ranch. \$9.50

Buffalo Chicken Salad

Fried Chicken Tenderloin tossed in Mild Buffalo Sauce atop mixed Baby Greens, Red Onions, Cucumbers, Tomatoes, Bleu Cheese crumbles, and Roasted Black Bean Corn Salsa. For a healthier version substitute grilled Chicken.
Half \$6.50 Full \$9.50

The Wedge

Crisp wedge of Iceberg Lettuce topped with Bleu Cheese Dressing, diced Tomatoes, diced Red Onions, fresh crumbled Bacon, Bleu Cheese crumbles, and finished with Balsamic Reduction.
Quarter \$4.50 Half \$8

Tacos

Add 99¢ for fresh sliced avocado. Substitute soft corn shells or lettuce wraps for .49 cents

Fish Tacos

Beer battered and breaded, fried White Fish in Flour Tortillas with Chipotle Aioli Sauce, shredded Romaine Lettuce, diced Tomatoes and Roasted Black Bean Corn Salsa \$11

Pulled Chicken Tacos

Seasoned pulled Chicken topped with Cheddar-Jack Cheese, Pico de Gallo and Jalapeno Ranch \$9

Hoisin Pork Belly Tacos

Braised Pork Belly glazed with Spicy Hoisin BBQ Sauce, topped with crumbled Cotija Cheese and Cucumber Salad \$10

Refried Black Bean Tacos

Seasoned Refried Black Beans with fresh Cilantro, Pico de Gallo, Chipotle aioli, and crumbled Cotija Cheese \$8

Shrimp Tacos

Spicy Shrimp served with a Cilantro Lime Slaw and Pico de Gallo \$11.50

Tuna Tacos*

Seared Tuna topped with Cucumber Slaw and drizzled with Wasabi Aioli \$11

Handhelds

includes 1 Side

Additional charges may apply.

Cubano

Thinly sliced roasted Pork, Ham, Dill Pickles, Swiss Cheese, and Dijon Mustard \$11

Chicago Beef

Roasted Prime Rib dipped in Spicy Au Jus on a toasted Hoagie Roll with Horseradish Mayo and melted Provolone Cheese.
Served medium rare with a side of Spicy Au Jus \$13

Brisket Melt

Tender smoked Beef Brisket dipped in Sweet BBQ Sauce, topped with caramelized Onions and Smoked Gouda Cheese. Served on a fresh Brioche Bun with Baby Greens and Tomatoes \$11

The Philly

Thinly sliced Steak with sautéed Green Peppers, Onions, and Mushrooms, topped with melted Provolone Cheese, served on a Hoagie Roll with Chipotle Aioli. Or make it a Wrap \$10

The Club

Toasted White Bread piled high with Mayo, Lettuce, Tomato, Turkey, Bacon, Ham, and American Cheese.
Or make it a Wrap \$9

Chicken Salad Croissant

Homemade Chicken Salad with Lettuce, Tomato, and American Cheese served on a toasted Croissant \$9

Sirloin Melt*

Served Sliced with melted Cheddar Cheese and Horseradish Mayo on white toasted bread. \$10

Seared Tuna Sandwich*

House or Cajun seasoned, pan seared Ahi Tuna Filet, served on top of Sesame Soy Cucumber Slaw and Wasabi Mayo on a toasted Brioche Bun \$12

Chicken Wrap

Marinated Chicken Breast in a Flour Tortilla with Homemade Ranch, shredded Romaine, diced Tomatoes, shredded Cheddar Jack Cheese, Wild Rice Pilaf, and Roasted Black Bean Corn Salsa \$9

Meatball Parmesan

Hand rolled Meatballs in Marinara with melted Provolone and Pamesan Cheese on a Hoagie Roll \$8.50

Hog in a Quilt

A Half-pound Angus Beef Hot Dog stuffed with Kraut and Swiss Cheese, wrapped in Puff Pastry and baked until golden brown. Served with Chipotle Mustard BBQ Sauce \$11
Please allow 20 minutes for bake time.

Burgers, Chicken, and Black Bean Burgers

Choice of Fire Grilled Burger, Grilled Chicken Breast, Fried Chicken Breast or our Black Bean Patty. Served with Lettuce, Tomato, Pickles, Onions and mayo upon request \$9

*Add Cheddar, Provolone, Swiss, Pepper-Jack, Smoked Gouda, Bleu Cheese, Bacon, or Chili for \$1.30
Add sautéed onions, sautéed peppers, sautéed mushrooms, fried jalapenos, coleslaw, or fried onion straws for .80¢
Add Buffalo Sauce, Wasabi Aioli, Horseradish Mayo, or Chipotle Aioli for .50 cents
All come with your choice of one side or small bite. Additional charges may apply. See next page for choices.*

The Texas Classic*

Topped with Sweet BBQ Sauce, Bacon, and fried Onion Rings with melted American Cheese on a Brioche Bun \$10

Mushroom Swiss*

Topped with sautéed Mushrooms and melted Swiss Cheese on a Brioche Bun \$10

Patty Melt*

Sautéed Onions, Bacon, and Swiss Cheese on toasted White or Rye Bread \$10

Black and Bleu*

Bacon, Bleu Cheese crumbles, and Onion Straws on a Brioche Bun \$10

FireHouse*

Pepperjack Cheese, Fried Jalapenos, drizzled with Honey Habanero Sauce \$10

Hangover*

Bacon, Cheddar, fried Egg, and Sriracha Mayo on a toasted Croissant \$11

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses. Prices do not include tax. Alert your server if you have special dietary requirements.

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