

STARTERS

Appetizers for two or more or dinner for one

Hummus

Our signature hummus with a tasty tomato & onion relish and grilled pita wedges 6.95

Pepperoni Bread

Fresh pizza dough rolled with pepperoni, mozzarella & provolone cheese, baked 'til golden brown & crusty, served with our marinara sauce for dipping 7.95

Fried Artichokes

With lemon aioli 5.95

Three Amigos Salsa

A trio of freshly made salsa with blue corn tortilla chips 6.95

Mini-Burgers

Four sliders topped with American cheese, served with fries on mini pretzel buns 11.95

Mini-Pork Tenderloins

Four ill' panko breaded pork tenderloins with spicy chili mayo, served with fries on mini pretzel buns 9.95

Kona Chicken Sliders

Four mini teriyaki chicken sammies with grilled pineapple, ham & pepper-jack cheese 8.95

Chicken Pot Pie Fritters

Hash browns stuffed with chicken, carrots, onion & celery with real chicken gravy 8.75

Pulled Pork Minis

Slow roasted pork shoulder with sweet homemade BBQ and dijon cole slaw. Served on pretzel bun with fries 10.50

Zucchini Fritters

Shredded zucchini and cheese patties, egg battered, sauteed 'til crispy, with our homemade sauce 8.95

Stuffed Quesadilla

Your choice of one of our unique fillings grilled between two tender flour tortillas 9.25

Caprese – Our famous house made mozzarella, sliced tomatoes, fresh basil leaves, and extra virgin olive oil

Hot House Beef – Shredded sirloin simmered in our exclusive fiery hot sauce with cabbage & shredded house mozzarella

Caribbean Style Chicken – Grilled jerk rubbed & peanut crusted chicken breast with melted pepper jack cheese

Curry Chicken – Diced grilled chicken & onions combined with rice and smothered in a velvety, spicy curry sauce

Southwestern – Mexican spiced turkey sausage, our fresh corn & bean salsa and red peppers with pepper jack cheese

Shrimp – Seasoned, flour-dusted shrimp blended with a zesty garlic aioli and mozzarella cheese

Crab Florentine Dip

Jumbo lump crab meat in a medley of cheeses & spinach, with blue corn tortilla chips 11.95

Beer Cheese

Wisconsin beer cheese served with pita chips 6.00

SALADS

Starter or side salads

House 3.75

Caesar 5.25

Iceberg Wedge 5.25

Greek 5.25

Grilled Fruited Caesar

Add any of the following:

Grilled Chicken 3

Crumbled bacon 1.25

Grilled Shrimp 5

SOUPS

Choose one of our three fresh house made offerings cup 3 bowl 4.50

Tomato – creamy & velvety

French Onion – Gruyere cheese & french bread

Seasonal – please ask about today's soup

BIGGER SALADS

Asian Chicken Slaw

Chicken, noodles, scallions, almonds & a green cabbage slaw tossed in a peppery Asian dressing 9.50

Caprese

Our homemade mozzarella, tomatoes and fresh basil, drizzled with extra virgin olive oil and a balsamic reduction 9.95

Classic Cobb

Turkey, ham, egg, tomato, bacon, bleu cheese and avocado on a bed of iceberg and romaine lettuces 9.50

Grilled Fruited Caesar

Grilled chicken, fresh fruit and asiago cheese on a bed of grilled romaine lettuce with honey caesar dressing 8.95

Our House Made Dressings

Bleu cheese, ranch, Thousand Island, Caesar, honey mustard, honey Caesar

Vinaigrettes: Raspberry, oregano and balsamic

ENTREES

Burgers

A Certified Angus Beef burger grilled to juicy perfection with LTQ & a P, on a toasted pretzel bun with crisp freshly cut & seasoned potato chips 8.5

Naked

Bleu Cheese

Bacon-Cheddar BBQ

Brie & Grilled Onion

Turkey Burger

Hand pressed seasoned ground turkey, grilled to succulent perfection 8.50

Pulled Pork

8 oz of slow roasted pork shoulder with sweet homemade BBQ and dijon cole slaw. Served on pretzel bun with fries 8.50

Pastas

Choose one of our zesty classic pasta dishes, served with crusty garlic bread 9.95

Pesto Tortellini

Fettuccini Alfredo

Penne A La Vodka

Spaghetti Marinara

Add any of the following:

Grilled chicken 3

Grilled shrimp 5

Broccoli 2

Black n Bleu Beef Tips

Spicy Cajun tenderloin tips & sweet caramelized onions with bleu cheese grits served with a side of creamy horseradish sauce 13.95

Risotto

Arborio rice, sauteed onions, garlic, corn and wild mushrooms, drizzled with truffle oil & Parmesan cheese 11.95

Buffalo or Schezwaun Ribs

Tender, juicy pork ribs in tangy buffalo sauce, with carrots, celery & a chunky bleu cheese dressing 12.75

Brats & Sauerkraut

Two juicy grilled bratwursts and tangy mustard sauerkraut with crispy potato pancakes, served with sour cream and applesauce 11.50

Greek Lamb Kabobs

Flavorful chunks of grilled lamb, onions & potatoes, with grilled pita bread and a refreshing greek style cucumber-dill sauce 12.25

OssO Bucco - Our Award-Winning Specialty!

A pork shank with diced pancetta braised in red wine with onion, carrots, celery, garlic & wild mushrooms, atop truffled risotto 15.95

Chicken Valdostana

Grilled chicken breast topped with prosciutto and fontina cheese, tossed in angel hair pasta and lemon butter white wine sauce 13.95

French Cut Pork Chop

A grilled pork chop topped with smoked gouda cheese, smoked bacon, atop garlic mashed potatoes and creamed spinach 15.95

Mac & Cheese

Ditalini pasta bathed in fresh mozzarella, Parmesan, Provolone and a butter cream sauce 11.50

Add any of the following:

Grilled chicken 3

Ground beef 3

Crumbled bacon 3

Grilled shrimp 5

Broccoli 2

The entrees below are served with seasonal side veggies

New York Strip Steak

A 12 oz seasoned New York strip steak served a Gruyere topped french bread crouton, also available: French onion, Brandy mushroom 15.50

Bacon-Wrapped Petit Filet

A fork tender filet crusted in our special seasonings, wrapped with pepper bacon & topped with our homemade herb butter 17.50

Jerk Chicken

A succulent jerk-spiced marinated chicken breast, grilled & served with a chunky mango salsa 13.75

Parmesan-Crusted Walleye

Lightly sauteed Parmesan & panko crumb coated walleye filet 12.75

Choose one of our tender, moist fish dishes Available: Cajun, Blackened or Grilled

Atlantic Salmon

Salmon with fresh lemon, extra virgin olive oil, capers, dill, and a touch of parsley 15.95

Seasonal Fish

Ask your server, market price

Caution: All fish may contain pin bones.

USUAL SUSPECTS

6319 Guilford Avenue
Indianapolis, IN 46220
317-251-3138

www.usualsuspectsindy.com

HOURS

T-Su: Dinner from 5 p.m.-10 p.m.;

Fri-Sa: Bar Late Night

10 p.m.-2 a.m.;

Closed Mondays

HOUSE SPECIALTIES

"Award Winning" OssO Bucco,
Shrimp Quesadillas, Original Big Papi
House Margarita

DRESS

Casual

COST \$\$\$

ENTERTAINMENT (N)

CREDIT CARD ACCEPTED (Y)

BANQUET FACILITIES (N)

CHILDREN WELCOME (N)

CHILDREN'S MENU (N)

CARRYOUT AVAILABLE (Y)

RESERVATIONS ACCEPTED (Y)

WHEELCHAIR ACCESS (Y)

BAR SERVICE (Y)

