

the **ALCOVE**
Happy Mother's Day

STARTERS

CRAB DIP 14

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

SPINACH FROMAGE 12

Spinach and a Four Cheese Blend;
served with Flatbread

SHRIMP COCKTAIL 15

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

OYSTERS ON THE HALF SHELL* 16

Cocktail Sauce and Horseradish Mignonette

OYSTERS ROCKEFELLER 18

Baked Oysters with Creamy Rockefeller Mix
and Asiago Cheese

RICOTTA ARANCINI 12

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

SHELLFISH TOWER 45

Oysters on the Half Shell, Ginger Poached Shrimp,
Snow Crab, and Lobster Salad;
served with Crostini and a Trio of Sauces

SALADS & SOUPS

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

ALCOVE HOUSE SALAD *side 5, entree 9*

Tomato, Cucumber, Croutons, and Cheddar Cheese

CAESAR SALAD *side 6, entree 11 (add Anchovies \$2)*

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

FRENCH ONION SOUP 8

TOMATO BASIL BISQUE 4 / 6



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

LOBSTER ROLL 16

Lobster Salad on a Split Top Bun
with Microgreens and Lemon

Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. (05/24)

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

PORK CHOP* 32

16 oz. Double Bone In Pork Chop;
served with Local Honeycomb and Lemon

PRIME RIB* 40

Crusted with a Blend of Spices, Horseradish,
Mustard, and Rosemary; served with Au Jus
and Horseradish Cream Sauce

SIRLOIN STEAK* 34

8 oz. Angus Reserve USDA Prime; served with Demi-glace

DRY AGED STRIP STEAK* 52

30-day Dry Aged, Prime Angus Reserve and
Rosemary Truffle Butter

CHEF'S MENU

Served with an Alcove House Salad

SALMON OSCAR* 34

Pan Seared Salmon, served Oscar Style
with Truffle Risotto and Asparagus

GRILLED SCALLOPS 35

Grilled Scallops served with Whipped Potatoes
and Vegetable Medley

LAMB GNOCCHI 30

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

BALSAMIC CHICKEN 28

Two Golden Balsamic Marinated Chicken Breasts
served with Whipped Potatoes and Vegetable Medley

CHEESE RAVIOLI 27

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

OISHII SHRIMP 32

Skewered and Grilled Shrimp;
served with Whipped Potatoes and Vegetable Medley

BRUNCH

Served with an Alcove House Salad

WESTERN OMELETTE 14

Cheddar Cheese, Bacon, Red Pepper and Onion

BRISKET HASH 24

Braised Brisket Over Crispy Redskin Potatoes
and topped with a Poached Egg and Scallions

SIDES

Asparagus 8

House Whipped Potatoes 6

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

Bacon 6

Steak Fries 5

Truffle Risotto 8

Baked Potato 5

Haricots Verts 5

Vegetable Medley 6

Crispy Redskin Potatoes 6

Fruit Cup 5