

Dale's

SOUTHERN GRILL

1 8 4 3

MONTGOMERY HIGHWAY

birmingham

AL 35244

T: (205) 987-4757

A SOUTHERN EXPERIENCE

Dale's

dinner

SMALL PLATES

BLT Sliders

Fried green tomatoes crisp applewood bacon, sharp cheddar, cilantro lime sauce, served with sweet potato fries. 6.99

Crab Cake Medallions with Fried Green Tomatoes

Served with tangy Remoulade sauce. 7.99

Taster's Treat

Our chicken salad and spicy pimento cheese with fresh fruit and crackers. 9.99

Warm Pimento Cheese Dip

Served with Crostini and crisp vegetables 6.99

Fried Green Tomatoes

Served with LA Caviar. 5.99

Classic Deviled Eggs

A traditional Southern staple. We top ours with candied bacon! 6.99

Shrimp Stackers

Crispy shrimp tossed in a creamy, spicy sauce....delicious and addictive 8.99

Sweet Potato Fries & Fried Dill Pickles

Served with chipotle dipping sauce. 5.99

Pimento Cheese Quesadillas

served with chipolte sauce 5.99

Our Customer Favorite

CRISP COMBO

Pecan crusted sausage medallions, country fried chicken bites and steak tips. Served with dipping sauce. 9.99

SOUP & SALAD

Dressings: Ranch, Blue Cheese, Honey Mustard, Italian, Balsamic, Raspberry Vinaigrette, Thousand Island.

Seafood Gumbo 5.99

House Salad

Mixed greens, vine-ripe tomatoes, warm bacon, chopped egg, cheddar cheese, croutons. 6.99
Add Chicken 9.99
Add Shrimp 11.99

Salad Sampler

House-made chicken salad, pimento cheese, and fresh fruit over a bed of crisp greens. 9.99

Sweet Spinach Salad

Baby spinach, honey toasted almonds, fresh strawberries, cranberries, Mandarin oranges and fried onions. 8.99
Add Chicken 11.49
Add Salmon 12.99
Add Shrimp 11.99

Vegetable Soup 3.49

Caesar Salad

Classic caesar with vine-ripe tomatoes. 8.99
Add Chicken 11.49
Add Salmon 12.99
Add Shrimp 11.99

Country Chicken Salad

Grilled chicken, black beans, black eyed peas, Pepper Jack cheese, grape tomatoes, roasted red bell peppers, cilantro-lime dressing. 9.99

Chicken Salad & Greens

Crisp romaine, our house-made chicken salad, toasted almonds, cranberries, grapes, seedless cucumbers. 9.99

FROM THE GRILL

*All entrees served with two sides and choice of bread.
Add skewer of shrimp(6), or crab cake - 5.99*

Char-Broiled Rib-eye*

Dale's uses well marbled, USDA choice, gently marinated and grilled-to-order. 8 oz. 12.99 • 14 oz 16.99

Baby Back Ribs

Meaty and tender, dry rubbed, slow roasted and grill finished. Served with our own house-made BBQ sauce. Half 11.99 • Full 17.99 • Full Plus 23.99

Surf and Turf*

Rib-eye or Sirloin perfectly grilled. Served with grilled shrimp and spring vegetables. 8 oz 16.99 • 14 oz 20.99

Center-Cut Pork Chop

Hickory Smoked then finished on Char-broiler. 6 oz. 9.99 • 12 oz. 12.99

Filet Mignon*

Wrapped in applewood bacon and cooked to perfection. 5 oz. 13.99 • 9 oz. 19.99

Pepper Steak

Glazed beef tenderloin with peppers and caramelized onions. Served over white rice. 11.99

Flat Iron Sirloin

Tender and juicy, with bourbon glaze and rosemary potatoes. 13.99

Classic Ground Chuck Steak*

Our own blend of ground chuck, sirloin and brisket. Served with rich brown gravy or Vidallia onions. 9.99

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.

SEASIDE SELECTIONS

Served with two sides and bread.

Low Country Shrimp and Grits

Amazing flavors! Stone ground grits, gouda cheese, applewood bacon and jumbo shrimp.
Half 9.99 • Full 15.99

Almond Encrusted Trout

Hand-breaded with toasted almonds. 12.99

Fried Freshwater Catfish Fillets

Hand-breaded with seasoned cornmeal, a light and delicate southern classic!
Twins 9.99 • Triplets 12.99

Seafood Sampler

Grilled shrimp, blackened grouper, Southern style crab cake with remoulade and grilled vegetables. 16.99

Golden Fried Shrimp

Buttermilk battered then lightly dusted with crushed crackers. Lunch 9.99 • Dinner 11.99

Grilled Atlantic Salmon

Gorgeous filet from the icy Atlantic served with honey-lime glaze. 15.99

Southern Crab Cakes

House-made, loaded with crab and seared with butter. Served with remoulade and fried green tomatoes. Single 9.99 • Double 14.99

Grilled Jumbo Shrimp

Skewered and seasoned with butter sauce, served with grilled vegetables.
Half 9.99 • Full 13.99

Salmon Patties

House-made with Atlantic salmon breaded in crushed crackers and fried with dill sauce. 9.99

Grilled Fish of the Day

Served with lemon butter sauce. 11.99

Blackened Tilapia Filet

Delicate fresh water, mild texture served with grilled vegetables. 9.99

Fried Combo

Crisp fried catfish fillets and fried shrimp served over a bed of fries. 14.99

Pecan Crusted Trout

Lightly breaded in panko crumbs with toasted pecans. 12.99

BURGERS AND MORE

Served with hand-cut fries, sweet potato fries, or slaw.

Southern Cheeseburger 8.99

Bold Burger with Pimento Cheese 9.99

Mushroom Swiss Burger 9.99

Grilled Chicken Sandwich 8.99

Chicken Salad Sandwich 8.99

Fish & Chips 8.99

Fried Catfish Po'boy 8.99

CHICKEN

Served with two sides and bread.

Chelsea Chicken

Smoked boneless breast, bacon, Monterey Jack cheese, tomato, onion and BBQ sauce served with rice pilaf. 11.99

Blackened Chicken Breast

With house-made blackened seasoning and served with grilled summer vegetables. 10.99

Smothered Chicken Breast

Boneless breast, mushrooms, Swiss cheese and vegetables in a white wine sauce. 10.99

Pecan-Crusted Chicken Breast

Pecan Panko breading served with pecan butter sauce. 10.99

Chicken Teriyaki

Sweet, glazed, boneless breast with rice pilaf. 10.99

Chicken Fried Chicken

Buttermilk battered and rolled in crushed saltines and fried, served with cream gravy. 9.99

Golden Fried Chicken Tenders

Jumbo tenders with house-made honey mustard. 9.99

Grilled Chicken Breast

Served with cornbread dressing and homemade cranberry sauce 10.99

SIDES

*A la Carte 2.49/ea or Family Style 6.99/ea
Combination Plate - Pick Four 8.99*

Broccoli Salad

Carrot &

Raisin Salad

Creamy Coleslaw

Cucumbers, Onions
& Tomatoes

Fresh Fruit Salad

Glazed Strawberries
& Bananas

Cranberry
Delight Gelatin

Southern
Green Beans

Beans: Limas,
Black-eyed Peas,
Pinto or Navy

Carrot Souffle

Squash Casserole

Okra & Tomatoes

Turnip Greens

Broccoli,
Rice & Cheese

Steamed

Buttered Cabbage

Grilled Summer
Vegetables

Cornbread Dressing

Macaroni and
Cheese

Cream Corn

Rice: White or Pilaf

Fried Okra

Fried Green
Tomatoes

French Fries: Hand
Cut or Sweet Potato

Potatoes: Mashed,
Roasted, Baked,

Sweet or
Candied Yams

Glazed Apples

Garden Salad

Steamed Broccoli
with Carrots

Loaded Baked Potato
+ .99

lunch

Served daily 11 am - 4 pm

SEASIDE

Served with two sides and choice of bread.

Grilled Fish of the Day 8.99

Salmon Patties with
Dill Sauce 8.99

Shrimp and Gouda
Cheese Grits 9.99

Fried Trout Almondine 8.99

Golden Fried Shrimp (9) 8.99

Crab Cake with Green
Tomatoes 8.99

Pecan Encrusted Trout 8.99

Fried Catfish Filets (2) 8.99

Blackened Tilapia
with Grilled Vegetables 8.99

CHICKEN

Served with two sides and choice of bread.

Country Fried Chicken
Tenders 8.99

Chicken Pie with Flaky Biscuit
8.99

Chelsea Chicken Breast with
Rice Pilaf 8.99

Chicken Tetrazzini 8.99

Smothered Chicken with
Mushroom & Swiss 8.99

Chicken Teriyaki with
Rice Pilaf 8.99

Fried Chicken Livers with
Onion Sauce 8.99

Pecan Chicken Breast w/
Butter Sauce 8.99

Blackened Chicken Breast
with Vegetables 8.99

Chicken Fried Chicken
with Cream Gravy 8.99

Grilled Chicken Breast with
Cornbread Dressing 8.99

SOUTHERN COMFORTS

Served with two sides and choice of bread.

Pot Roast with Root Vegetables 8.99

Red Beans, Rice & Sausage 8.99

Pork Chop with Cornbread Dressing 8.99

Breaded Pork Chop with Cream Gravy 8.99

Seared Meatloaf with Cheese Grits 8.99

Chicken and Dumplings 8.99

Beef Liver with Onion Sauce 8.99

Roast Turkey with Cornbread Dressing 8.99

Country Fried Steak with Cream Gravy 8.99

Ground Chuck Steak 8.99

Vegetable Plate 8.99

FRESH BREADS

Yeast Roll, Cornbread, Raisin-Bran Muffin, Jalapeño Cornbread, or Biscuit.

daily SPECIALS

*Served with two sides and
choice of bread.*

MONDAY

Nash-Vegas Hot Chicken
Breast 8.99

Grilled Mahi-Mahi 8.99

Hawaiian Sirloin with Peach
Salsa 9.99

TUESDAY

Poppy Seed Chicken
Casserole 8.99

Parmesan Tilapia with
Marinara Sauce 8.99

Burgundy Salisbury Steak 8.99

WEDNESDAY

Pan-Seared Tilapia with
Provencale Sauce 8.99

Teriyaki Sirloin with Rice
Pilaf 9.99

Smothered Chicken & Rice 8.99

THURSDAY

Baked Italian Beef
Lasagna 8.99

Chicken & Sausage Étouffée
over Rice 8.99

Pecan Tilapia over
Fresh Greens 8.99

FRIDAY

Fried Filet of Grouper 8.99

Braised Beef Tenderloin with
Sautéed Mushrooms &
Onions 9.99

Smothered Pork Chop with
Onions 8.99

SATURDAY

BBQ Ribs & Chicken 10.99

Sirloin Stack with
Garlic Potatoes 11.99

Grilled Mahi with Shrimp 10.99

SUNDAY

Crispy Buttermilk-battered
Chicken Breast 8.99

Blackened Catfish Filets with
Gouda Grits 10.99

Steak and Cake with
Remoulade Sauce 13.99

HUNGRY FOR HEALTHY

*Fresh, Heart-Healthy Meals
Under 600 Calories!*

Grilled Filet of Tilapia

Served with Clanton peach salsa, rice pilaf with seasonal vegetables. 9.99

Char-broiled Sirloin with Southern Salsa

Served with herb-roasted new potatoes, steamed broccoli and carrots. 11.99

Grilled Chicken Breast

Served with baked sweet potato, steamed broccoli and carrots. 9.99

Center-Cut Boneless Pork Chop

Served with peach salsa, herb-roasted potatoes, seasonal vegetables. 9.99

Country Chicken Salad

Grilled chicken, black beans, black eyed peas, cheddar cheese, vine-ripe tomatoes, roasted peppers, cilantro lime dressing. 9.99

Grilled Atlantic Salmon

Served with rice pilaf and seasonal vegetables. 9.99

SOUTHERN COMFORTS

Classic Favorites

Chicken Tetrazzini

Tender white meat chicken with cheddar cheese, pasta, mushrooms, and more. Baked to golden goodness! 9.99

Grilled Meatloaf & Cheesy Grits

Well seasoned ground chuck, hand-formed, baked, then seared on flat-top grill, served with tomato Creole sauce. 9.99

Chicken & Dumplings

Simmered in roux, all white-meat chicken breast meat with hand-rolled drop dumplings. 9.99

Roasted Turkey & Cornbread Dressing

My grandmother's dressing recipe with giblet gravy and fresh cranberry sauce. 9.99

Red Beans, Rice & Sausage

A Monday tradition in Louisiana, served with smoked andouille sausage. 9.99

Chicken Pot Pie

Chunky all white meat chicken loaded with vegetables, in a rich sauce with a flaky biscuit topping. 9.99

Country Fried Steak

Beef cutlet, hand-breaded in crushed crackers, served with cream gravy. 9.99

Home-Style Pot Roast

Fork-tender slow roasted for hours. Served with root vegetables. 9.99

Sauteed Beef Liver with Robust Onion Sauce

Tender calves liver, lightly dusted with seasoned flour then grilled. Garnished with bacon! 8.99

Fried Chicken Livers

Rolled in seasoned flour and fried crispy, topped with rich, piping-hot bacon onion sauce. 9.99

Breaded Pork Chop

Center cut hand breaded with crackers and panko...served with classic milk gravy.

Vegetable Plate

Choose any four sides. Served with your choice of bread. 8.99

MAKE IT A SOUTHERN EXPERIENCE!

Add an additional side and a home-made dessert to any lunch or dinner entree only 4.99

daily FEATURES

MONDAY

Family Night

WEDNESDAY

Combo Night

SATURDAY

\$7 Burgers

TUESDAY

Steak Night

THURSDAY

Half-price Wine

SUNDAY

5% to your Church

FRIDAY

\$2.00 Draft Beer

BEER AND WINE

Happy Hour - 4 to 6

- Bottled Beers -

Bud Light
Corona Extra
Michelob Ultra
Sam Adams
Miller Lite,
Coors Light
Budweiser
Yuengling
3.99 each

- Draft -

Dale's Ale
Sam Adams
Bud Light
Miller Lite
3.49 each

- House Wines -

Merlot
Cabernet
Pinot Noir
Shiraz
Pinot Grigio
Chardonnay
White Zinfandel
Reisling
6.00 each

DESSERT

Life is too short ... eat dessert first!

Mississippi Mud Pie

Nutty crust, chocolate and cream cheese with pecans
3.99

Brownie Delight

Warm brownie, vanilla ice cream, whipped cream,
nuts and a cherry! 3.99

Sugar-Free Cherry Pie

Sweetened with Splenda 3.99

Red Velvet Cake

Three rich layers filled with pecan studded cream
cheese icing 3.99

Lemon Icebox Pie

A Southern tradition... 3.99

Banana Pudding

Custard based light and fluffy 3.99

Pecan Pie

with fresh whipped cream 3.99

Strawberry Shortcake

Home-made pound cake fresh berries and cream
3.99

Peach Cobbler

Classic crust with fresh peaches 3.99
A la Mode 1.00

Bread Pudding with Vanilla Cream

New Orleans inspired... 3.99

Red Velvet Cupcakes (2) 2.49

ABOUT OUR SEAFOOD

The seafood products we serve are selected from the country of origin that offers the highest quality of its kind. Some quality seafood products originate from USA, but some selected seafood items are much better from other countries. It is our policy to buy only the very best products available, so the countries of origin may include: USA, China, Thailand, Malaysia, Indonesia and Vietnam.

