

# the **ALCOVE**

## APPETIZERS

### SPINACH FROMAGE 12

Spinach and a Four Cheese Blend;  
served with Flatbread

### CALAMARI 15

Cornmeal Breaded, Banana Peppers,  
Salsa Roja, and 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,  
Cocktail and Louis' Sauce

### FIRECRACKER SHRIMP 16

Fried Shrimp, Toasted Sesame Seed,  
and Sweet Chili Aioli

### CHORIZO DATES 15

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

### 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 BISQUE 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

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

## SANDWICHES

*Served with your choice of Fries, Chips, Alcove House Salad, or 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

### REUBEN 16

Pastrami on Marble Rye Bread, Sauerkraut,  
Swiss Cheese and our own 1001 Dressing

### FISH SANDWICH 15

Beer Batter Cod, Cheddar Cheese, Lettuce,  
Tomato, and Tartar Sauce

### LOBSTER ROLL 16

Lobster Salad on a Split Top Bun  
with Microgreens and Lemon

### GRILLED CHEESE 10

Texas Toast, White and Yellow Cheddars,  
and a Buttery Amish Cheese;  
with Fresh Herbs, and Tomato

### FRENCH DIP 15

Shaved Prime Rib, Onions and Mushrooms,  
Provolone, and Horseradish Cream Sauce;  
served on a Toasted Baguette  
and a side of Au Jus



## ALA CARTE

### SHRIMP TACOS 16

Available Fried or Grilled in a Flour Tortilla  
with Sweet Red Pepper Sauce;  
served with House Made Slaw and  
Cilantro Lime Crema

### VEGETARIAN WRAP 11

Roasted Squashes, Red Pepper, Onion and  
Mushrooms, Herbed Goat Cheese,  
Lettuce and Tomato;  
wrapped in a Garlic and Herb Tortilla

### CHICKEN CLUB WRAP 12

Grilled Chicken, Romaine Lettuce, Cheddar  
Cheese, Tomato, Bacon, and Cilantro Ranch  
Dressing; wrapped in a Garlic and Herb Tortilla

### FLATBREADS 12

Creamy Rockefeller with Caramelized Onions,  
Asiago Cheese, Red Pepper Flake  
OR  
Chicken, Bacon, and Provolone  
with Ranch and Scallions



## ENTRÉES

*Served with a side of your choice, an Alcove House Salad, or a Cup of Soup*

### BEER BATTERED COD 18

Served with Coleslaw and Tartar Sauce

### SALMON\* 25

Pan Seared Norwegian Salmon,  
basted in Lemon and Butter

### CHICKEN 22

Two Seasoned and Grilled  
Chicken Breasts

### SIRLOIN STEAK\* 34

8 oz Black Angus Prime



## SIDES

Kettle Chips 4

Macaroni and Cheese 6 *(add lobster \$6)*

Asparagus 8

Coleslaw 4

Steak Fries 5

Haricots Verts 5