

Appetizers:

Soup of the day – Chef's Choice of the day	\$5.00
French onion soup – prepared with caramelized onions, croutons and mozzarella cheese, with a splash of red wine	\$7.00
Seafood Chowder - rich and creamy, prepared with a medley of seafood from the Atlantic	\$8.00
Mushroom Caps – sautéed imitation crab done in a cheese sauce with green onions and white wine served in fresh mushroom caps topped with mozzarella cheese and broiled to a golden brown	\$10.00
Mussels – steamed with beer, dice tomato, green onion and fresh mushrooms	\$12.00
8 Zinger Wings	\$12.00
Bacon Wrapped Scallops – smoked flavored bacon wrapped scallops grilled in garlic butter, served on a bed of seasoned cooked spinach with peppers and lemon	\$15.50
Nachos – topped with shredded cheese, tomato, green onion and jalapeno. Served with sour cream and salsa	\$12.00
Potato Skins – deep fried potato skins topped with marble cheese, bacon bits, dice pepperoni and green onions	\$9.00
Caesar salad – crisp romaine lettuce, bacon, parmesan cheese and croutons tossed in a creamy Caesar dressing	\$9.00
Greek Salad – Crisp romaine lettuce, red onion, cucumbers, garden peppers, feta cheese, black olives and tomato folded in a feta vinaigrette dressing	\$9.00
Tossed Salad – Mix of Garden vegetables and tomatoes	\$6.00

Entrées

Linguini Tetrazzini – choice of sliced chicken breast or shrimp with mushrooms, green onion and diced tomato sautéed in garlic butter and tossed in a white wine sauce served with garlic bread
with **Chicken** \$17.00 with **Shrimp** \$20.00

Vegetable stirfry – fresh garden vegetables sautéed and served over a bed of steamed rice pilaf. Topped with choice of Szechwan, pineapple curry or teriyaki sauce served with garlic bread. \$11.00

Add **beef, chicken or shrimp** for an extra \$4.00

Stuffed Chicken Breast – 7oz chicken breast with drummie attached stuffed with spinach, feta cheese, ham & red pepper wrapped in bacon accompanied with a garlic cream sauce \$20.00

Top Sirloin Roast of Beef – Topped with Yorkshire pudding and Au Jus \$18.00

Roast Turkey Dinner – served with cranberry sauce home style dressing and gravy
\$18.00 (**all white meat extra** \$2.00)

Cod au Gratin – flakes of cod in a creamy cheese sauce topped with shredded cheese, crumbs, savory and parmesan cheese served with garlic bread \$17.00

Salmon Fillet – grilled or poached, with a creamy dill sauce \$21.00

Atlantic Cod – Grilled or poached \$17.00 (add pork scrunchions for an extra \$1.00)

Fisherman's Platter – cod, salmon, sautéed shrimp & scallops, steamed mussels and calamari \$36.00

Prime Rib – 12oz AAA Canadian angus prime rib rubbed in our special blend of spices and evenly roasted then grilled to your desire. Our premier beef entrée is accompanied by a red wine au jus and Yorkshire pudding \$36.00

Filet Mignon – 8oz AAA Canadian Angus beef \$36.00

New York Striploin – 10oz AAA Canadian Angus Striploin \$30.00

Baby Beef Liver – seasoned and grilled with bacon and onions \$14.00

Side Orders

Fried Onions	\$2.00
Sautéed Mushrooms	\$3.00
Gravy	\$1.50
Savory dressing	\$1.50
Dinner roll	\$1.00
Garlic bread	\$3.25
Coleslaw	\$1.50
Onion Rings	\$6.00
Baked Potato	\$2.00
Poutine	\$7.95
Fries, dressing & gravy	\$6.95
Stuffed baked potato	\$3.00

Beverages

Milk	Sm. \$2.00	Lg. \$3.00
Tea or Coffee	\$2.00	
Milkshake	\$3.50	
Pop	Sm. \$1.25	Lg. \$2.50
Specialty Tea	\$2.50	
Ice Tea	\$2.50	

Desserts

Ask your server about our selections of desserts some of which include crème de menthe parfait, sundae, wild berry parfait or ice cream



ALCOCK
and
BROWN'S
E A T E R I E S

The logo features the name 'ALCOCK' in a large, gold, rounded font at the top. Below it is a dark blue silhouette of a biplane with gold propellers and landing gear. Underneath the plane is the word 'and' in a small, lowercase font, followed by 'BROWN'S' in the same gold, rounded font as 'ALCOCK'. At the bottom, the word 'EATERIES' is written in a simple, blue, spaced-out font.

Dinner Menu