

~Soups and Starters~

Maine Lobster Bisque

cup: 5.5 bowl: 7

Classic French Onion

7

Black Bean Soup

cup: 4 bowl: 6

*****Chilled Jumbo shrimp cocktail 12**

Served with a zesty cocktail sauce

Peperonata with Fresh Ricotta Crostoni 7

Toasted ciabatta, homemade ricotta and roasted pepper stew

*****Spinach, Gorgonzola Cheese and Walnut Spring Roll 9**

(Vegetarian) served with a Zesty balsamic dipping sauce

Two Jumbo Lump Crab Cakes 12

Served with Maine lobster sauce (one only -- 6)

Escargots 11

sautéed with garlic, parsley and white wine, topped with Brie cheese and baked

Phyllo Wrapped Shrimp 12

6 shrimps wrapped in Phyllo dough, fried crispy, served with a creamy spicy sauce

Charcuterie plate 10

Chef's selection of in house pates and sausage, served with traditional condiments

Jumbo Lump Crabmeat 15

Maryland crabmeat sautéed in butter and garlic, served on toasted brioche

Wild Mushroom and Goat Cheese Strudel 8

Sundried cherry gastrique, caramelized apple, frisee and chive oil

***** Tuna Tartare 13**

Prime center cut tuna prepared classically with a touch of fresh horseradish, Dijon mustard and served with toast points

~***Alexander's cuisine: lower in calories, fat, sodium and cholesterol~
~Consuming raw or undercooked products can be dangerous to your health~
~for parties of six or more a gratuity of 18% is added for your convenience~

~Fresh from the Garden~

***Organic Baby Greens 7

tossed with candied pecans, poached pears, World Market feta cheese
citrus vanilla bean vinaigrette

***Spinach Salad 7

California Point Reyes blue cheese, diced onions, local tomatoes, toasted macadamia nuts,
and aged balsamic vinaigrette

***Roasted Red Beets and Goat Cheese Salad 8

Shredded Granny Smith apples, toasted walnuts, mixed lettuces, and drizzled
with a walnut vinaigrette

***Heirloom Tomato Caprese 8

With extra virgin olive, balsamic vinegar, basil and grilled ciabatta

~Dinner Salads~

Classic Caesar Salad 8

with grilled chicken breast 12

gulf shrimp, salmon or yellow fin tuna 15

Crispy Duck Salad 14

served warm with poached pears, toasted walnuts, mixed greens and drizzled
with a walnut vinaigrette

Avocado & Blue crabmeat 15

Maryland crab tossed with our creamy horseradish dressing

*** Warm Oriental Thai Salad 9

Stir fry vegetables, tossed with toasted peanuts and peanut dressing,
with grilled chicken breast 14 with gulf shrimp, salmon or yellow fin tuna 16

Steak Salad 16

Romaine lettuce, local tomato, red onion, crumbled California blue cheese
Topped with grilled beef tenderloin, served with our Balsamic vinaigrette

~Entrées from the Land~

Blackberry Canadian Elk Strip Loin 35

Pan seared medium, served with pommes croquette and Medjool Date sauce

6oz. Grilled Midwest Filet Mignon 30

Topped with Black truffle butter and crisp onion rings

Pan roasted Veal Tenderloin 33

Served with seasoned spinach, sautéed Morel mushrooms, Ciopollini onions and finished with a Madeira reduction

Braised Beef Short Rib 29

Served with root vegetable and potato mash, served with a red wine sauce

Grilled Sterling Silver Skirt Steak 23

With chimi churi and truffle mashed potatoes

All Natural Iowa Center Cut Pork Chop 28

Sautéed with caramelized apples and finished with Calvados

Domestic Colorado Lamb Shank 29

Braised slowly for three hours with vegetables, garlic and rosemary, served with maple glazed butternut squash and sundried cherry gastrique

Crispy Duck 28

With a sweet potato flan, lingonberries, and a port wine reduction

Herb Roasted Chicken Farci 24

All natural half chicken stuffed with apples and pecans, served with Yukon Gold mashed potatoes and herb au jus

*****Grilled Portobello Mushroom 19**

Topped with Yukon Gold mashed potatoes, caramelized onions, peppers, and grilled asparagus, sprinkled with white truffle oil. (Vegetarian)

~Entrées from the Sea~

Local Yellowtail Snapper 28

Sautéed with preserved lemon, capers, finished with a white wine butter sauce

***** Peppercorn Crusted Tuna 27**

Pan seared "rare", sliced over steamed spinach,
Garnished with seaweed salad, fried potato nest, and a Miso demi glaze

Seafood Risotto 29

Maine lobster, scallops and shrimp
Sautéed with shallots and white wine, served with white truffle risotto

Our Famous Macadamia Nut Crusted Grouper 29

Black local grouper sautéed to a crispy golden brown and
Served with a mango beurre blanc

***** Pan Seared Dry Pack scallops 27**

With cauliflower puree and drizzled with truffle oil and lemon

*****Miso Crusted Butterfish 29**

Jasmine rice and topped with a tropical fruit salsa

Potato crusted Scottish Salmon 27

Leek and fennel coulis, red zinfandel sauce, chive oil

Seafood Pasta 29

Maine lobster, shrimps, scallops, spinach and sundried tomatoes tossed with pappardella pasta
in a light lobster sauce

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Thank you for dining with us!!! Alex and Monika

Did you know?

- ... that Alexander's is named after our son Alexander Jr. ?
- ... that we are cooking and serving you for over 20 years in Naples?
- ... that you can celebrate special events inside or outside here with us?
- ... that Alexander's caters small and big parties?
- ... that we make our own salad dressings for you to take home?
- ... that you can have fun in our monthly cooking classes?
- ... that you can buy our famous "Marvelous Macaroons" in a tin jar?
- ... that we are members of the "Naples Originals"?
- ... that you just have to call us with your special requests or wishes?
- ... that is it easy to cook your favorite dishes out of our cookbook?
- ... that there is more information at the website: alexandersnaples.com?
- ... that everyone at Alexander's Restaurant appreciates YOU?