

# the **ALCOVE**

## APPETIZERS

### SMOKED SALMON BOURSIN 14

House Whipped Boursin with Ricotta, Cream Cheese, folded with Smoked 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 Ricotta and Parmesan; 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

Creamy White Cheddar Crab Dip; 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 Swiss Cheese

### TOMATO BASIL BISQUE cup 4 | bowl 6

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

### HARVEST SALAD 15

Spinach and Kale Blend, Roasted Butternut Squash, Red Onion, Bleu Cheese Crumbles, Candied Pecans with Maple Balsamic Dressing

### 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

## STEAKHOUSE MENU

*Served with an Alcove House Salad and Side of your Choice; Add a Lobster Tail \$25  
Toppings: Béarnaise 3, Au Poivre Sauce 4, Oscar 6, Bleu Cheese 4, Coffee Crust 4*

### FILET MIGNON\* 55

7 oz. Center Cut; served with Demi-glace

### SURF N' TURF\* 70

7oz. Center Cut Filet Mignon with Demi-glace  
and a Cold-Water Lobster Tail;  
served with Clarified Butter

### BONE OUT RIBEYE\* 48

Hand-Cut 16 oz. Ribeye

### 8 OZ. HANGER STEAK\* 38

Coffee Crusted Hanger Steak;  
served with Demi-glace

### SIRLOIN STEAK\* 36

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

### PRIME RIB\* 45

Traditional Roasted Prime Rib;  
served with Au Jus and  
Horseradish Cream Sauce

*Served Thursday — Saturday, Limited Availability*

### PORK CHOP\* 32

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

## CHEF'S MENU

*Served with an Alcove House Salad*

### SALMON OSCAR\* 36

Topped with Crab and Béarnaise;  
served with Mushroom Risotto, and Asparagus

### SAKE SEA BASS 45

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

### CRAB CAKES 35

Served with House Whipped Potatoes, Asparagus,  
and Mustard Beurre Blanc;  
garnished with Green Onions

### LAMB STEAKS 36

Ohio Lamb Porterhouse Steaks;  
served with Mushroom Risotto, Brussels Sprouts,  
Demi-glace, and Chimichurri

### CHICKEN CORDON BLEU 29

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

### BUTTERNUT SQUASH RAVIOLI 32

Butternut Squash Stuffed Ravioli;  
served in a Walnut Sage Sauce with Sauteed  
Mushrooms, Basil Oil, and Microgreens

## 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

Brussels Sprouts 8

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

Steak Fries 6

Mushroom Risotto 8

Baked Potato 6

Haricots Verts 6

Mushrooms 8