

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	\$9.00
Bruschetta – toasted slices of baguette topped with a blend of garden tomato, onions, herbs, garlic & olive oil & melted cheese	\$9.00
Deep fried breaded pickles – dill pickle served with a bacon ranch dipping sauce	\$8.00
Loaded cactus cut fries – fries with green onions, diced tomato, jalapenos and melted shredded cheese accompanied with sour cream and salsa (Add ground beef or chicken \$4.00 extra)	\$14.00
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	\$11.00
Mussels – steamed with beer, dice tomato, green onion and fresh mushrooms or with a curry cream sauce or white wine sauce	\$12.00
8 Zinger Wings & Dipping sauce	\$15.00
Bacon Wrapped Scallops – smoked flavored bacon wrapped scallops grilled in garlic butter, served on a bed of seasoned cooked spinach with peppers and lemon	\$17.00
Nachos – topped with shredded cheese, tomato, green onion and jalapeno. Served with sour cream and salsa (add ground beef or chicken for \$4.00 extra)	\$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
House Spinach Salad – with bacon toasted almonds, green onion, diced apples, raisins with diced chicken breast and drizzled with raspberry vinaigrette	\$11.00
Pear & Beet Salad – a mixture of fresh chopped romaine and baby spinach with diced pears, red onions, walnuts, feta cheese and diced beets topped with a balsamic vinaigrette	\$9.00

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** \$18.00 with **Shrimp** \$21.00

Vegetable stir fry – 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 \$24.00

Top Sirloin Roast of Beef – Topped with Yorkshire pudding and Au Jus \$22.00

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 \$18.00

Salmon Fillet – grilled or poached, with a creamy dill sauce, parmesan crusted or blackened spice \$24.00

Atlantic Cod – Grilled, poached or breaded (breaded with panko savory and deep fried) \$18.00

(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 \$48.00

New York Striploin – 10oz AAA Canadian Angus Striploin \$34.00

Baby Beef Liver – seasoned and grilled with bacon and onions \$17.00

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	\$9.00
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	\$4.00
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 cheesecake.



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and
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Dinner Menu