

Aleatheas

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

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| 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 |
| Chicken Wings | Choice of Sweet Ginger Garlic Chili Sauce, Buffalo, or Raspberry BBQ served with Blue Cheese and Celery |

Soup and Salads

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| 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 |

Sept. 2018

Entrees

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| 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 (V) | House made Black Bean, Carrot, Onion, Garlic and Bell Pepper based Burger on a Kaiser Roll with Lettuce, Tomato and Onion. Served with French Fries. | |
| Chicken Francaise | Lemon Thyme infused Egg battered Chicken with Citrus 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 | |
| Wild Sockeye Salmon | Grilled Wild Sockeye Salmon with Cucumber Strawberry Basil Chutney with Rice, Broccoli and Blood Orange Balsamic Glaze | |
| Flat Iron | 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, Grape Tomato and Basil 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) | Sautéed Spinach, Mushrooms over Rice with Hemp, Sun flower, Pepita Sprinkle and an Avocado. <i>Your choice of Seitan or Tofu may be added.</i> | |
| Pasta Primavera (V) | Sautéed Mushrooms, Spinach, Garlic, Broccoli and Asparagus. <i>Marinara or Oil and Garlic served over Linguini or Risotto</i> | |
| Sea Scallops | Pan Seared Sea Scallops Sautéed with Blood Orange Balsamic Glaze and served with Fingerling Potatoes and Asparagus | 35 |
| Petite Filet | 6 Ounce Grilled Filet with Onion Fritters and Cabernet Demi served over Whipped Potatoes with Sautéed Asparagus | 35 |

IMPORTANT NOTICE REGARDING FOOD ALLERGIES

*While Aleathea's will endeavor to accommodate requests for special meals for customers who have food allergies or intolerances, we **cannot** guarantee completely allergy-free meals.*

This is due to the potential of trace allergens in the working environment and supplied ingredients.