

Alexander's Dinner Menu

Soup and Starters

MAINE LOBSTER BISQUE | 9

BLACK BEAN SOUP | 7

PHYLLO WRAPPED SHRIMP | 18

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

JUMBO LUMP CRAB SAUTÉ | 18

WITH LEMON GARLIC BUTTER, SERVED OVER TOAST POINTS

STEAMED MUSSELS | 19

FRESH MUSSEL TOSSED WITH CHORIZO, TOMATOES, GARLIC AND HERBS, SERVED WITH GARLIC BREAD

LETTUCE WRAPS | 16

PULLED DUCK, RICE, KIMCHEE, HOISEN, PEANUT SAUCE

CAPE COD CALAMARI | 17

SAUTÉED WITH FRA DIAVOLO SAUCE, SERVED WITH GARLIC BREAD, OR FRIED AND SERVED WITH A CREAMY SPICY SAUCE

ESCARGOT BOURGUIGNON | 17

FRENCH SNAILS BAKED IN A GARLICKY SAUCE. SERVED WITH CRISPY BREAD

DUCK LIVER PÂTÉ | 15

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

Chilled Seafood

OYSTERS ON THE HALF SHELL (3) | 9 (6) | 18

WITH HORSERADISH AND MIGNONETTE SAUCE

JUMBO SHRIMP COCKTAIL (4) | 17

SERVED WITH COCKTAIL AND COGNAC SAUCE

TUNA CHOP | 18

PRIME TUNA DICED AND TOSSED WITH A LIGHT SOY-GINGER DRESSING, MIXED WITH AVOCADO, BLUE CRAB MEAT

Entrées from the Sea

MACADAMIA NUT CRUSTED BLACK GROUPER | 39

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

MISO SEA BASS | 42

MARINATED CHILEAN SEA BASS, BROILED AND TOPPED WITH TROPICAL FRUIT SALSA AND SERVED WITH JASMINE RICE

PEPPERCORN CRUSTED TUNA | 35

SEARED "RARE" WITH SEASONED SPINACH AND MISO DEMI-GLACE!

FAROE ISLAND SALMON | 32

GRILLED SALON TOPPED WITH OLIVES, TOMATO, ROASTED RED PEPPER, BASIL AND FINISHED WITH BALSAMIC AND OLIVE OIL

SAUTÉED YELLOW TAIL SNAPPER | 37

PREPARED WITH SHALLOTS, CAPERS, LEMON AND WHITE WINE, SERVED WITH DAUPHINOISE POTATO AND VEGETABLES OF THE DAY

SEAFOOD RISOTTO | 42

WITH LOBSTER, SHRIMP AND PAN SEARED SCALLOPS

GULF COAST CIOPPINO | 32

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

Pasta Selections

BUTTERNUT SQUASH RAVIOLI | 18

BUTTERNUT SQUASH DRIZZLED WITH BUTTERNUT PUREE, TOASTED MACADAMIA NUTS AND FRESH SAGE

LOBSTER RAVIOLIS | 33

SERVED IN A SAVORY LOBSTER CREAM SAUCE

BRAISED VEAL RAGOUT | 28

VEAL STEW TOSSED WITH FRESH CASARECCE PASTA (MADE LOCALLY BY TRULLI PASTA COMPANY)

PORCINI MUSHROOM RAVIOLI | 24

TOSSED IN A WHITE TRUFFLE SAUCE AND TOPPED WITH PARMIGIANO REGGIANO

Fresh from the Garden

WATERMELON, BURRATA & TOMATO SALAD | 13
WITH BASIL AND AGED BALSAMIC

FIELD OF GREENS | 12

NAPLES GROWN VIBRANT GREENS AND HERBS TOSSED WITH CANDIED WALNUTS, POACHED PEARS AND FETA CHEESE, CITRUS-VANILLA BEAN VINAIGRETTE

ROASTED BEETS & GOAT CHEESE SALAD | 12

SERVED WITH BABY GREENS, GRANNY SMITH APPLES, AND TOASTED WALNUTS, WALNUT VINAIGRETTE

CLASSIC CAESAR | 13

CRISP ROMAINE WITH TOASTED CROUTONS, CLASSIC CAESAR DRESSING

THE WEDGE | 9

CRISP ICEBURG LETTUCE, APPLE WOOD SMOKED BACON, RED ONION, TOMATO CREAMY BLUE CHEESE DRESSING

SMALL HOUSE SALAD | 8

ARTISAN GREENS, RADISH, CUCUMBER, TOMATO AND CARROT. CHOICE OF BALSAMIC OR RANCH DRESSING

Dinner Salads

STEAK AND WEDGE SALAD | 24

CRISP ICEBURG LETTUCE, POINT REYES, TOMATO, BLUE CHEESE, APPLEWOOD SMOKED BACON, RED ONION AND GRILLED BEEF TENDERLOIN

HOMEMADE CAESAR SALAD

CHICKEN | 18 SALMON | 23

SERVED WITH GRILLED CHICKEN, OR SALMON, TOASTED CROUTONS, CRISP ROMAINE, CLASSIC CAESAR DRESSING

PAN SEARED ORGANIC SALMON SALAD | 22

SERVED OVER MIXED SPRING LETTUCE, RADISHES, BERRIES, CUCUMBER, CARROTS AND TOASTED ALMONDS, CITRUS VINAIGRETTE

ORIENTAL THAI SALAD | 14

SAUTÉED ASIAN VEGETABLES, VIBRANT GREENS, CREAMY PEANUT VINAIGRETTE, ADD GRILLED CHICKEN BREAST | 18
ADD GULF SHRIMP, SALMON OR PRIME TUNA | 23

DUCK SALAD | 18

WARM PULLED MAPLE LEAF DUCK SERVED OVER ARTISAN BABY GREENS, GOAT CHEESE WITH APPLES, SUN-DRIED CRANBERRIES, CANDIED WALNUTS AND WALNUT VINAIGRETTE

Entrées from the Land

VEAL ALEXANDER | 42

VEAL TENDERLOIN, PAN SEARED AND SERVED ASSORTED MUSHROOMS SLICED BLACK TRUFFLES, PARSNIPS AND SHALLOTS. SERVED WITH MARSCARPONE POLENTA AND SAUCE PERIGORDINE **Add Foie Gras | 15**

MOROCCAN LAMB TAGINE | 35

BRAISED LAMB SHOULDER WITH SUN DRIED APRICOTS AND DATES SERVED WITH STEAMED VEGETABLE COUS COUS

CRISPY DUCK | 40

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

CHICKEN MILANESE | 28

BREADED IN ITALIAN BREAD CRUMBS AND SERVED WITH PASTA ALFREDO OR TOPPED WITH A LIGHT SALAD

PORK CHOP NORMANDY | 34

BERKSHIRE CENTER CUT CHOP WITH CARAMELIZED APPLES AND COGNAC SAUCE

MONIKA'S PORTABELLO MUSHROOM | 19

GRILLED PORTABELLO TOPPED WITH PARSNIP PURÉE, ASPARAGUS, CARAMELIZED BELL PEPPERS, ONION AND TOPPED WITH CRISPY SHOESTRINGS POTATOES.

Entrées from the Grill

ALL BEEF MENU ITEMS ARE GRAIN-FED MIDWEST 1855 BLACK ANGUS BEEF

FILET MIGNON

(5 oz | 32) (8 oz | 47) (12 oz | 60)

ADD MELTED BLUE CHEESE \$1.50

NEW YORK STRIP (PRIME)

(5 oz | 27) (8 oz | 54) (14 oz | 65)

BONELESS RIB-EYE (7 oz 34) | (14 oz 65)

ALL NATURAL FRENCH MILK FED

VEAL CHOP 14 oz | 65

ALL GRILLED ITEMS COME WITH TRUFFLE FRIES OR CHEF'S VEGETABLE. ALSO AVAILABLE CHOICE OF PEPPERCORN SAUCE OR GARLIC, HERB BUTTER.

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

CONSUMER INFORMATION: THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

20 % gratuity will be added to parties of 6 or more quests for your convenience.

FINE EUROPEAN AND AMERICAN CUISINE EST. 1995