

Alexander's Lunch Menu

Soup

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

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

Korean BBQ Duck Wings | 17
served with kimchee and peanut sauce

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

Truffle Fries | 8

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

Chicken Milanese | 18
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

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

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.

FINE EUROPEAN AND AMERICAN CUISINE EST. 1995