

Alfred

ALFRED'S

LIBRARY LOUNGE & WINE BAR

BARTENDER'S CHOICE

KASEY SANGRIA

Muddled Orange-Lemon
Lime-Pinot Grigio-Triple Sec
Peach Schnapps-Splash of Fireball **14**

CRANBERRY MOJITO

Bacardi Maestro Rum-Fresh
Cranberry-Muddle Lime
Mint-Cranberries **15**

LAND OF GALES

Glenfidich-Fresh Lemon Lime Sour-Honey **15**

GINGER TONIC

Hendricks-Fresh Cucumber
Ginger Tonic Water-Rosemary Sprig **15**

NIBBLES

SPICED NUTS

Mixed Nuts-Cinnamon
Spice-Nutmeg-Touch of Sugar **4**

MARINATED OLIVES

Kalamata and Manzanilla Olives
EVOO-Garlic Rosemary-Crushed
Red Pepper-White Balsamic Vinegar **4**

BREAD BASKET

Warm Bread-Butter **3**

PIZ-ZÉT-TA

MARGHERITA

Roma Tomatoes-Fresh Mozzarella
Reggiano Parmesan-Fresh Basil **13**

SCAMPI

Shrimp-Tomato-Shallot-Garlic
Reggiano Parmesan-Scampi Sauce **17**

PIZ-ZÉT-TA PHILLY

Grilled Marinated Steak Tips
Mushrooms-Onions-Swiss Cheese **15**

KICK START

GREENWICH CHOWDER

Homemade Chowder -Oyster Crackers *cup 6 bowl 8*

SHRIMP COCKTAIL

Jumbo Shrimp-Lemon-Cocktail Sauce **13**

GRILLED CHORIZO AND NECKS

Chorizo-Local Little Neck Clams-Charred Baby Kale **13**

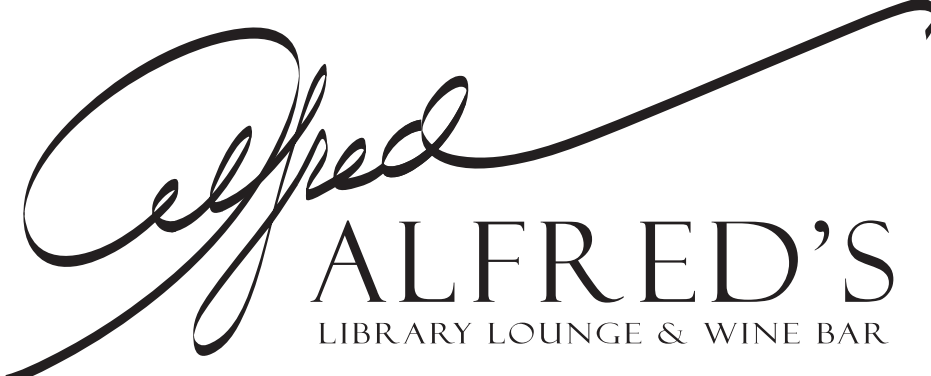
HUMMUS PLATE

House Made Garbanzo Bean-Grilled Pita Bread-Pita Chips **9**

BACON BLUE IN BRUSSELS

Steamed Brussel Sprouts-Lightly Fried-Bacon Bits-Blue Cheese Crumbles **11**

**Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness.
Consumers who are especially vulnerable to food borne illness should only eat food cooked.
Before placing your order, please inform your server if a person in your party has a food allergy.*



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WINE OF THE MONTH

	<i>Glass</i>	<i>Bottle</i>
Crossings Sauvignon Blanc	10	40
Sonoma-Cutrer Chardonnay	12	46
Hob Nob Pinot Noir	11	44
19 Crimes Red Blend	10	40

GREENERY

CAESAR SALAD

Romaine Hearts-Caesar Dressing
Reggiano Parmigiano-CROUTONS-Lemon **12**

BURRATA CAPRESE

Fresh Burrata-Marinated Roasted Roma
Tomatoes-EVOO-Balsamic Reduction
Grilled Pita Bread-Fresh Basil **15**

NEW ENGLANDER

Baby Greens-Balsamic Vinaigrette
Tomato-Cucumber-Apples
Candied Walnuts-Oven Dried Chèvre **12**

ADD TO YOUR SALAD

Chicken **6** Shrimp **9** Sirloin **8** Salmon **7**

KEEP GOING

LOBSTER MAC & CHEESE PENNE PASTA

Swiss and Cheddar Sauce-Lobster
Prosciutto-Panko Bread Crumb **25**

CRISPY CHIPOTLE CHICKEN SANDWICH

Buttermilk Chipotle Chicken Thigh-Red
Cabbage Slaw-Spicy Aioli Buttermilk
Biscuit-French Fries **13**

LOBSTER PANINI

Lobster Salad-Focaccia Bread
Avocado- Vine Ripe Tomato-Arugula
Dill Havarti- Armesan Truffle Fries **21**

CROSSINGS BURGER

Angus Beef-Brioche Roll-Bacon
Onion Jam- Goat Cheese-Avocado-Cheddar
Cheese-Parmesan Truffle Fries **16**

CHEF'S SPECIALTY

served til 11pm

ROASTED COD

Pan Roasted Cod -Parsnip Mashed Potatoes-Baby Carrots-Carrot Ginger Broth **23**

POACHED SALMON

Salmon-EVOO- Rice Pilaf-Grilled Vegetables-Tomato Compote **24**

FILET MIGNON

Grilled Filet-Roasted Fingerling Potato-Baby Carrots-Bourbon Demi-Glace **34**

PORT WINE BRAISED LAMB SHANK

Slow Braised Lamb Shank-Mashed Potatoes-Braised Root Vegetables-Braised Jus **26**

PASTA PORTUGUESE FETTUCCINI PASTA

White Clam Broth-Steamed Mussels-Little Necks-Chorizo-White Bean-Baby Kale **24**

HALF ROASTED CHICKEN

Half Roasted-Chicken-Rice Pilaf-Grilled Vegetables **21**

TO SHARE *7 per plate*

Frites | Rice Pilaf | Mashed Potatoes | Parmesan Truffle Fries | Grilled Asparagus

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