

Dinner Menu

Soup and Starters

MAINE LOBSTER BISQUE | 9

BLACK BEAN SOUP | 7

KOREAN BBQ DUCK WINGS | 18
SERVED WITH KIMCHEE AND PEANUT SAUCE

PHYLLO WRAPPED SHRIMP | 17
SHRIMP WRAPPED IN PHYLLO PASTRY AND FRIED, SERVED WITH CREAMY SPICY SAUCE

JUMBO LUMP CRAB | 18
WITH LEMON GARLIC BUTTER, SERVED OVER TOAST POINTS

STEAMED NEW ENGLAND MUSSELS | 15
WITH SHALLOTS, GARLIC, TOMATOES, HERBS, SERVED WITH GARLIC BREAD

LETTUCE WRAPS | 14
PULLED DUCK, RICE, KIMCHEE, HOISEN, PEANUT SAUCE

CAPE COD CALAMARI | 14
SAUTÉED WITH FRA DIAVOLO SAUCE, SERVED WITH GARLIC BREAD, OR FRIED AND SERVED WITH A CREAMY SPICY SAUCE

ESCARGOT GRATINÉES | 14
SERVED IN A GARLIC CREAM SAUCE, MELTED BRIE AND HERBS OR CLASSIC ESCARGOT | \$13

DUCK LIVER PÂTÉ | 13
IN-HOUSE SMOOTH PÂTÉ, CORNICHONS, DIJON MUSTARD, RED PEPPER JELLY, SERVED WITH TOAST POINTS

Chilled Seafood

DUTCH HARBOR KING CRAB LEGS | 27

OYSTERS ON THE HALF SHELL (3) | 8 (6) | 16
WITH HORSERADISH AND MIGNONETTE SAUCE

JUMBO SHRIMP COCKTAIL (4) | 17
SERVED WITH COCKTAIL AND COGNAC SAUCE

TUNA CHOP | 17
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 GROUPEL | 38
BLACK FLORIDA GROUPEL BAKED TO A CRISPY GOLDEN BROWN, DRIZZLED WITH A MANGO BEURRE BLANC, SERVED WITH POTATO GRATIN AND VEGETABLES OF THE DAY

MISO SEA BASS | 40
MARINATED CHILEAN SEA BASS, BROILED AND TOPPED WITH TROPICAL FRUIT SALSA AND SERVED WITH JASMINE RICE

LINE CAUGHT PEPPERCORN CRUSTED TUNA | 35
YELLOW FIN TUNA PAN SEARED "RARE", SLICED OVER STEAMED SPINACH, GARNISHED WITH SEAWEED SALAD, FRIED POTATO NEST AND A MISO DEMI GLAZE

PAN SEARED FARRO ISLAND SALMON | 33
BLACK STICKY RICE, BABY BOK CHOY, SWEET CHILI SAUCE

SAUTÉED YELLOW TAIL SNAPPER | 36
PREPARED WITH SHALLOTS, CAPERS, LEMON AND WHITE WINE, SERVED WITH DAUPHINOISE POTATO AND VEGETABLES OF THE DAY

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

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

Pasta Selections

BUTTERNUT SQUASH RAVIOLI | 18
TOASTED MACADAMIA NUTS, SAGE, LIGHT CREAM SAUCE

LOBSTER RAVIOLIS | 29
SERVED IN A SAVORY LOBSTER CREAM SAUCE

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 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

Fresh from the Garden

TOMATO MOZZARELLA SALAD | 13
BALSAMIC GLAZE, EXTRA VIRGIN OLIVE OIL, FRESH BASIL, RED PEPPER, ANCHOVY

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 | 11
SERVED WITH BABY GREENS, GRANNY SMITH APPLES, AND TOASTED WALNUTS, WALNUT VINAIGRETTE

CLASSIC CAESAR | 12
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 | 13
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 TENDERLOIN | 37
PAN ROASTED AND SERVED WITH WILD MUSHROOMS, CARAMELIZED SHALLOTS, MADEIRA WINE, OVER SEASONED SPINACH AND POTATO GRATIN

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

CHICKEN MILANESE | 26
BONELESS BREAST OF AMISH CHICKEN BREADED IN ITALIAN BREAD CRUMBS, PAN SAUTÉED AND TOPPED WITH A LIGHT SALAD AND SHAVED PARMESAN, WITH A LEMON CAPER 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

FILET MIGNON
(5 oz | 32) (8 oz | 45) (12 oz | 55)
ADD MELTED BLUE CHEESE \$1.50

WAGYU NEW YORK STRIP
MANHATTAN CUT (5 oz | 26) (10 oz | 38) (14 oz | 47)

14 OZ VEAL CHOP | 57

14 OZ BERKSHIRE PORK PORTERHOUSE | 37

ALL GRILL ITEMS COME WITH TRUFFLE FRIES OR VEGETABLE CHOICE OF: PEPPERCORN SAUCE OR MAITRE D'HOTEL BUTTER BLUE CHEESE | 1.50

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

Alex  Alexander's