

# 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

## 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**

## 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

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

## Entrées

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

**Braised Veal Shank over Casarecce | 28**  
tender veal, tomatoes,onions,garlic simmered in a red wine sauce tossed with casarecce pasta finished with parmesan reggiano

**Ancient Bowl | 13**  
farrow, miso, sweet potatoes, grilled portobello, caramelized onions and humus  
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

**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 ENTREE FROM THE LAND ARE FREE FROM HORMONES AND ANTIBIOTICS,  
ALEXANDER'S SEEKS OUT SUSTAINABLE, FISH AND SHELLFISH

FOR PARTIES SIX OR MORE A GRATUITY OF 20%  
IS ADDED FOR YOUR CONVENIENCE

# Alexander's



## 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, Duckhorn, Napa | 18  
Chardonnay, Rombauer Vineyards, Carneros | 20  
Sauvignon Blanc, Kono, Marlborough, New Zealand | 12  
Sauvignon Blanc, Decoy by Duckhorn, Napa | 14  
Riesling, Hogue, Washington | 11  
Chablis, Joseph Drouhin, France | 14

### Red

Merlot, Wente SandStone, Livermore Valley | 12  
Cabernet Sauvignon, Wente Southern Hill, Livermore Valley | 12  
Cabernet Sauvignon, Sketchbook, Mendocino, California | 5  
Cabernet Sauvignon, Joseph Carr, Napa | 18  
Pinot Noir, Handcraft, California | 13  
Pinot Noir, Meiom!, California | 14  
Malbec Tilia, Mendoza, Argentina | 14  
Rose, Malene, California | 15

### Imported Beers

STELLA ARTOIS, BELGIUM | 4.75  
HEINEKEN, DUTCH | 4.75  
WARSTEINER, GERMAN | 4.75

### Domestic Beers

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 4.50  
FEVER-TREE GINGER BEER 4.50  
MARTINELLI'S SPARKLING APPLE CIDER 4.95  
CRANBERRY, TONIC, LIME 4.00  
COKE, DIET COKE, SPRITE, LEMONADE \$3.50