

the **ALCOVE**

APPETIZERS

SMOKED SALMON BOURSIN 14

House Whipped Boursin with Ricotta, Cream Cheese, folded with Smoky Salmon and Herbs; served with Crostini

SPINACH FROMAGE 12

Spinach and a Four Cheese Blend; served with Flatbread

MUSHROOM PHYLLO 14

Local Oyster and Chestnut Mushrooms, Parmesan Phyllo Crisps, Demi-Glace and Basil Oil

RICOTTA ARANCINI 12

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

FIRECRACKER SHRIMP 16

Fried Shrimp, Toasted Sesame Seed, Sweet Chili Aioli

CALAMARI 15

Cornmeal Breaded, Banana Peppers, Romesco, Garlic Aioli

CRAB DIP 14

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

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

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, Steak*, or Grilled Shrimp 8*

ALCOVE HOUSE SALAD

Side 5, Entree 9

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 11

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

WEDGE SALAD

Side 6, Entree 11

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

SOUTHWEST SALAD 15

Romaine Lettuce, Black Bean Salsa, Pepper Jack Cheese, Fried Tortilla, and Spicy Ranch

WATERMELON FETA 15

Arugula and Spinach Blend with Mint, Watermelon, Feta Cheese, Cucumber, Red Onion, with Balsamic Reduction and Extra Virgin Olive Oil

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, Apples, Toasted Walnuts, Red Onion, Dried Cranberries, and Goat Cheese; served with House Dressing

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. (04/24)

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

BONE IN RIBEYE* 65

26 oz. Bone In Ribeye

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* 30

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

STUFFED TROUT 30

Idaho Trout stuffed with Almonds, Breadcrumbs,
and Red Pepper; served with Vin Blanc Sauce
and Basil Oil

SCALLOPS 35

Scallops, Bacon Jam, Celery Root Puree,
Confit Tomato, Cressida Cress,
Chestnut Mushrooms, and Basil Oil

SAKE SEA BASS 42

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

DUCK BREAST 35

Pan Seared Duck Breast, Cherry Mustard,
Celery Root Puree, and Carrots

CHICKEN CORDON BLEU 28

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

ROASTED RED PEPPER 25

Stuffed with Wild Rice, Celery and Dried Fruit;
served with Asparagus,
Romesco, and Goat Cheese

BEEF WELLINGTON 38

A French Classic with Ham,
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

ALA CARTE 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 5
Mushrooms 8