

# Alton's Kitchen & Cocktails est. 2010

## APPETIZERS

- LOBSTER BISQUE whipped potatoes, sherry 8      SPINACH & ARTICHOKE DIP tortilla chips 12  
PRIME RIB STUFFED MUSHROOMS 10      JUMBO SHRIMP COCKTAIL (6) on crushed ice 12  
CRAB FRIES lump blue crab, Louie dressing 10      TUNA POKE\* hand chopped, avocado, chips 14

## MOTHER'S DAY BRUNCH 11-2pm

- CHICKEN & WAFFLE hand dipped tenders, apple-wood smoked bacon 16  
BAKED FRENCH TOAST caramel-pecan topping, jumbo breakfast sausage 15  
CREOLE SHRIMP & GRITS corn, asparagus, Andouille sausage 18  
KIDS WAFFLE with bacon 8  
*(Due to staffing and limited execution, we are unable to fry, scramble or poach eggs today)*

## SALADS & A SANDWICH

- KALE CHICKEN CAESAR\* parmesan cheese, rustic croutons, house-made dressing 16  
THE NORTH COVE roasted chicken, tomatoes, candied pecans, Craisins, goat cheese, croutons 16  
THE PITTSBURGH SALAD\* grilled filet mignon, chopped bacon, tomato, blue cheese, fries 20  
CRAB AND SHRIMP LOUIE sliced avocado, tomatoes, egg with 1000 island dressing 18  
FAMOUS FRENCH DIP\* warm shaved prime rib, mayonnaise, with hot au jus, French fries 20

## HOUSE SPECIALTIES

- ALL-NATURAL ROASTED CHICKEN warm demi glaze, served with green rice 16  
PARMESAN CRUSTED CHICKEN lemon butter, capers, tomatoes, with creamed spinach 25  
SEATTLE STYLE SALMON\* marinated and grilled in a Pacific Rim glaze, served with green rice 25  
GRILLED RAINBOW TROUT topped with lump crab and lemon butter, with grilled asparagus 26  
BABY BACK RIBS fall off the bone tender, served with a twice baked potato OR coleslaw and fries 25  
BRAISED COLORADO LAMB SHANK cabernet and root vegetable jus, roasted garlic mashed potatoes 24  
CAST IRON FILET MIGNON\* 9oz. Duck fat seasoned, seared, mashed potatoes and creamed spinach 35  
PRIME RIB slow roasted, served with roasted garlic mashed potatoes and hot au jus 12oz. 26 OR 18oz. 36  
GRILLED RIBEYE\* 12 oz. hand cut, with Worcestershire-herb butter served with twice baked potato 30  
*- add Alton's house salad or Kale Caesar salad for \$6 or Cove salad for \$8 to any of our House Specialties*

## VEGETABLES & SIDES

- Twice Baked Potato 7 - Jumbo Grilled Asparagus 6 - Vine-Ripe Tomatoes with Basil 6 - French Fries 4  
Creamed Spinach 6 - Green Rice 6 - Roasted Garlic Mashed Potatoes 4 - Pop-Overs with Honey Butter 6

## HOUSE-MADE DESSERTS 8

- Oreo Ice Cream Sandwich *hot Belgian chocolate sauce* - Warm Apple Walnut Cobbler *à la mode*  
White Chocolate Bread Pudding *caramel pecan topping*

## KIDS MENU

- Kids Waffle with bacon (*till 2pm*) 8  
Roasted Chicken Legs 7 - Grilled Cheese 7 - Chicken Tenders 7 - Cheeseburger (*plain*) 9  
*served with fries, mashed potatoes or coleslaw*

\*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions. Please let us know if you have any food allergies.