



RESTAURANT & LOUNGE

Appetizers

<u>Steamer Clams</u>	11.5
~ 1 lb of steamer clams in a white wine lemon butter sauce	
<u>Tempura or Bacon Wrapped Prawns</u>	10.5
~5 lightly tempura battered or bacon wrapped prawns served with our house made cocktail sauce and chipotle aioli	
<u>Fried Calamari</u>	11
~Served with our house made cocktail sauce and ranch	
<u>Mozzarella Sticks</u>	8
~6 breaded mozzarella sticks with marinara and ranch	
<u>Wings</u> (15+ minute cooking time)	
~6 wings served with fries and your choice of lemon pepper, hot sauce or BBQ sauce	9

Salads

Add Chicken **4** Add Shrimp or Smoked Salmon **5**

<u>Caesar Salad</u>	SM: 5.5	LG: 9.5
~Romaine lettuce tossed with parmesan cheese, croutons and our house made Caesar dressing		
<u>House salad</u>	SM: 5	LG: 8
~Mixed greens, cucumber, bell pepper, tomato, and cheese		
<u>Chef salad</u>		14
~Lettuce, tomatoes, cucumber, ham, turkey, cheese, egg and croutons.		
<u>Cobb Salad</u>		14
~Lettuce, blue cheese, tomatoes, chicken, egg, bacon in a fried tortilla shell with southwest ranch.		

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

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Soup

Cup: 5.

Bowl: 8.

New England Clam Chowder

~Classic Favorite

Minestrone

~Veggies and noodles sprinkled with parmesan

Alsì Favorites

New York Steak and Prawns*

26.5

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

Panko Fish & Chips

14.5

~Panko breaded cod served with fries and our house-made cocktail and tartar sauce

Traditional Fish & Chips

14.5

~Beer battered cod served with fries and house-made cocktail and tartar sauce

Alsì Cheeseburger*

12.5

~Traditional cheeseburger with house made patties served with fries.

Add Bacon **2.5**

Pasta

Served with garlic bread

Coastal Fettuccine

23

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

Seafood Pasta

23

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

Cod Fish Poblano

23

~Cod fish in a poblano chili cream sauce over spaghetti pasta with corn, tomatoes, onion and cilantro.

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Chefs Choice

- Chateau Briand in a Bordelaise*** **27**
~Beef Tenderloin wrapped in bacon topped with a shallot, red wine Demi-glace served with asparagus and mashed potatoes
- Berry Honey Roasted Chicken** **18**
~Roasted chicken breast glazed with a berry hydromel sauce and served with mashed potatoes and sautéed veggies
- Stuffed Chicken** (20+ minute cooking time) **22**
~Panko crusted stuffed chicken (shrimp, mushroom, and mascarpone cheese) served in a Beurre Blanc sauce with mashed potatoes and sautéed veggies
- Mimosa Cod** **19.5**
~Cod in a mimosa sauce topped with a mango orange and black bean salsa and served with rice and sautéed veggies
- Cod California** (20+minute cooking time) **19.5**
~Oven baked cod layered with tomatoes, cheddar, and avocado. Wrapped in bacon and served with mashed potatoes and sautéed veggies

Vegetarian

- Tofu Stir Fry** **17.5**
~Tofu, zucchini, carrots, and onions in an orange soy-sauce stir fry served over a bed of rice
- Black Bean Quesadilla** **13**
~Roasted red pepper, cheddar and black bean filled flour tortillas served with a side of rice and southwest ranch

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Wines by the Glass/ Bottle

White

Chardonnay Grayson Cellars 7/26
Pinot Gris Brandborg 8/31
Champagne 6/18

Riesling Lujon Cellars 6/21
Sauvignon Blanc J.Scott Cellars 8/29

Blush

Saginaw Rose Pinot Noir 8/29

Red

Cabernet Lujon Cellars 9/33
Pinot Noir Chateau Bianca 8/29
Syrah, For a Song WA 8/29

Merlot Grayson Cellars 7/26
Zinfandel Grayson Cellars 7/26

Beer

**Ask your server for our current beer on draft*

Budweiser 3.75
Bud Light 3.75
Coors Light 3.75
Corona 3.75

Angry Orchard Cider 4.5
Heineken 4.75
Rogue Dead Guy Ale 4.75
Mirror Pond Pale Ale 4.75

Liquor / Cocktails

**Ask server for available seasonal and signature cocktails*

Desserts

Fried Ice Cream

6

~Vanilla ice cream rolled in crushed up corn flakes, deep fried and topped with whipped cream and chocolate sauce

Cheesecake

6

~Served with either chocolate or strawberry sauce and whipped cream

Sundae

5

~Ice Cream topped with chocolate or strawberry sauce and whipped cream