

the **ALCOVE**

APPETIZERS

SPINACH FROMAGE 12

Spinach and a Four Cheese Blend;
served with Flatbread

FIRECRACKER SHRIMP 16

Fried Shrimp, Toasted Sesame Seed,
Sweet Chili Aioli

CALAMARI 15

Cornmeal Breaded, Banana Peppers,
Salsa Roja, Garlic Aioli

OYSTERS ON THE HALF SHELL* 16

Cocktail Sauce and
Horseradish Mignonette

OYSTERS ROCKEFELLER 18

Baked Oysters with Creamy Rockefeller Mix
and Asiago Cheese

SHRIMP COCKTAIL 15

Ginger Poached Oishii Shrimp; served with
Cocktail Sauce and Louis' Sauce

CRAB DIP 14

White Cheddar, Old Bay Seasoning, and Toasted
Bread Crumbs; served with Flatbread

CHORIZO DATES 15

Medjool Dates stuffed with Chorizo and
Wrapped in Bacon; served with Spicy Aioli

CHARCUTERIE BOARD 22

Assorted Cheeses and Cured Meats,
Apple, and Seasonal Marmalade

RICOTTA ARANCINI 12

Fried Rice Arancini with Parmesan and
Fresh Herbs; served with Romesco Sauce

SOUPS

Ask your server for the Soup Du Jour 5 / 7

FRENCH ONION 8

Provolone and Emmentaler Swiss Cheese

TOMATO BASIL cup 4 | bowl 6

House Made with Fresh Herbs and Parmesan Crisp

SALADS

Options - add: Chicken 5, Salmon 7, Steak* 8, Grilled Shrimp 8, or Chilled Shellfish* 8*

ALCOVE HOUSE SALAD

Side 5, Entree 9

Tomato, Cucumber, Croutons,
and Cheddar Cheese

CAESAR SALAD (add Anchovies \$2)

Side 6, Entree 11

Parmesan Crisp, Croutons,
and Bacon

WEDGE SALAD

Side 6, Entree 11

Bacon, Red Onion, Bleu Cheese
Crumbles, and Tomato

COBB SALAD 15

Romaine Lettuce, Avocado, Tomato, Onion,
Bacon, Egg, Bleu Cheese Crumbles;
served with a dressing of your choice

SPINACH SALAD 15

A Blend of Spinach and Frisee, Local Apples,
Toasted Walnuts, Red Onion, Dried Cranberries, and
Goat Cheese; served with House Dressing

BRUSSELS SPROUT SALAD 15

Shaved Brussels Sprouts, Romaine Lettuce,
Pomegranate, Toasted Almonds, Pear, and Asiago
Cheese; served with Sherry Vinaigrette Dressing

SIDES

Asparagus 8

House Whipped Potatoes 6

Brussels Sprouts 8

Macaroni & Cheese 6 (add lobster \$6)

Steak Fries 5

Truffle Risotto 8

Baked Potato 5

Haricots Verts 8

Mushrooms 8

STEAKHOUSE MENU

*Served with an Alcove House Salad and Side of your Choice; Add a Lobster Tail \$22
Toppings: Béarnaise 3, Au Poivre Sauce 4, Oscar 6, Bleu Cheese 4, Coffee Crust 4*

FILET MIGNON* 50
7 oz. Center Cut;
served with Demi-glace

SURF N' TURF* 65
7oz. Center Cut Filet Mignon with Demi-glace
and a Cold-Water Lobster Tail;
served with Clarified Butter

PRIME RIB* 40
Crusted with a Blend of Spices, Horseradish,
Mustard, and Rosemary; served with Au Jus and
Horseradish Cream Sauce
(served Thursday – Saturday, Limited Availability)

BONE OUT RIBEYE* 45
Thick, Hand-Cut 16 oz. Ribeye

8 OZ. HANGER STEAK* 38
Coffee Crusted Hanger Steak; served with Demi-glace

10 OZ. DRY AGED STRIP STEAK* 52
30-day Dry Aged, Prime Angus Reserve and
Rosemary Truffle Butter

SIRLOIN STEAK* 34
8 oz. Angus Reserve USDA Prime; served with Demi-glace

PORK CHOP* 32
16 oz. Double Bone In Pork Chop;
served with Local Honeycomb and Lemon

CHEF'S MENU

Served with an Alcove House Salad

SALMON OSCAR* 34
Topped with Crab and Béarnaise;
served with Truffle Risotto, and Asparagus

LOBSTER THERMIDOR 48
Crab Crusted Lobster Tail;
served with Asparagus and Lobster Sherry Sauce

SCALLOPS 35
Pan Seared Scallops, Truffle Risotto,
and Asparagus;
served with Demi-Glace, Basil Oil, and Scallions

SAKE SEA BASS 42
Soy and Sake Marinated Chilean Sea Bass;
served with Shrimp Dumplings, Leeks, Carrot, and
Shiitake Mushrooms; in a Shiso Broth

LAMB GNOCCHI 30
Braised Lamb Ragu Sauce, House Rolled Gnocchi,
Herbed Ricotta Cheese, and Fried Leeks

CHICKEN CORDON BLEU 28
Ohio Chicken with Prosciutto, Emmentaler Cheese,
Bleu Cheese Cream Sauce; served with House
Whipped Potatoes, and Haricots Verts

CHEESE RAVIOLI 27
Parmesan, Asiago, and Ricotta Cheeses with
Toasted Walnuts, Shallots, Mushrooms, and Sage;
with a Vin Blanc Sauce

BEEF WELLINGTON 38
A French Classic with Bacon,
Mushrooms Duxelles, and Dijon Mustard;
served with Demi-glace and Asparagus

SANDWICHES

Served with Fries, Chips, Alcove House Salad or a Cup of Soup

STEAK BURGER* 17
Alcove House Blend, Lettuce, Tomato,
Red Onion, and White Cheddar

CRISPY CHICKEN 17
Spicy Aioli, Lettuce, Tomato, Pickles,
and Havarti Cheese

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. (06/23)