

# the **ALCOVE**

## STARTERS

### SPINACH FROMAGE 12

Spinach, Mozzarella, Nutmeg, served with Crostinis

### MUSSELS 15

Caramelized Onion, Chorizo, Jalapenos,  
with a Toasted Baguette  
in a White Wine Butter Sauce

### PROSCIUTTO WRAPPED ASPARAGUS 10

Goat Cheese, Balsamic Reduction, and Cashews

### FOIE GRAS 18

Pan Seared Foie Gras, Sauteed Shrimp, and  
Dried Fruit Mostarda

### BURRATA CAPRESE 14

Heirloom Tomatoes, Burrata Cheese,  
Crushed Peppercorns, Basil, and Balsamic

### FIRECRACKER SHRIMP 12

Fried Shrimp, tossed in a Sweet Chili Aioli

## SOUPS & SALADS

*Options - add: Chicken 5, Salmon 6, or Steak 7*

### FRENCH ONION SOUP 7

Provolone and Emmenthaler Swiss Cheese

### TOMATO BASIL BISQUE 6

Parmesan Crisps, Fresh Herbs

### ALCOVE HOUSE SALAD 8

### CAESAR SALAD 9 *(add Anchovies \$2)*

Parmesan Crisps, Croutons, and Bacon

### BIBB SALAD 10

Bleu Cheese Crumble, Tomato, Red Onion, Bacon, served  
with Bleu Cheese or Cilantro Ranch Dressing

### KALE STRAWBERRY SALAD 12

Cashew, Avocado, with Peppercorn Dressing

### SPINACH AND PEA SALAD 14

Sugar Snap Peas, Sunflower Shoots, Red Onion,  
Goat Cheese, Apple with Chorizo Vinaigrette

## CHILLED SHELLFISH

### SHRIMP COCKTAIL 14

Cocktail Sauce, Louis' Sauce

### CHILLED EAST COAST OYSTERS 18

Also available Rockefeller Style

### SHELLFISH MEDLEY 28

Chilled Oysters, Cocktail Shrimp and Lobster Salad

## FROM THE GRILL

*Served with Alcove House or Caesar Salad &  
a Side of Your Choice*

*Toppings:*

*Béarnaise 3, Bleu Cheese 3, Au Poivre Sauce 4, Oscar 5*

*Add a Lobster Tail to any Grill Dinner for \$25*

### FILET MIGNON 6 oz 36 / 8 oz 42

Choice Cut, served with Demi-glace and Local Micro Greens

### COULOTTE 36

Sirloin Tip Steak with Rosemary Mushroom Bordelaise

### TOMAHAWK RIBEYE 48

30 oz. Grass Fed Black Angus Ribeye

### SALT BRINED PORK CHOP 28

Ohio Berkshire Pork Chop, with Local Honeycomb

### PRIME RIB 35 *(Thursday - Saturday)*

Oven Roasted Prime Rib with Au Jus and  
Horseradish Cream Sauce

### LAMB RACK 46

Local Honey and Apple Mint Glaze

## ENTREES

*Served with Choice of Alcove House or Caesar Salad*

### SPRING CHICKEN 25

Braised Thigh, Leg Lolli and Airline Chicken Breast,  
Chicken Demi Glace with Corn Pudding, and Carrots

### SPINACH AND MUSHROOM CARBONARA 25

Bucatini Pasta, Spinach, Mushrooms, Blistered Cherry  
Tomatoes, Duck Egg Yolk, and Asiago

### SCALLOPS 30

Confit Scallops, Wrapped in Prosciutto, Pea Puree, Pickled  
Ramps, Cipollini Onion, with Mushroom Pesto

### SALMON OSCAR 28

Topped with Crab and Béarnaise, served with  
Truffle Risotto, and Asparagus

### HANGER STEAK 32

Coffee Rubbed Hanger Steak, Demi Glace, Polenta Fries,  
and Charred Herbed Garlic Butter Broccolini Rabe

### SAKE MARINATED CHILEAN SEA BASS 37

Shrimp Dumplings in a Shiso Broth, Mushrooms,  
Carrot, Leeks, and Spinach

## SANDWICHES

*Served with Fries or Kettle Chips; Substitute Alcove House or Caesar Salad — add 2*

### PUB BURGER 14

Alcove Beef Blend, White Cheddar, Lettuce, Tomato, Onion

### REUBEN 16

A Traditional Favorite made with Veal Pastrami

### CRISPY CHICKEN 12

Havarti, Spicy Aioli, Pickle, Lettuce, and Tomato

### SALMON BURGER 16

Capers, Shallots, Garlic, Lettuce and Tomato

## SIDES

Baked Potato 4

Asparagus 6

Whipped Potatoes 6

Truffle Risotto 8

Macaroni and Cheese 5 *(add Lobster 5)*

Braised Carrots 6

Polenta Fries 6

Steak Fries 4

Charred Broccolini 6