

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 BOURIGUIGNON | 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 | 30

FAROE ISLE SALMON (BEST SALMON IN THE WORLD) PAN -SEARED WITH FENNEL, TOMATOES, SHALLOTS AND WHITE WINE
- 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 OVER ROASTED CORN RISOTTO, PANCETTA AND MOREL MUSHROOMS
- 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

TOASTED MACADAMIA NUTS, SAGE, LIGHT CREAM SAUCE
- LOBSTER RAVIOLIS | 29

SERVED IN A SAVORY LOBSTER CREAM SAUCE
- BRAISED VEAL RAGOUT| 28

TOSSED WITH FRESH CASARECCE (MADE LOCALLY BY TRUILLI PASTA COMPANY)
- PORCINI MUSHROOM RAVIOLI | 24

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

- WATERMELON,BURRATA AND TOMATO SALAD | 13

WITH TOASTED PISTACHIO, 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 AND SERVED WITH MASCARPONE POLENTA
- COLORADO VOLCANO LAMB SHANK| 39

BRAISED IN RED WINE AND SERVED WITH FARRO WITH BUTTERNUT SQUASHING 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

Entrées From the Grill

- All Beef menu items are grain-fed Midwest 1855 Black Angus Beef

FILET MIGNON
(5 oz | 33 (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 36) | (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.

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

Signature Cocktails 14

Alexander's Martini
Saki, vodka, pickled ginger and cucumber

Alexander's French Martini
Vodka, Chambord, Grand Mariner

Johnny Margarita
Refreshing South of the border cocktail

Non-Alcohol Specialty Drinks

Blue Hawaiian 10
Hawaiian polar blast, white cranberry juice,splash of
sprite
Mojito 10
Fresh mint, fresh lime juice, simple syrup and
a splash of soda water

One Glass at a Time...

White	
Pinot Grigio, Lagaria, Italy.....	11
Chardonnay, Wente Morning Fog, Livermore Valley	12
Chardonnay, Sonoma Cutrer, Russian River	14
Chardonnay, Rombauer Vineyards, Carneros	20
Chardonnay, Duckhorn, Napa	18
Sauvignon Blanc, Charles Krug, St. Helena, Napa Valley.....	11
Sauvignon Blanc, Decoy by Duckhorn, Napa.....	14
Sauvignon Blanc, Kono, Marlborough, New Zealand.....	12
Riesling, Hogue, Washington.....	11
Chablis, Joseph Drouhin, France	14

Red Wines

Cabernet

207	Cabernet Sauvignon, Wente, Southern Hill, Livermore Valley 2016.....	49
212	Cabernet Sauvignon, Sketchbook, Mendocino, California 2015....	58
201	Cabernet Sauvignon, Joseph Carr, Napa 2016.....	74
203	Cabernet Sauvignon, Silver Oak, Alexander Valley, 2015	130
210	Cabernet Sauvignon, Silverado, Sonoma 2013.....	85
208	Cabernet Sauvignon, Frank Family Vineyards, Napa 2016..	100
205	Cabernet Sauvignon, Stags Leap Wine Cellars, Artemis, Napa 2015...	110
202	Cabernet Sauvignon, Jordan, Alexander Valley 2014.	110
209	Cabernet Sauvignon, Far Niente, Napa 2016.....	185
211	Cabernet Sauvignon, Lewis Cellars Reserve, Napa Valley 2015	325

Merlot

300	Merlot, Wente Sandstone, Livermore Valley 2013	49
302	Merlot, Lapostolle, Chili 2013.....	50

Pinot

400	Pinot Noir, Meiomi, California 2016.....	55
402	Pinot Noir, Irony, Monterey 2018.....	48
401	Pinot Noir, Penner and Ash, Willamette, Oregon 2017....	85
404	Pinot Noir, Elouan Costal Oregon	42
409	Pinot Noir, La Crema, Willamette, Oregon 2017.....	60

Red

Merlot, Wente SandStone, Livermore Valley	12
Cabernet Sauvignon, Wente Southern Hill, Livermore Valley	12
Cabernet Sauvignon, Sketchbook, Mendocino, California.....	15
Cabernet Sauvignon, Joseph Carr, Napa	18
Pinot Noir, Irony, Monterey	13
Pinot Noir, Meiomi, California	14
Pinot Noir, La Crema, California	17
Malbec Tilia, Mendoza, Argentina	14
Rose, Malene, California.....	15
Chianti, Castello de Bossi, Italy.....	13

White Wines

Champagne

01	Mumms Cuvee, Napa.....	Split 13
02	Zardetto, Proseco, Italy.....	Split 11
08	Perrier Jouet, Grand Brut, France.....	106
07	Gambino Prosecco Gold, Valdobbiadene, Italy.....	45

Chardonnays

008	Chardonnay, Wente Morning Fog, Livermore Valley 2017.....	49
002	Chardonnay, La Crema, California 2016.....	52
004	Chardonnay, Sonoma Cutrer, Russian River.....	48
011	Chardonnay, Duckhorn, Napa 2017.....	70
006	Chardonnay, Rombauer Vineyards, Carneros 2017.....	80
010	Chardonnay, Far Niente, Napa 2017.....	94

Sauvignon Blanc

022	Sauvignon Blanc, Charles Krug, St. Helena, Napa Valley.....	48
025	Sauvignon Blanc, Kono, Marlborough, New Zealand 2017.....	45
024	Sauvignon Blanc, Decoy by Duckhorn, Napa 2017.....	60
023	Sauvignon Blanc, Loveblock, Marlborough, New Zealand 2016.....	52

World Blends

Red

504	Red Zinfandel, Vista Luna, Neyers, California 2017..	70
511	Melbec, Tilia, Malbec, Argentina 2017.....	45
521	Rioja, Cune Gran Reserve, Spain 2012.....	65
516	Chianti, Castello di Bossi, Italy 2015.....	48
517	Brunello Di Montalcino Pian Delle Vigne, Italy 2013	135
519	Amarone, La Giarerla, Italy 2015.....	85

White

709	Pinot Grigio, Lagaria, Italy 2016.....	45
702	Rose, Malene, California 2017.....	56
703	Sancerre, Les Belles Vignes 2018.....	65
704	Pouilly-Fuisse, Louis Latour, France 2015.....	79
706	Chablis, Joseph Drouhin, France 2017.....	56
707	Puligny Montrachet, Louis Latour, France 2015.....	115
701	Riesling, Hogue, Washington State 2017.....	42

Beer & Beverage Selections

Imported Beer

Stella Artois, Belgium.....	4.75
Heineken, Dutch.....	4.75
Warsteiner, German.....	4.75
Amstel Light, Dutch.....	4.50

Domestic Beer

Lagunitas IPA Light Malt.....	5.00
Yuengling, America's Oldest Brewery.....	4.75
Michelob Ultra Light.....	4.00
St. Pauli Girl Non-Alcoholic.....	4.75

Beverages

Fiji Water.....	4.00
San Pellegrino.....litter 6.50.....	4.00
Fever-tree Ginger Beer.....	4.50
Martinelli's Sparkling Apple Cider.....	4.95
Cranberry, tonic, lime	4.00
Soft Drinks:.....	3.50
Coke, Diet Coke, Sprite, Lemonade	