



est. 2007

“at the main street”

Appetizers

Bacon Wrapped Scallops – \$10.95
with apple dipping sauce

Haystack Onion Rings – \$6.95

Bruschetta – \$7.95

Crab Cakes – \$9.95

Shrimp Tempura – \$9.95

Spinach Artichoke Dip – \$8.95
with focaccia bread

Soups

House – Chicken Mulligatawny

Cup \$3.95 – Bowl \$4.95

Soup Du Jour

Cup \$3.95 – Bowl \$4.95

French Onion

Cup \$3.95 – Bowl \$4.95

Salads

House Salad

Baby greens with your choice of dressing – \$3.95

Caesar Salad

Fresh cut romaine lettuce topped with caesar dressing – \$7.95
with Chicken – \$9.95

Available Dressings

Ranch, French, Thousand Island, Bleu Cheese, Raspberry Vinaigrette,
Vinegar & Oil, Fat-Free Ranch, Fat-Free French,
Peppercorn Ranch, Italian Vinaigrette

Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

Entrees

*All entrees include soup or salad; and choice of potato or seasonal risotto.
All steaks are USDA Angus choice cut.
All steaks can be prepared blackened or au poivre upon request.*

Grilled Sirloin and Shrimp

10 oz. Angus sirloin grilled to your liking served with sauteed vegetables,
and three marinated shrimp finished with sauce bordelaise - \$26.95
1/2 portion available - \$15.95

Tenderloin

10 oz. Angus tenderloin grilled to your liking served with
sauteed vegetables, finished with sauce bordelaise - \$28.95
6 oz. - \$25.95
Add three shrimp - add \$7.95

Bone In Ribeye

18 oz. Angus ribeye grilled to your liking served with seasonal vegetables,
finished with sauce bordelaise - \$28.95
Add three shrimp - add \$7.95

BBQ Ribs

Dry rubbed with our own house blend, slowly roasted and finished
with Jimmy Johns BBQ Sauce, served with sauteed vegetables
Full Rack \$20.95 - Half Rack \$17.95
Add three shrimp - add \$7.95

Pork Tenderloin Roulade

Stuffed pork tenderloin with mozzarella, roasted red peppers and spinach,
topped with a dijon honey mustard thyme sauce,
served with sauteed vegetables - \$21.95

Braised Lamb Shank

Lamb served with garlic mashed potatoes and
sauteed vegetables topped with lamb jus - \$28.95

Lamb Rack

Grilled lamb rack served with smoked cheddar au gratin potato
and sauteed vegetables, finished with a sauce bordelaise - \$28.95

Roasted Duck

Roasted duck with Door County Cherry Sauce, accompanied with
wild rice and sauteed vegetables - \$26.95

Tenderloin Stroganoff

Tenderloin tips served over a bed of fresh egg noodles - \$17.95

Chicken Roulade

Chicken breast stuffed and rolled with spinach, gorgonzola cheese
and prosciutto ham, atop angel hair pasta
topped with sauce supreme - \$17.95

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Entrees

All entrees include soup or salad, and choice of potato or seasonal risotto

Chicken Supreme

Chicken breast with sauce supreme atop smoked cheddar au gratin, accompanied by a prosciutto wrapped grilled asparagus Garnished with wild mushrooms – \$17.95

Chicken Alfredo

Grilled chicken atop fettuccine pasta, topped with a parmesan cheese alfredo sauce – \$17.95

Sesame Seed Seared Ahi Tuna

Pan-seared over roasted red pepper risotto accompanied with sauteed vegetables topped with soy reduction – \$24.95

Horseradish Crusted Salmon

Baked, topped with honey-mustard sauce served over fresh dill mashed potatoes along side sauteed vegetables – \$23.95

Blackened Salmon

Salmon seasoned with blackened seasoning, pan seared and topped with a bleu cheese sauce, served with sauteed vegetables – \$23.95

Shrimp, Scallops and Lobster

A combination of pan seared seafood served over fettuccine pasta, topped with a roasted tomato cream sauce – \$24.95
1/2 portion available – \$17.95

Diver Scallops

Pan-seared jumbo scallops served over angel hair pasta, tossed in a citrus butter sauce and garnished with grilled asparagus – \$23.95

Walleye

Panko crusted walleye pan fried to a golden brown served with a sauteed vegetable, finished with a citrus caper butter sauce – \$18.95
1/2 portion available – \$13.95

Pasta Primavera (Vegetarian)

Seasonal vegetables and fettuccine pasta topped with fresh herbs, and a roasted tomato cream sauce – \$16.95

Kabobs

Chicken – \$15.95

Seasoned chicken with vegetables grilled to perfection, topped with a roasted tomato cream sauce.

Sirloin – \$17.95

Seasoned Angus sirloin with vegetables grilled to perfection, topped with a sauce bordelaise.

Shrimp – \$16.95

Jumbo shrimp with vegetables grilled to perfection, topped with a roasted tomato cream sauce.

– Vegetarian dishes and Gluten-Free dishes available upon request –
- Parties of eight or more will have an 18% gratuity added to the bill -

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Burgers

\$8.95 - All served on a hard roll garnished with lettuce and tomato, and french fries.

Cheese Burger

Grilled to your liking, topped
with American cheese - Add \$.50
Add Bacon - \$1.00

Hamburger

Grilled to your liking.

Desserts

We would love to show you our daily dessert selections;
Prices vary depending upon your selection.

*L*et us help make your next event special!

Catering for all occasions, including:

Weddings • Baby and Bridal Showers
Formal Sit-Down Dinners • Holiday Events
Corporate Events - In House or Off Premise

*B*e sure to join us for our next wine or beer dinner.

Ask your server for details!

Check out our Web site

www.alcorsorestaurant.com

or visit us on Facebook!

Hamburgers and steaks that are served rare or medium rare may be under cooked
and will only be served upon the request of the customer.

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Thank you for your patronage.