

Lunch Menu

Soup

Lobster Bisque | 8
Soup & Sandwich | 12

Soup du Jour | 6
Black Bean Soup | 6 GF

Appetizers

Oysters on the Half Shell | 16
with horseradish and mignonette sauce

Jumbo Shrimp Cocktail (4) | 13
served with cocktail and cognac sauce add avocado 16

Avocado Toast | 8
California avocado, local radish, olive oil, tomato and lemon
served on 8 grain toast

Korean Duck Wings | 9
served with kimchi and peanut sauce

Fresh Steamed Mussels | 12 GF

Calamari sautéed or fried | 12

Truffle Fries | 8

Salads

Crispy Sesame Seared Tuna Salad | 18
mixed artisan greens, oranges, carrots and sprouts tossed with Tahini
Vinaigrette and topped with prime seared sliced tuna

Our Famous Chicken Salad | 13
served with Teresa's homemade zucchini-carrot
bread and fresh fruit

Crispy Duck Salad | 16 GF
baby greens tossed with apples, sundried cranberries,
candied walnuts, cucumbers and radishes

Roasted Beet Salad | 13 GF
roasted beets, apples, goat cheese, toasted walnuts,
mixed artisan greens and walnut vinaigrette

Salmon Salad | 19 GF
Grilled organic salmon, mixed greens, berries, avocado, kemp seeds,
candied walnuts, feta cheese, and citrus vinaigrette

Grilled Shrimp Salad | 18 GF
tender gulf shrimp grilled with lemon and herbs, served over
mixed greens, tossed with avocado, kemp seeds, radish,
cucumbers, grapefruit, toasted almonds and a creamy yogurt
lavender vinaigrette

Caesar Salad | 9
with grilled gulf shrimp
organic salmon or yellow fin tuna, add 10
or grilled chicken breast, add 6

Oriental Thai Salad | 12
Asian vegetables, chili peppers, peanuts, served
warm with a savory peanut dressing
grilled chicken breast, add 6 any fish add 7

Portobello Napoleon Salad | 14 GF
grilled portobello mushroom topped with eggplant, roasted
pepper, tomato, topped with mozzarella cheese and baked,
served with baby greens and balsamic vinaigrette

Sandwiches

Soup and Half Sandwich | 12
changes daily

Crispy Fish Sandwich | 14
chef's catch topped with cheddar, chunky tartar
sauce and a small salad or truffle fries

Grilled Chicken and Brie Cheese Sandwich | 13
with caramelized onions, honey mustard,
Ciabatta bread, served with a small salad or truffle fries

Beef Sliders | 14
two Wagu burgers, topped with caramelized onions and Point
Reyes blue cheese, served with a small salad
or truffle fries

Blue Crab Sliders | 15
two crabmeat sandwiches
served with a small salad or truffle fries

Alexander's 8 oz. Wagu Burger | 15
topped with Vermont cheddar cheese, and caramelized onions
add foie gras 28

Seared Organic Salmon Wrap | 17
filled with artisan baby greens, onions and creamy spicy sauce,
served with a small salad or truffle fries

Vegetarian Wrap | 13
filled with marinated grilled portobello mushrooms,
eggplant, spinach, humus and caramelized onions, served with
a small salad or truffle fries add avocado 16

GF - GLUTEN FREE

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

ALL ENTREE 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

Steak Frites | 21
5 ounce New York strip au poivre, served with truffle fries

Tropical Salmon Bowl | 21
quinoa, caramelized sweet potato, steamed spinach
and fruit salsa

Peppercorn Crusted Prime Tuna | 21
pan seared "rare" tuna with steamed spinach,
finished with a miso demi glaze

Monika's Portabello Mushroom | 17
grilled portobello topped with parsnip puree, caramelized bell
peppers, onions and topped with crispy shoestring potatoes

Chicken Milanese | 18
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

Pasta

Butternut Squash Raviolis | 17
with macadamia nut cream sauce

Porcini Mushroom Raviolis | 18
raviolis tossed in a white truffle sauce,
Parmigiano Reggiano

Duck Pasta | 17
duck tossed with angel hair pasta, spinach, pesto,
sun dried tomatoes and crumbled
Point Reyes Blue Cheese

Grilled Salmon Pasta | 19
pappardelle pasta tossed with olive oil,
sundried tomatoes, garlic, spinach and pesto