

# Alexander's Lunch Menu

## Soup

**Lobster Bisque | 9**  
**Soup du Jour | 6      Black Bean Soup | 7**

**Soup and 1/2 Sandwich | 12**  
Choice of Chicken or Tuna salad sandwich with  
toasted multi-grain bread and a cup of soup of the day

## Chilled Seafood

**Tuna Chop | 17**  
prime tuna diced and tossed with a light soy-ginger  
dressing, mixed with avocado, blue crab meat

**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

## Salads

**Our Famous Chicken Salad | 14**  
served with Teresa's homemade zucchini-carrot  
bread and fresh fruit

**Grilled Shrimp Salad | 18**  
tender shrimp grilled and served over artisan greens, avocado,  
radishes,grapefruit,oranges and toasted almonds served with  
green Goddess dressing

**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

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

**Sesame Crusted Tuna Salad | 18**  
Artisan greens, bean sprouts, bok choy tossed  
with Tahini vinaigrette

## Sandwiches

all sandwiches come with choice of  
crispy fries or house salad

**Fresh Tuna Salad Sandwich | 15**  
served with sliced tomato on multi-grain toasted bread

**Crispy Fish Sandwich | 14**  
chef's catch topped with cheddar, chunky tartar sauce

**Low Country Chicken Sandwich | 13**  
buttermilk fried chicken, butter pickles, honey mustard sauce

**Beef Sliders | 14**  
two Waygu burgers, topped with caramelized onions and  
Point Reyes blue cheese,

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

**Blue Crab Sliders | 15**  
two crabmeat sandwiches

**Seared Organic Salmon Wrap | 17**  
filled with artisan baby greens, onions and creamy spicy sauce

**Garden Burger | 13**  
topped with Vermont cheddar, lettuce, raw onion, tomato,  
vegenaise and served on a multi-grain roll

**Vegetarian Wrap | 13**  
filled with marinated grilled portobello mushrooms,  
eggplant, spinach, humus and caramelized onions  
add avocado 16

## Appetizers

**Steamed Mussels | 19**  
fresh mussel tossed with chorizo, tomatoes, garlic  
and herbs, served with garlic bread

**Cape Cod Calamari | 15**  
sautéed with fra diavolo sauce, served with garlic  
bread, or fried and served with a creamy spicy sauce

**Avocado Toast | 10**  
California avocado,local radish, olive oil, tomato and lemon  
served on 8 grain toast    add smoked salmon 19

**Truffle Fries | 8**

**Steak and Wedge Salad | 24**

Crisp iceberg lettuce, point reyes, tomato, blue cheese,  
Applewood smoked bacon, red onion and grilled beef tenderloin

**Pan Seared Organic Salmon Salad | 24**  
Served over mixed spring lettuce, radishes, berries, cucumber,  
carrots and toasted almonds, citrus vinaigrette

**BLT Salad | 16**  
Herb grilled chicken breast, apple wood smoked bacon,  
hard boiled egg, beef steak tomato, red onion and  
crisp greens, creamy ranch dressing

**Caesar Salad | 12**  
with grilled shrimp or organic salmon | 22  
or grilled chicken breast | 18

**Oriental Thai Salad | 13**  
Asian vegetables, chili peppers, peanuts, served  
warm with a savory peanut dressing  
grilled chicken breast, | 18      grilled tuna or salmon | 22

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

## Entrées

**Steak Frites | 26**  
5 ounce Waygu New York strip au poivre,  
served with truffle fries

**Ancient Bowl | 13**  
farrow, miso, sweet potatoes, grilled portobello,  
caramelized onions and hummus  
add grilled chicken 19.    add grilled shrimp 21

**Snapper Almondine | 23**  
fresh snapper sautéed with toasted almonds,  
white wine and lemon

**Roberto's "Sweet & Sour Chicken" | 17**  
served with jasmine rice

**Peppercorn Crusted Tuna | 24**  
seared "rare" with seasoned spinach and miso demi-glace!

## Pasta Selections

**Butternut Squash Ravioli | 18**  
toasted macadamia nuts, sage, light cream sauce

**Lobster Ravioli | 29**  
served in a savory lobster cream sauce

**Braised Veal Shank over Casarecce | 26**  
tender veal, tomatoes,onions,garlic simmered in a red wine sauce  
tossed with casarecce pasta finished with parmesan reggiano

**Porcini Mushroom Ravioli | 23**  
tossed in a white truffle sauce and topped with parmigiano reggiano

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.

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