

# Alton's Kitchen & Cocktails est. 2010

## APPETIZERS

- CRISPY CALAMARI house-made dill tartar 12      LOBSTER BISQUE whipped potatoes, sherry 8  
CRAB FRIES lump blue crab, Louie dressing 10      FIRECRACKER SHRIMP spicy Shanghai sauce 12  
PRIME RIB STUFFED MUSHROOMS 10      PENINSULA NACHO braised beef, blue cheese sauce 11  
TUNA POKE\* hand chopped, avocado, chips 14      SPINACH & ARTICHOKE DIP tortilla chips 12  
POP OVERS warm out of the oven, honey butter 6      JUMBO SHRIMP COCKTAIL (6) on crushed ice 12

## SALADS

- 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

## SANDWICHES

- FAMOUS FRENCH DIP\* toasted baguette, warm shaved prime rib, mayonnaise, with hot au jus 20  
CLASSIC CHEESEBURGER\* fresh baked brioche bun, fully loaded with sharp cheddar 16  
CAJUN MAHI MAHI FISH SANDWICH wild greens, dill tartar, pickles and red onions 16

*-all sandwiches served with choice of Creamy Coleslaw, Kale Salad or French Fries*

## HOUSE SPECIALTIES

- ALL-NATURAL ROASTED CHICKEN warm demi glaze, served with Mexico City green rice 18  
PARMESAN CRUSTED CHICKEN lemon butter, capers, tomatoes, with pasta & creamed spinach 28  
SHRIMP NEW ORLEANS traditional Creole barbeque sauce, popcorn rice, griddled French bread 24  
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 26  
BRAISED COLORADO LAMB SHANK cabernet and root vegetable jus, roasted garlic mashed potatoes 25  
CAST IRON FILET MIGNON\* 9oz. duck fat seasoned, seared, mashed potatoes and creamed spinach 36  
PRIME RIB slow roasted, served with roasted garlic mashed potatoes and hot au jus 12oz. 28 OR 18oz. 36  
GRILLED RIBEYE\* 12 oz. hand cut, with Worcestershire-herb butter served with twice baked potato 32

*- add Alton's house salad or Kale Caesar salad for \$7 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  
Garlic Sautéed or Creamed Spinach 6 - Mexico City Green Rice 6 - Crispy Brussel Sprouts 6

## HOUSE-MADE DESSERTS 9

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

*We appreciate your continued support during these unprecedented times!*

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\*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.

Menu selection and pricing subject to change,

## ROSÉ & BUBBLES

Annalisa Moscato, Italy 8 / 29  
Giuliana *Extra Dry* Prosecco, Italy 9 / 32  
Gloria Ferrer *Private Cuvee Brut*, Sonoma 36  
Hogwash *Grenache Rose*, California 9 / 32  
Schramsberg *Mirabelle Brut Rose*, Napa 50

## CHARDONNAY

Coastal Vines, California 7 / 26  
Chalk Hill Winery, Sonoma Coast 12 / 40  
Louis Jadot *Pouilly Fuisse*, France 50  
Jordan, Russian River 52  
Rombauer, Carneros 75

## WHITE WINES

Pacific Rim Riesling, Washington 9 / 32  
Sassi Pinot Grigio, Venetia 8 / 28  
Simply Naked Sauv Blanc, California 8 / 28  
Honig Sauvignon Blanc, Napa 11 / 38  
Groth Sauvignon Blanc, Napa 46

*Monday - Half Priced Bottles \$75 and under*

*Tuesday - \$4 Cold Beers on Tap*

*Wednesday - \$8 Specialty Martinis*

*Thursday - \$8 All Wines by the Glass*

*Saturday & Sunday - Bottomless Mimosas*

*Corkage Fee \$20/bottle*

## CABERNET SAUVIGNON

Coastal Vines, California 7 / 26  
Liberty School, Paso Robles 10 / 36  
Smith & Hook, Central Coast 13 / 44  
Hardin, Napa Valley 56  
Gundlach Bundschu, Sonoma 75  
Faust, Napa 80  
Heitz Cellar, Napa 90  
Caymus Vineyards, Napa 110

## PINOT NOIR

Lucky Star, California 8 / 28  
Meiomi, Sonoma 12 / 40  
Bouchaine, Carneros 43  
Rex Hill, Willamette Valley 68

## ZINFANDEL

1000 Stories *Bourbon Barrel*, Mendocino 10 / 36  
Klinker Brick *Old Vine*, Lodi 38

## RED WINES

Punto Final Malbec, Mendoza 8 / 28  
Pessimist, *Petite Sirah, Syrah, Zinfandel* Paso Robles 39  
Lucente Super Tuscan, Italy 52  
Silverado Sangiovese, Napa 42

## MERLOT

J Lohr *Los Osos*, Paso Robles 10 / 37  
Hall, Napa 56

## SIGNATURE MARTINIS & COCKTAILS

### Employees Only 11

*Tres Agaves tequila, agave nectar, fresh squeeze lemon*

### French Martini 11

*Stoli Vanil, raspberry liquor and pineapple juice*

### Pomegranate Martini 11

*Pama liqueur, 7X vodka, agave nectar, sweet & sour*

### La Pear'tini 12

*Grey Goose pear vodka, muddled lemon & ginger*

### Raspberry Lemonade 11

*Bacardi Limon, raspberry liquor & fresh lemonade*

### Blue Goose 12

*Grey Goose vodka & blue cheese olives*

### Bloody Charleston 8

*Absolute Peppar, High Life chaser*

### Bourbon Berry 10

*Red Stag, raspberry liquor, lemon, lime, orange & basil*

### Lake Breeze 10

*Rain mango, Domain Canton, orange & mint, over Moscato*

### Cucumber Cooler 10

*Uncle Val's gin, ginger liquor, agave, cucumber & lime*

### Al Collins 10

*Hendricks, St. Germain, cucumber vodka, sour and lemonade*

### Rye Old Fashion 10

*Bullitt Rye, orange, cherry, sugar & soda*

## COLD BEER

Fonta Flora Whippoorwill Witbier, *draft* Morganton 6

D9 Brown Sugar Brown Cow Ale, *draft* Cornelius 6

NoDa Hop Drop'n Roll IPA, 16oz can NC 7

Pabst Blue Ribbon American Lager WI 2.5

Sugar Creek Blood Orange IPA, *draft* Charlotte 6

Royal Bliss Cali King West Coast IPA, *draft* Denver 7

Corona Extra, Mexico 4

Stella Artois Lager, Belgium 5