

Alton's Kitchen & Cocktails est. 2010

APPETIZERS

- CRISPY CALAMARI house-made dill tartar 15 LOBSTER BISQUE whipped potatoes, sherry 10
CRAB FRIES lump blue crab, Louie dressing 13 FIRECRACKER SHRIMP spicy Shanghai sauce 15
PRIME RIB STUFFED MUSHROOMS 13 PENINSULA NACHO braised beef, blue cheese sauce 13
TUNA POKE* hand chopped, avocado, chips 17 SPINACH & ARTICHOKE DIP tortilla chips 14
POP OVERS warm out of the oven, honey butter 8 JUMBO SHRIMP COCKTAIL (6) on crushed ice 14

SALADS

- KALE CHICKEN CAESAR* parmesan cheese, rustic croutons, house-made dressing 17
THE NORTH COVE roasted chicken, tomatoes, candied pecans, Craisins, goat cheese, croutons 17
THE PITTSBURGH SALAD* grilled filet mignon, chopped bacon, tomato, blue cheese, fries 25
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 25
CLASSIC CHEESEBURGER* fresh baked brioche bun, fully loaded with sharp cheddar 20
CAJUN MAHI MAHI FISH SANDWICH wild greens, dill tartar, pickles and red onions 22

-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 24
PARMESAN CRUSTED CHICKEN lemon butter, capers, tomatoes, with pasta & creamed spinach 28
SHRIMP NEW ORLEANS traditional Creole barbeque sauce, popcorn rice, griddled French bread 28
SEATTLE STYLE SALMON* marinated and grilled in a Pacific Rim glaze, served with green rice 28
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 31
BRAISED COLORADO LAMB SHANK cabernet and root vegetable jus, roasted garlic mashed potatoes 30
CAST IRON FILET MIGNON* 9oz. duck fat seasoned, seared, mashed potatoes and creamed spinach 44
PRIME RIB slow roasted, served with roasted garlic mashed potatoes and hot au jus 12oz. 32 OR 18oz. 42
GRILLED RIBEYE* 12 oz. hand cut, with Worcestershire-herb butter served with twice baked potato 42

-add Alton's house salad or Kale Caesar salad for \$8 or Cove salad for \$9 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 10

- 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!

*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
Talbot, Santa Lucia Highlands 10 / 36
Chalk Hill Winery, Sonoma Coast 12 / 40
Louis Jadot *Pouilly Fuisse*, France 50
Jordan, Russian River 52
Rombauer, Carneros 75

WHITE WINES

Kung Fu Girl Riesling, Washington 9 / 32
Sassi Pinot Grigio, Venetie 8 / 28
Oyster Bay Sauv Blanc, New Zealand 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

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 12

Tres Agaves tequila, agave nectar, fresh squeeze lemon

French Martini 12

Stoli Vanil, raspberry liquor and pineapple juice

Pomegranate Martini 12

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

La Pear'tini 13

Grey Goose pear vodka, muddled lemon & ginger

Raspberry Lemonade 12

Bacardi Limon, raspberry liquor & fresh lemonade

Blue Goose 13

Grey Goose vodka & blue cheese olives

Bloody Charleston 9

Absolute Peppar, High Life chaser

Lake Breeze 11

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

Cucumber Cooler 11

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

Al Collins 11

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

Rye Old Fashion 12

Bullitt Rye, orange, cherry, sugar & soda

COLD BEER

Fonta Flora Whippoorwill Witbier, *draft* Morganton 7

D9 Brown Sugar Brown Cow Ale, *draft* Cornelius 7

NoDa Hop Drop'n Roll IPA, 16oz can NC 8

Pabst Blue Ribbon American Lager WI 2.5

Sugar Creek Blood Orange IPA, *draft* Charlotte 7

Royal Bliss Cali King West Coast IPA, *draft* Denver 8

Corona Extra, Mexico 6

Stella Artois Lager, Belgium 8