

——— SMALL PLATES ———

CRISPY OYSTER SLIDERS 7

Hawaiian sweet roll, ci

lantro, carrot slaw

DIP TRIO 11

Guacamole, Thai chili qu

eso, smoked trout dip

LUMP CRAB CAKE 12

whole grain mustard cream sauce

TUNA POKE* 12

avocado, cucumbers, Sriracha cream

PRIME RIB STUFFED MUSHROOMS 10

three cheese-horseradish stuffing

——— TODAY'S SOUP 6 ——— sunday | TEXAS SHORTRIB CHILI

monday |

MUSHROOM AND ARTICHOKE

tuesday | TOMATO BASIL BISQUE

wednesday |

CHICKEN & SAUSAGE GUMBO

thursday | LITTLE HAVANA BLACK BEAN

friday | AWARD WINNING LOBSTER BISQUE

saturday | TEXAS SHORTRIB CHILI

— — — SEASONAL SIDES 4 — — —

GREEN RICE | VINE RIPE TOMATOES

SPAGHETTI SQUASH | OVEN ROASTED BEETS

CREAMED SPINACH | SAUTÉED BROCCOLINI

JUMBO ASPARAGUS | TWICE BAKED POTATO

— — — WEEKEND BRUNCH — — —

SATURDAY & SUNDAY 10 TO 2

PRIME RIB HASH green chilies, caramelized onions, fried eggs 12

CHICKEN & WAFFLE mustard honey,

maple syrup, smoked bacon 11

PIGS IN A BLANKET with frie

d eggs, just try them! 9

BAKED FRENCH TOAST caramel-pecan topping, breakfast sausage 10

CREOLE SHRIMP & GRITS corn, as

paragus, Andouille sausage 13

BRONX BAGEL SANDWICH eggs, bacon,

American cheese, potatoes 9

TEXAS BURGER chili, cheddar cheese, onions, fries 12

DIPPY EGG FLATBREAD caramelized onions, bacon, arugula 12

EGGS 81 BENEDICT classic with hollandaise 10

LUMP CRAB BENEDICT avocado, hollandaise 13

VEGGIE BENEDICT avocado, aspa

ragus, tomato, béarnaise 11

FILET MIGNON BENEDICT seared fi

let, asparagus, béarnaise 15

Benedicts served with cheese grits or breakfast potatoes

——— A LA CARTE ———

——— DAYTIME COCKTAILS ———

RED OR WHITE SANGRIA 5 / 17

Wine, fresh fruits an

d juices over ice

MIMOSA 5 / 17

Champagne, fresh squeezed orange juice

PEACH BELLINI 6 / 21

Champagne, peach nect

ar, peach schnapps

SUNRISE 6 / 21

Vodka, champagne, orange and cranberry juices

BLOODY CHARLESTON 7

Absolute Peppar, beer chaser

— — — SALADS — — —

THE MACHO roasted chicken, jack ch
eese, croutons, garlic ranch 10

CRISPY CHICKEN SALAD fresh avocado, tomatoes, chopped egg and bacon 11

HONEY CITRUS CHICKEN SALAD carrots, corn, cila
ntro, tortilla strips, peanut sauce 10

THE NORTH COVE roasted chicken, tomatoes, candie
d pecans, Craisins, goat cheese, croutons 12

SOUP & SALAD spring tossed, romaine wedge, or kale
Caesar with today's soup 10 + chicken 14

THE PITTSBURGH* beef tenderloin, bacon, toma
to, blue cheese crumbles, French fries 14

CRAB CAKE SALAD grapefruit,
avocado, red onion, corn 16

Add today's soup to your salad 4

— — — SANDWICHES — — —

ROASTED CHICKEN DIP mayo, arugula, tomato,
demi-glaze with a little house salad 11

CRESCENT CITY CHICKEN SANDWICH remoulade, pi
ckles, slaw & tomato with fries 10

CLASSIC NEW ENGLAND LOBSTER ROLL cucumber,
tarragon, lemon with French fries 18

CAJUN MAHI FISH SANDWICH wild greens, remoul
ade, pickles, red onions with coleslaw 13

ALL AMERICAN CHEESEBURGER* mayo, mustard,

lettuce, tomato, onion, French fries 11

CALIFORNIA BURGER mayo, arugula, red onion,

avocado & Jack cheese, coleslaw 12

SHAVED PRIME RIB FRENCH DIP medium-r

are, mayo, twice baked potato 16

— — — ENTREES — — —

BBQ CHICKEN FLATBREAD red onions, cilantro, jack cheese 12

BEEF TENDERLOIN FLATBREAD* caramelized

onions, blue cheese, capers 14

WEST COAST GRILLED FISH TACOS flour tortilla,

slaw, guacamole with green rice 12

SEATTLE STYLE SALMON marinated and grilled in

a Pacific Rim glaze served

with green rice 13

IDAHO RAINBOW TROUT seasoned and grilled

with remoulade with creamy coleslaw 14

SPRING VEGETABLE PLATTER selection

and preparation changes daily 16

BABY BACK RIBS half rack, finished on

the grill, served with French fries 13

Add today's soup or spring tossed salad

to your sandwich or lunch entree 4

2 EGGS 3.5

BACON 4

CHEDDAR GRITS 3

WAFFLE 5

SAUSAGE LINKS 5

BREAKFAST POTATOES 3

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.

——— SMALL PLATES ———

TODAY'S SOUP 6

CRISPY OYSTER SLIDERS 7

Hawaiian sweet roll, ci

antro, carrot slaw

GRILLED ARTICHOKE 9

béarnaise, charred lemon

DIP TRIO 11

Guacamole, Thai chili qu

eso, smoked trout dip

LUMP CRAB CAKE 12

whole grain mustard cream sauce

TUNA POKE* 12

avocado, cucumbers, Sriracha cream

PRIME RIB STUFFED MUSHROOMS 10

three cheese-horseradish stuffing

THE OSCAR 17

tenderloin tips, asparagus, lump crab, béarnaise

BBQ CHICKEN FLATBREAD 13

red onions, cilantro, jack cheese

BEEF TENDERLOIN FLATBREAD* 15

caramelized onions, blue cheese, capers

——— TODAY'S FEATURE ———

wednesday | WHOLE LIVE MAINE LOBSTER

thursday | TODAY'S PAN-FRIED FISH

friday | LOUISIANA PECAN TROUT

saturday | NEW BEDFORD SEARED SCALLOPS

sunday - tuesday | CHEF'S CHOICE

——— SEASONAL SIDES 4 ———

GREEN RICE

VINE RIPE TOMATOES

SPAGHETTI SQUASH

OVEN ROASTED BEETS

CREAMED SPINACH

JUMBO GRILLED ASPARAGUS

SAUTÉED BROCCOLINI

TWICE BAKED POTATO

——— DESSERTS 7 ———

OREO COOKIE ICE CREAM SANDWICH

Belgian chocolate sauce

STRAWBERRY SHORTCAKE

vanilla ice cream

KEY LIME CHEESECAKE

graham cracker crust

——— GATHER ———

LET ALTON'S SET THE TABLE FOR YOUR NEXT

BUSINESS OR SOCIAL GATHERING.

Private, semi private dining & catering available.

SPRING | 2014

Executive Chef Alexandra Eaton

— — — ENTREES — — —

ALL-NATURAL ROASTED CHICKEN se

rved with green rice 15

SPRING VEGETABLE PLATTER selection

and preparation changes daily 16

WEST COAST GRILLED FISH TACOS flour tort

illa, slaw, guacamole, green rice 15

ATLANTIC YELLOWFIN TUNA* cast ir

on seared rare, champagne vinaig

rette, vine ripe tomatoes 24

SEATTLE STYLE SALMON marinated and grilled in a

Pacific Rim glaze served

with green rice 22

SHRIMP NEW ORLEANS traditional Creole Barbeque

sauce, popcorn rice, griddled bread 21

BABY BACK RIBS finished on th

e grill, served with French fr

ies and creamy Cole slaw 24

BONE-IN PORK CHOP thick cut, br

ined in house, grilled served

with sautéed broccolini 21

ROASTED PRIME RIB* salt-n-pepper crusted, garl

ic mashed potatoes, au jus (wed-sat only) 24

GRILLED RIBEYE* Worcestershire herb butter served with twice baked potato 25

FILET MIGNON* cast iron seared serv

ed with parmesan creamed spinach 27

add spring tossed salad, kale Caesar or romaine wedge 6

— — — SALADS — — —

KALE CAESAR W/ GRILLED CHICKEN house-made Ca

esar dressing, parmesan cheese, croutons 12

CRISPY CHICKEN SALAD fresh avocado, tomatoes, cho

pped egg and bacon, mustard honey dressing 13

THE NORTH COVE roasted chicken, tomatoes, candie

d pecans, Craisins, goat cheese, croutons 13

THE PITTSBURGH* beef tenderloin, baco

n, tomato, blue cheese, fries 15

CRAB CAKE SALAD grapefruit,

avocado, red onion, corn 16

— — — SANDWICHES — — —

CLASSIC NEW ENGLAND LOBSTER ROLL cucumber,

tarragon, lemon with French fries 20

CAJUN MAHI FISH SANDWICH wild greens, remoulade, pickles, red onions, with creamy coleslaw 15

ALL AMERICAN CHEESEBURGER* mayo, mustard, lettuce, tomato, onion, French fries 12

SHAVED PRIME RIB FRENCH DIP* medium-r

are, mayo, twice baked potato 16

ROASTED CHICKEN DIP mayo, arugula, to

mato, with a little house salad 14

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eggs may increase risk of foodborne illness, especially if you have certain medical conditions. Please le

t us know if you have any food allergies.