

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

*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.