



RESTAURANT & LOUNGE

Appetizers

<u>Steamer Clams</u>	\$11.50
<i>~ 1 lb of steamer clams in a white wine lemon butter sauce</i>	
<u>Tempura or Bacon Wrapped Prawns</u>	\$10.50
<i>~Lightly tempura battered or bacon wrapped prawns served with our house made cocktail sauce and chipotle aioli</i>	
<u>Fried Calamari</u>	\$11.00
<i>~Served with our house made cocktail sauce and ranch</i>	
<u>Wing and Fries</u>	\$8.00
<i>~6 chicken wings tossed in either hot sauce or a lemon pepper sauce and served with fries</i>	
<u>Mozzarella Sticks</u>	\$7.00
<i>~6 hand breaded mozzarella sticks served with either marinara sauce or ranch</i>	

Salads

Add Shrimp, Chicken or Smoked Salmon \$4.00

<u>Caesar Salad</u>	SM: \$5.50	LG: \$ 9.50
<i>~Romaine lettuce tossed with parmesan cheese, croutons and our house made Caesar dressing</i>		
<u>House salad</u>	SM: \$5.50	LG: \$9.50
<i>~Mixed greens, cucumber, bell pepper, tomato, and red onion</i>		
<u>Chef salad</u>		\$14.00
<i>~Lettuce, spinach, tomatoes, cucumber, ham, turkey, cheese, croutons and egg.</i>		
<u>Cobb Salad</u>		\$14.00
<i>~Lettuce, blue cheese, tomatoes, chicken, egg, bacon in a fried tortilla shell with southwest ranch.</i>		

Dressings: *Ranch, Blue Cheese, Italian, Thousand Island, Honey Mustard, Balsamic Vinaigrette and Raspberry Vinaigrette*



RESTAURANT & LOUNGE

Soup

Cup: \$5.00

Bowl: \$8.00

New England Clam Chowder

~Classic Favorite

Soup of The Day

~Ask your server

Alsi Favorites

12 oz New York Steak and Prawns

\$26.50

~ 12 oz New York cooked to your specification and topped with a white wine shrimp beurre blanc sauce served with mashed potatoes and sautéed seasonal veggies

Grilled Fish & Chips

\$16.50

~Panko Breaded Cod grilled on the flat top served with fries and our house-made cocktail and tartar sauce

Traditional Fish & Chips

\$14.50

~Beer Battered Cod served with fries and house-made cocktail and tartar sauce

Alsi Cheeseburger

\$11.50

~Traditional Cheeseburger with house made patties served with fries.

*Add Bacon \$1.50

Pasta

Served with garlic bread

Coastal Fettuccine

\$22.00

~Grilled Lingcod and Squid over fettuccine noodles and a smoked salmon cream sauce with sundried tomatoes, mushrooms, capers and artichokes

Seafood Pasta

\$23.00

~Grilled Shrimp, steamed mussels and clams over fettuccine noodles in a creamy Vodka sauce

Grilled Cod Poblano

\$23.00

~Grilled cod in a poblano chili cream sauce over angel hair pasta with corn, tomatoes, onion and cilantro.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of illness, especially if you have a medical condition.



RESTAURANT & LOUNGE

Chefs Choice

- Chateau Briand in a Bordelaise** \$23.00
~Beef Tenderloin in a shallot, red wine Demi-glance served with bacon wrapped asparagus and a whipped garlic mashed potatoes
- Berry Honey Roasted Chicken** \$18.00
~Roasted chicken breast glazed with a berry hydromel sauce and served with whipped garlic mashed potatoes and sautéed veggies
- Shrimp Stuffed Chicken Beurre Blanc** \$19.00
~Panko breaded chicken stuffed with shrimp, mushrooms and cheese topped with a white wine beurre blanc sauce and served with mashed potatoes and sautéed veggies
- Mimosa Cod** \$19.50
~Cod in a mimosa sauce topped with a mango orange and black bean salsa and served with wild rice and steamed veggies

Vegetarian

- Tofu Stir Fry** \$17.50
~Tofu, zucchini, carrots, and onions in an orange soy-sauce stir fry served over a bed of wild rice
- Falafel** \$17.50
~Fried chickpea mixture in a fresh pita bread with lettuce and tomato and served with a side of yogurt and cucumber and sautéed veggies

Desserts

- Fried Ice Cream** \$6.50
~Vanilla ice cream rolled in crushed up corn flakes, deep fried and topped with whip cream and chocolate sauce
- Ice Cream Sunday** \$5.50
~Vanilla Ice Cream topped with chocolate or strawberry sauce and whip cream
- Cake of the day** \$6.50
~Ask your server

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of illness, especially if you have a medical condition.**



RESTAURANT & LOUNGE

Wines By the Glass/ Bottle

		<u>White</u>		
Chardonnay Grayson 2013	\$7/26		Riesling 2012 OR, Lujon Cellars	\$6/21
Pinot Gris Brandborg 2013	\$8/31		Sauvignon Blanc Purple Star	\$8/29
Champagne	\$6/18			
		<u>Blush</u>		
Saginaw Rose Pinot Nior	\$8/29			
		<u>Red</u>		
Cabernet 2012 Lujon Cellars	\$9/33		Merlot Stephen Vincent	\$8/29
Pinot Noir 2012 Chateau Bianca	\$7/26		Zinfandel Grayson Cellars	\$7/26
Syrah 2012, For a Song WA	\$8/29			

Beer by the Bottle

Budweiser	\$3.75
Bud Light	\$3.75
Coors	\$3.75
Coors Light	\$3.75
Corona	\$3.75
Angry Orchard Cider	\$4.50
Heineken	\$4.75
Rogue Dead Guy Ale	\$4.75
Mirror Pond Pale Ale	\$4.75

Beer on Tap

**Please ask your server for our current beer on draft*

From Our Lounge

**Our cocktails are made with the freshest ingredients*

Hot Buttered Rum	\$7.50	Oatmeal Cookie Martini	\$7.50
Hot Apple Pie	\$7.50	Pumpkin Pie Martini	\$7.50
Blackberry Nudge	\$7.50	White Choc Pep Martini	\$7.50
BFK Boozy Shake	\$8.50	Lavender Lemon Drop	\$7.50
Cold Toddy Shake	\$8.50	Sazerac	\$8.50