

## Dinner Menu

### Soup and Starters

MAINE LOBSTER  
BISQUE\* | 9

BLACK BEAN  
SOUP | 6

STEAMED NEW ENGLAND MUSSELS | 13  
WITH SHALLOTS, GARLIC, TOMATOES, HERBS, AND SHERRY, SERVED WITH GARLIC BREAD

LETTUCE WRAPS | 12<sup>GF</sup>  
CRISPY DUCK, RICE, KIMCHEE, HOISEN PEANUT SAUCE

JUMBO LUMP CRAB | 17  
WITH LEMON GARLIC BUTTER, SERVED OVER TOAST POINTS

CAPE COD CALAMARI | 13  
SAUTÉED WITH FRA DIAVOLO SAUCE, SERVED WITH GARLIC BREAD,  
OR FRIED AND SERVED WITH A CREAMY SPICY SAUCE

ESCARGOTS GRATINÉES | 13  
SERVED IN A GARLIC CREAM SAUCE, MELTED BRIE AND HERBS  
OR CLASSIC ESCARGOTS | \$12

PHYLLO WRAPPED SHRIMP | 15  
SHRIMP WRAPPED IN PHYLLO PASTRY AND FRIED, SERVED WITH  
CREAMY SPICY SAUCE

DUCK LIVER PÂTÉ | 11  
IN-HOUSE SMOOTH PÂTÉ, CORNICHONS, DIJON MUSTARD, RED PEPPER JELLY,  
SERVED WITH TOAST POINTS

SEASONAL CROQUETTES | 10  
SERVED WITH CHEF'S DIPPING SAUCES

### Chilled Seafood

OYSTERS ON THE HALF SHELL | 17  
WITH HORSERADISH AND MIGNONETTE SAUCE

JUMBO SHRIMP COCKTAIL | 16  
SERVED WITH COCKTAIL AND COGNAC SAUCE

TUNA CHOP | 16<sup>GF</sup>  
PRIME TUNA DICED AND TOSSED WITH A LIGHT SOY-GINGER  
DRESSING, MIXED WITH AVOCADO, BLUE CRAB MEAT

### Fresh from the Garden

TOMATO AND MOZZARELLA SALAD | 13<sup>GF</sup>  
HEIRLOOM TOMATOES, MOZZARELLA CHEESE, ROASTED PEPPER, ANCHOVY,  
DRIZZLED WITH REDUCED BALSAMIC, OLIVE OIL AND FRESH BASIL

FIELD OF GREENS | 8\*  
NAPLES GROWN VIBRANT GREENS AND HERBS TOSSED WITH CANDIED WALNUTS,  
POACHED PEARS AND FETA CHEESE, CITRUS-VANILLA BEAN VINAIGRETTE

ROASTED RED BEETS & GOAT CHEESE SALAD | 8<sup>GF</sup>  
SERVED WITH GRANNY SMITH APPLES, AND TOASTED WALNUTS

CLASSIC CAESAR | 8  
CRISP ROMAINE WITH TOASTED CROUTONS, CLASSIC CAESAR DRESSING

SMALL HOUSE SALAD | 6  
CHOICE OF BALSAMIC VINAIGRETTE OR RANCH DRESSING

### Dinner Salads

PAN SEARED ORGANIC SALMON SALAD | 21<sup>GF</sup>  
SERVED OVER MIXED SPRING LETTUCE, RADISHES, BERRIES, CUCUMBER,  
CARROTS AND TOASTED ALMONDS, CITRUS VINAIGRETTE

ORIENTAL THAI SALAD | 12  
SAUTÉED ASIAN VEGETABLES, CREAMY PEANUT VINAIGRETTE,  
ADD GRILLED CHICKEN BREAST | 16  
ADD GULF SHRIMP, SALMON OR PRIME TUNA | 21

CRISPY DUCK SALAD | 16<sup>GF</sup>  
WARM PULLED MAPLE LEAF DUCK SERVED OVER ARTISAN BABY GREENS, WITH  
APPLES, SUN-DRIED CRANBERRIES, CANDIED WALNUTS AND WALNUT VINAIGRETTE

GRILLED STEAK SALAD | 21<sup>GF</sup>  
CRISPY ROMAINE LETTUCE, SMOKED BACON, DICED TOMATO, ONION, TOPPED  
WITH GRILLED BEEF TENDERLOIN AND CREAMY BLUE CHEESE DRESSING

CLASSIC CAESAR SALAD  
CHICKEN | 16 SALMON | 21  
SERVED WITH GRILLED CHICKEN, OR SALMON, TOASTED CROUTONS, CRISP  
ROMAINE, CLASSIC CAESAR DRESSING

### Entrées from the Sea

MISO SEA BASS | 39<sup>GF</sup>  
SERVED OVER JASMINE RICE, TOPPED WITH A TROPICAL FRUIT SALSA

MACADAMIA NUT CRUSTED BLACK GROUPER | 36  
BLACK FLORIDA GROUPER BAKED TO A CRISPY GOLDEN BROWN, DRIZZLED  
WITH A MANGO BEURRE BLANC, SERVED WITH POTATO GRATIN AND  
VEGETABLES OF THE DAY

SAUTÉED YELLOW TAIL SNAPPER | 33  
PREPARED WITH SHALLOTS, CAPERS, LEMON AND WHITE WINE, SERVED WITH  
DAUPHINOISE POTATO AND VEGETABLES OF THE DAY

ORGANIC SALMON | 29<sup>GF</sup>  
SERVED WITH PARSNIP PURÉE AND STEAMED SPINACH

SEAFOOD RISOTTO | 36  
WITH LOBSTER, SHRIMP AND PAN SEARED SCALLOPS

LINE CAUGHT PEPPERCORN CRUSTED TUNA | 33  
YELLOW FIN TUNA PAN SEARED "RARE", SLICED OVER STEAMED SPINACH,  
GARNISHED WITH SEAWEED SALAD, FRIED POTATO NEST AND A MISO DEMI GLAZE

GULF COAST CIOPPINO | 29<sup>GF</sup>  
A CLASSIC WEST COAST STEW OF SHRIMP, CALAMARI, MUSSELS, AND FRESH  
CATCH, SIMMERED IN GARLIC, TOMATOES, WINE AND HERBS, AND SERVED WITH  
GARLIC BREAD

GF - GLUTEN FREE

MOST ITEMS CAN BE PREPARED GLUTEN FREE - PLEASE, ASK YOUR SERVER

ALL ENTRÉES FROM THE LAND ARE FREE FROM HORMONES AND ANTIBIOTICS,  
ALEXANDER'S SEEKS OUT SUSTAINABLE, FISH AND SHELLFISH

FOR PARTIES SIX OR MORE A GRATUITY OF 20% IS ADDED FOR YOUR CONVENIENCE  
CONSUMING RAW OR UNDERCOOKED PRODUCTS CAN BE HARMFUL TO YOUR HEALTH

### Entrées from the Land

DOMESTIC LAMB SHANK | 37  
SLOWLY BRAISED WITH ROSEMARY, GARLIC, VEGETABLES AND VEAL STOCK,  
SERVED WITH FARRO AND CARAMELIZED BUTTERNUT SQUASH

CRISPY DUCK | 38  
ALL NATURAL, ROASTED HALF A DUCK, PARTIALLY DE-BONED AND  
SERVED WITH SWEET POTATO FLAN, LINGONBERRIES AND PORT WINE REDUCTION

VEAL TENDERLOIN | 35  
PAN ROASTED AND SERVED WITH WILD MUSHROOMS, CARAMELIZED SHALLOTS,  
MADEIRA WINE, OVER SEASONED SPINACH AND POTATO GRATIN

CHICKEN MILANESE | 25  
BONELESS BREAST OF AMISH CHICKEN BREADED IN ITALIAN BREAD CRUMBS,  
PAN SAUTÉED AND TOPPED WITH A LIGHT ARUGULA SALAD AND SHAVED  
PARMESAN, WITH A LEMON CAPER SAUCE

GRASS FED FILET MIGNON 6 OZ | 38<sup>GF</sup>  
TOPPED WITH SHOESTRING ONIONS, AND DEMI GLACE,  
ADD MELTED BLUE CHEESE ADD \$1.50

STEAK FRITES | 38  
10 OUNCE NEW YORK STRIP AU POIVRE, SERVED WITH TRUFFLE FRIES

MONIKA'S PORTABELLO MUSHROOM | 17  
GRILLED PORTOBELLO TOPPED WITH PARSNIP PUREE, CARAMELIZED BELL PEPPERS,

### Pasta Selections

BRAISED VEAL SHANK OVER PARPADELLA | 26  
TENDER VEAL, TOMATOES, ONIONS, GARLIC SIMMERED IN  
A RED WINE SAUCE TOSSED WITH PARPADELLA PASTA  
FINISHED WITH PARMESAN REGGIANO

PORCINI MUSHROOM RAVIOLIS | 23  
TOSSED IN A WHITE TRUFFLE SAUCE AND TOPPED WITH PARMIGIANO REGGIANO

LOBSTER RAVIOLIS | 29  
SERVED IN A SAVORY LOBSTER CREAM SAUCE

VEGETARIAN | 18  
ANGEL HAIR PASTA, TOSSED IN OLIVE OIL, GARLIC, SPINACH,  
ROASTED RED PEPPERS, MUSHROOMS AND FRESH HERBS

# One Glass at a Time...

## *White*

PINOT GRIGIO, LAGARIA, ITALY | 11  
CHARDONNAY, WENTE MORNING FOG, LIVERMORE VALLEY 2016 | 12  
CHARDONNAY, CHATEAU ST. JEAN, SONOMA 2014 | 13  
CHARDONNAY, DUCKHORN, NAPA 2014 | 18  
CHARDONNAY, ROMBAUER VINEYARDS, CARNEROS 2016 | 23  
SAUVIGNON BLANC, DECOY BY DUCKHORN, NAPA 2016 | 14  
SAUVIGNON BLANC, KONO, MARLBOROUGH, NEW ZEALAND 2016 | 12  
RIESLING, HOGUE, WASHINGTON | 11

## *Red*

MERLOT, WENTE SANDSTONE, LIVERMORE VALLEY 2013 | 12  
CABERNET SAUVIGNON, WENTE SOUTHERN HILL, LIVERMORE VALLEY 2015 | 12  
CABERNET SAUVIGNON, SKETCHBOOK, MENDOCINO, CALIFORNIA 2014 | 15  
CABERNET SAUVIGNON, JOSEPH CARR, NAPA 2014 | 18  
PINOT NOIR, HANDCRAFT, CALIFORNIA 2013 | 13  
PINOT NOIR, MEIOMI, CALIFORNIA 2016 | 15  
MALBEC TILIA, MENDOZO, ARGENTINA | 15  
ROSE, WHISPERING ANGEL, FRANCE | 18  
BADIOLA, SUPER TUSCAN, FONTERUTOLI, ITALY | 12

## *Imported Beer*

STELLA ARTOIS, BELGIUM | 4.75  
HEINEKEN, DUTCH | 4.75  
WARSTEINER, GERMAN | 4.75

## *Domestic Beer*

LAGUNITAS IPA LIGHT MALT | 5.00  
YUENGLING, AMERICA'S OLDEST BREWERY | 4.75  
MICHELOB ULTRA LIGHT | 4.00  
ST. PAULI GIRL NON-ALCOHOLIC | 4.00

## *Beverages*

FIJI WATER | 4.00  
SAN PELLEGRINO | 4.50  
FEVER-TREE GINGER BEER | 4.50  
MARTINELLI'S SPARKLING APPLE CIDER | 4.95  
CRANBERRY, TONIC, LIME | 4.00