

Dinner Menu

Soup and Starters

MAINE LOBSTER
BISQUE* | 9

BLACK BEAN
SOUP | 6

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

LETTUCE WRAPS | 13^{GF}
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 | 12
IN-HOUSE SMOOTH PÂTÉ, CORNICHONS, DIJON MUSTARD, RED PEPPER JELLY,
SERVED WITH TOAST POINTS

Chilled Seafood

OYSTERS ON THE HALF SHELL (6) | 14
WITH HORSERADISH AND MIGNONETTE SAUCE

JUMBO SHRIMP COCKTAIL (4) | 13
SERVED WITH COCKTAIL AND COGNAC SAUCE

TUNA CHOP | 17^{GF}
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 | 12^{GF}
HEIRLOOM TOMATOES, MOZZARELLA CHEESE, ROASTED PEPPER, ANCHOVY,
DRIZZLED WITH REDUCED BALSAMIC, OLIVE OIL AND FRESH BASIL

FIELD OF GREENS | 9*
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 | 9^{GF}
SERVED WITH GRANNY SMITH APPLES, AND TOASTED WALNUTS

CLASSIC CAESAR | 9
CRISP ROMAINE WITH TOASTED CROUTONS, CLASSIC CAESAR DRESSING

SMALL HOUSE SALAD | 7
CHOICE OF BALSAMIC VINAIGRETTE OR RANCH DRESSING

Dinner Salads

PAN SEARED ORGANIC SALMON SALAD | 22^{GF}
SERVED OVER MIXED SPRING LETTUCE, RADISHES, BERRIES, CUCUMBER,
CARROTS AND TOASTED ALMONDS, CITRUS VINAIGRETTE

ORIENTAL THAI SALAD | 13
SAUTÉED ASIAN VEGETABLES, CREAMY PEANUT VINAIGRETTE,
ADD GRILLED CHICKEN BREAST | 16
ADD GULF SHRIMP, SALMON OR PRIME TUNA | 21

CRISPY DUCK SALAD | 17^{GF}
WARM PULLED MAPLE LEAF DUCK SERVED OVER ARTISAN BABY GREENS, WITH
APPLES, SUN-DRIED CRANBERRIES, CANDIED WALNUTS AND WALNUT VINAIGRETTE

STEAK AND WEDGE SALAD | 22^{GF}
CRISP ICEBURG LETTUCE, PINOT RYES BLUE CHEESE, SMOKED BACON, RED ONION
AND GRILLED BEEF TENDERLOIN

CLASSIC CAESAR SALAD
CHICKEN | 17 SALMON | 22
SERVED WITH GRILLED CHICKEN, OR SALMON, TOASTED CROUTONS, CRISP
ROMAINE, CLASSIC CAESAR DRESSING

Entrées from the Sea

MISO SEA BASS | 37^{GF}
MARINATED MEDITERRANEAN SEA BASS, BROILED AND TOPPED WITH TROPICAL
FRUIT SALSA AND SERVED WITH JASMINE RICE

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

PAN SEARED ORGANIC FAROE ISLAND SALMON | 32^{GF}
PAN SEARED WITH SHALLOTS AND WHITE WINE SERVED WITH SEASONED
SPINACH AND PARSNIP PUREE

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 | 32^{GF}
A CLASSIC WEST COAST STEW OF SHRIMP, SCALLOP, 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 | 40
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^{GF} 10 oz | 45^{GF}
TOPPED WITH SHOESTRING ONIONS, AND DEMI GLACE,
ADD MELTED BLUE CHEESE ADD \$1.50

STEAK FRITES | 40
10 OUNCE NEW YORK STRIP AU POIVRE, SERVED WITH TRUFFLE FRIES

MONIKA'S PORTABELLO MUSHROOM | 19
GRILLED PORTOBELLO TOPPED WITH PARSNIP PUREE, ASPARAGUS, CARAMELIZED BELL
PEPPERS, ONIONS AND TOPPED WITH CRISPY SHOESTRING POTATOES

Pasta Selections

BRAISED VEAL SHANK OVER PAPPARDELLA | 26
TENDER VEAL, TOMATOES, ONIONS, GARLIC SIMMERED IN
A RED WINE SAUCE TOSSED WITH PAPPARDELLA 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 | 19
ANGEL HAIR PASTA, TOSSED IN OLIVE OIL, GARLIC, SPINACH,
ROASTED RED PEPPERS, MUSHROOMS AND FRESH HERBS