

the **ALCOVE**

APPETIZERS

CHORIZO DATES 15

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

SPINACH FROMAGE 13

Spinach and a Four Cheese Blend; served with Flatbread

MUSSELS 15

PEI Mussels, Chorizo, Caramelized Onion, Jalapeno, and White Wine Butter Sauce; served with a Toasted Baguette

ARANCINI 13

Roasted Corn and Jalapeno, Cream Cheese Fried Arborio Rice with Romesco and Lime Crema

FIRECRACKER SHRIMP 16

Fried Shrimp, Toasted Sesame Seed, and Sweet Chili Aioli

CALAMARI 15

Cornmeal Breaded, Banana Peppers, Romesco, Garlic Aioli

CHILLED CRAB DIP 14

Creamy Cold Crab Dip with Old Bay Seasoning, Horseradish, Lemon and Red Pepper; served with Crostini

OYSTERS ON THE HALF SHELL* 18

Cocktail Sauce and Horseradish Mignonette

OYSTERS ROCKEFELLER 20

Baked Oysters with Creamy Rockefeller Mix and Asiago Cheese

SHRIMP COCKTAIL 16

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

SOUPS

Ask your server for the Soup Du Jour - Cup 5 / Bowl 7

FRENCH ONION 8

Provolone and Swiss Cheese

TOMATO BASIL BISQUE Cup 5 | Bowl 7

Fresh Herbs and Parmesan Crisp

SALADS

Options - Add: Chicken 5; Salmon, Steak*, or Grilled Shrimp 8*

ALCOVE HOUSE SALAD

Side 5, Entree 10

House Cut Blend of Living Lettuces, Tomato, Cucumber, Croutons, and Cheddar Cheese; served with Golden Balsamic Dressing

CAESAR SALAD (add Anchovies \$2)

Side 6, Entree 12

Chopped Romaine Hearts, Parmesan Crisp, Croutons and Bacon; served with Caesar Dressing

WEDGE SALAD

Side 6, Entree 12

Crisp Iceberg Lettuce, Bacon, Red Onion, Bleu Cheese Crumbles and Tomato; served with a Dressing of your Choice

BURRATA STONE FRUIT SALAD 16

Smoked Peaches and Plums, Burrata Cheese, Arugula and House Mix; served with Honey Lime Dressing

COBB SALAD 16

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

SPINACH SALAD 16

Spinach and Baby Arugula Blend, Strawberries, Candied Pecans, Goat Cheese, Red Onion; served with a Poppysseed Dressing

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. (09/25)

STEAKHOUSE MENU

Served with an Alcove House Salad and a Side of Your Choice

STEAKS & CHOPS

FILET MIGNON* 62

7 oz. Center Cut; served with Demi-glace

BONE OUT RIBEYE* 55

16 oz. Hand-Cut Ribeye

COFFEE CRUSTED HANGER STEAK* 41

8 oz. Coffee Crusted; served with Chimichurri

SIRLOIN STEAK* 39

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

LAMB RACK* 45

16 oz. Lamb Rack; served with Apple Mint Glaze

PORK CHOP* 32

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

CLASSIC ADDITIONS

LOBSTER TAIL 27

7 oz. Cold Water Tail

BÉARNAISE 3

A Butter Sauce Flavored with Wine, Shallots,
and Tarragon

AU POIVRE SAUCE 4

Cracked Peppercorn Cream Sauce

OSCAR 6

Lump Crab Meat and Béarnaise Sauce

BLEU CHEESE 4

COFFEE CRUST 4

MUSHROOMS & ONIONS 3

Sauteed Mushrooms and Caramelized Onions

CHEF'S MENU

Served with an Alcove House Salad

SALMON OSCAR* 36

Topped with Crab and Béarnaise;
served with Black Pepper Parmesan Risotto
and Asparagus

MISO GLAZED SAKE SEA BASS 47

Soy and Sake Marinated and
Miso Glazed Chilean Sea Bass
with Shrimp and Bok Choy Sauté

SMOKED SALMON CAKES 31

House Smoked Salmon and Shrimp Cakes
with Chorizo Succotash and Roasted
Red Pepper Coulis; served with Lime Crema

SHRIMP SCAMPI 32

Oishii Shrimp, Lemon Pepper Linguini Pasta,
White Wine Garlic Sauce, Spinach, and Tomato;
garnished with Parmesan and Green Onion

CHICKEN CORDON BLEU 29

Ohio Chicken with Ham, Swiss Cheese,
Bleu Cheese Cream Sauce; served with
House Whipped Potatoes, and Haricots Verts

CAULIFLOWER STEAK 25

Roasted Cauliflower over Romesco Sauce;
served with Arugula, Fried Chickpeas,
and a Lemonette Dressing

SANDWICHES

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

STEAK BURGER* 17

Alcove House Beef Blend, Lettuce, Tomato,
Red Onion, and White Cheddar

CRISPY CHICKEN 17

Spicy Aioli, Lettuce, Tomato, Pickles,
and Havarti Cheese

ALA CARTE SIDES

Asparagus 8

House Whipped Potatoes 6

Broccolini 8

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

Steak Fries 6

Black Pepper Parmesan Risotto 8

Baked Potato 6

Haricots Verts 6

Chorizo Succotash 6