

Alethea's

First Seating Menu

Served 5pm to 5:30 pm



\$25 for 3 Courses

From Menu Below Choose 2 Courses from Soup, Salad, Appetizer. Third Course is Entrée.

Appetizers

Edamame	Steamed and Salted
Beef Carpaccio	Raw Paper Thin Filet Mignon, Diced Red Onions, Capers, Pecorino Romano Cheese, Field Greens and Horseradish Sauce
Sweet Potato Chips	Deep Fried Sliced Sweet Potatoes with Warm Blue Cheese Dipping Sauce
Baked Brie	Oven Baked Brie on Puff Pastry with Strawberries and Grapes. Topped with Raspberry Coulis
Mussels	Prince Edward Island Mussels sautéed in Tomato, Garlic, Onion, Basil and Blue Cheese in Red Sauce
Jumbo Chicken Wings	Choice of Sweet Ginger Garlic Chili Sauce, Buffalo, or Raspberry BBQ served with Blue Cheese and Celery

Soup and Salads

Soup of the Day	
Caesar Salad	Romaine Lettuce, Shredded Parmesan Cheese Croutons tossed with Classic House Made Creamy Dressing
House Salad	Field Greens, Tomatoes, Onions, Cucumbers, Dried Cranberries and Walnuts Tossed with Champagne Honey Basil Vinaigrette.
Spinach Salad (GF)	Baby Spinach, Roasted Beets, Caramelized Onions, Candied Walnuts, Bacon and Goat Cheese tossed with Raspberry Vinaigrette

Entrees

Cheese Burger	Ground Chuck Burger topped with Cheddar Cheese, Lettuce, Tomato and Onion on a Kaiser Roll
Chicken Sandwich	Grilled Rosemary Marinated Chicken with Lettuce, Tomato, Onion, Smoked Mozzarella and Rosemary Aioli. Served on Rustic Bread.
Vegan Burger	House made Smoked Black Bean, Rice and Walnut Burger on a Kaiser Roll with Lettuce, Tomato and Onion. Served with French Fries.
Chicken Francaise	Lemon Thyme infused Egg battered Chicken with Crab vin Blanc. Served with Mashed Potatoes and Broccoli.
Crab Cake	Pan Seared Jumbo Lump Crab Cake with Roasted Red Pepper Coulis served with Asparagus and Whipped Potatoes
Grouper	Pan Fried Panko Encrusted Grouper Filet over Creamy Risotto and Sautéed Spinach. With Crab Tomato Basil Vin Blanc then finished with Micro Greens
Salmon (GF)	Broiled Salmon Filet with Red Cabbage, Carrot, Ginger, Pineapple Slaw, Caper Herb Butter over Risotto Sautéed Spinach And Wild Mushrooms
Flat Iron (GF)	Grilled Creek Stone Natural Black Angus with Onion Fritters and Cabernet Demi served over Whipped Potatoes with Sautéed Asparagus
Shrimp Scampi	Shrimp, Garlic and Lemon Butter in White Wine over Linguini with Parmesan Cheese
Pasta	Linguini with your Choice of Sauce: <i>Chunky Home Style Marinara Sauce, Oil and Garlic or Vodka Blush.</i>
Cape May Buddha Bowl (V)	Sauteed Spinach, Mushrooms over Rice & Quinoa with Red Cabbage Pineapple Ginger Slaw. Hemp, Sun flower, Pepita Sprinkle and an Avocado. Your choice of Seitan or Tofu may be added.
Pasta Primavera (V)	Sautéed Mushrooms, Spinach, Garlic, Broccoli and Asparagus. <i>Marinara or Oil and Garlic served over Linguini or Risotto</i>
Filet Mignon	Grilled 6 ounce Filet Mignon with Mashed Potatoes and Asparagus. Finished with a Cabernet Demi 35
Sea Scallops	Pan Seared sea scallops with Mashed Potatoes and Asparagus. Finished with Herb Butter. 35