

# 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!

**SEARED FAROE ISLE SALMON | 32**

SERVED WITH SEASONED SPINACH, PARSNIP PUREE AND A VANILLA BEAN, SAFFRON EMULSION.

**SAUTÉED YELLOW TAIL SNAPPER | 37**

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

**PAN SEARED DRY- PACK SCALLOPS | 40**

SERVED WITH WILD MUSHROOM RISOTTO

**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**

TOSSED WITH FRESH CASARECCE (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**

SEARED VEAL TENDERLOIN, MUSHROOMS, PARSNIPS, SAUCE PERIGORDINE SERVED WITH MASCARPONE POLENTA

**COLORADO VOLCANO LAMB SHANK | 39**

WITH FARO, BUTTERNUT SQUASH AND SUN DRIED CRANBERRIES.

**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) MANHATTAN CUT**

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

**BONELESS RIB-EYE (7 oz 28) | (14 oz 55)**

**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