

ALEXANDER'S STATION STEAKHOUSE

APPETIZERS & SALADS

Prawn Gambas . . . . . 15  
 Extra-large prawns baked over a bed of spinach with Pastis garlic butter

Salmon Gravlox Flat bread . . . . . 14  
 House cured salmon served over crisp flat bread with dill shallot sour cream and garnished with Tobiko Caviar

Escargot . . . . . 14  
 Tender baked escargot with basil garlic butter and sautéed spinach

Grilled Nectarine and Goat Cheese Salad . . . . . 15  
 Tender greens tossed with fresh berries, grilled Nectarines and creamy goat cheese

Wedge Salad . . . . . 13  
 Creamy blue cheese dressing, house cured and smoked bacon, slivered red onion

Crab and Corn Fritters . . . . . 16  
 Tender crab tossed with fresh corn, red onion and herbs served with a jalapeno lime aioli

Caesar Salad . . . . . 12  
 Chef's own Caesar recipe served with house made croutons and Parmesan tulle (contains anchovy)

Soup of The Day . . . . . 9

ENTRÉES\*

Beef Wellington . . . . . 45  
 Seared filet stuffed with foie butter, wrapped in wild mushroom duxelles and flakey puff pastry, Madeira sauce

Grilled Swordfish . . . . . 39  
 Rubbed in ground fennel seed grilled then served with saffron toasted cous-cous, basil puree and garnished with a Mediterranean relish with artichoke hearts, kalamata olives, slivered garlic and red onions EVO

Farm Fresh Vegetable Risotto . . . . . 29  
 Fresh corn risotto tossed with seasonal vegetables straight from our garden, parmesan cheese and red pepper sauce

Pan Seared Kvarøy Salmon . . . . . 34  
 Sustainable Norwegian salmon seared with herbs served on a bed of fresh corn risotto, hydroponic watercress, topped with nasturtium butter

Braised Free Range Chicken . . . . . 32  
 Sautéed Chicken Breast served with braised Chicken leg simmered in garden fresh vegetables, tomato and herbs, basil risotto

Rack of Lamb Provençal . . . . . 45  
 Smearred in Dijon mustard, garlic herb bread crumbs and red wine thyme demi glace

OFF THE GRILL\*

Grilled 14 oz. Ribeye Steak . . . . . 45  
 Served with garlic basil butter, red wine sauce and mash potatoes

14 oz Choice NY Steak . . . . . 48  
 broiled strip loin served with Gorgonzola basil butter and creamy scallop potatoes with house cured bacon, red wine thyme sauce

24 oz Choice Porter House . . . . . 59  
 The king of steaks, bone in filet and strip loin grilled and served with red onion bacon confit and pomme frits

Vande Rose Farms Duroc Double Pork Chop . . . . . 39  
 Rubbed with our special spices, grilled and topped with a roasted nectarine jam served on a bed of sautéed rainbow chard from our farm and a Port wine sauce

SIDES

Scallop Potatoes with Gorgonzola and house cured bacon . . . . . 9

Sautéed Mushrooms . . . . . 9

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition. 18% gratuity on all parties of 8 or more 4-02-2022 Chef Vincent Paul Alexander and his Brigade