

Soups and Salads

Lobster Bisque

cup: 5.5 bowl: 7.5

Classic French Onion

7.00

Black Bean Soup

cup: 3.5 bowl: 5.5

*** Crispy Sesame Seared Tuna Salad 14

mixed greens, rice noodles, mandarin orange, carrot and sprouts tossed with a ginger lime vinaigrette and topped with prime seared sliced tuna

Grilled Steak Salad 15

Beef tenderloin, tomatoes, romaine, red onions, blue cheese & balsamic vinaigrette

Our Famous Chicken Salad 10

with Teresa's homemade zucchini-carrot bread and fresh fruit

Crispy Duck Salad 14

organic baby greens, artisan goat cheese, candied walnuts, sundried cranberries sautéed potatoes tossed with a walnut vinaigrette

Cobb Salad 13

Romaine lettuces, grilled chicken breast, Maytag blue cheese, local tomatoes, apple wood smoked bacon, egg, and creamy ranch dressing

*** Oriental Thai Salad 8

Asian vegetables, chili peppers, peanuts, served warm with a savory peanut dressing
~add rosemary grilled chicken breast 5 ~with tuna, gulf shrimp or salmon 6

Caesar Salad 7

grilled shrimp, salmon or yellow fin tuna add 7 ~ grilled chicken breast add 6

*** The omega -3-Salad 15

Grilled salmon, and fresh sardines, peas, potatoes, tomatoes and poached egg over mixed greens served with a mustard vinaigrette

*** Roasted Beet salad 11

Roasted beets, apples, goat cheese, toasted walnuts, mixed greens & walnut vinaigrette

Portobello Neapolitan salad 12

Grilled Portobello topped with eggplant, roasted pepper, tomato, and pesto and topped with mozzarella cheese and baked. Served with baby greens and balsamic vinaigrette

Charcuterie plate 12

Chef's selection of pate's and sausage, with toasted bread and traditional condiments

Sandwiches and Pasta

Crispy fish sandwich 13

Chef's catch topped with cheddar, chunky tartar sauce and served with crispy truffle fries

Beef sliders 8

Two Ground prime sirloin, topped with caramelized onions and Blue cheese Served with truffle fries

Blue Crab Sliders 11

Two small crabmeat sandwiches served with fresh fruit& chips

*****Seared Salmon Wrap 13**

Baby greens, onions and creamy spicy sauce, served with fruit, chips

*****Vegetarian Wrap 10**

Marinated & grilled Portobello mushrooms, eggplant, spinach, Humus and caramelized onions served with served with fruit& chips

Mac and Cheese 11

With broccoli and sundried tomatoes.

(With Maine Lobster add 6)

Braised Rabbit and Pappardella Pasta 14

tossed with wild mushrooms, pancetta, parmesan cheese and peas

Butternut Squash Ravioli 13

Raviolis tossed with a macadamia nut cream sauce,
Served with steamed spinach

Crispy duck pasta 14

Tossed with angel hair pasta, spinach, pesto
Sundried tomatoes & crumbled blue cheese

Luncheon Specialties

Pan Seared Scallops 15

Served with cauliflower puree, drizzled with chive oil and lemon

Skillet Herb Chicken 13

With farro and butternut squash ragout

*****Miso Crusted Butterfish 16**

Topped with a zesty tropical fruit salsa
And served with jasmine rice

Jumbo Lump Crab Cakes 15

Lobster sauce, potatoes and vegetable

Duck confit 14

With mustard sauce, gratin potatoes and vegetable

*****Peppercorn Crusted Fresh Prime Tuna 16**

Pan seared "rare", with steamed spinach, and
Finished with a Miso demi glaze

Grilled Skirt Steak 14

Marinated, sliced with Argentine Chimi Churri sauce
Grilled tomatoes and TruffleFries

~***Alexander's cuisine: lower in calories, fat, sodium and cholesterol~
~For Parties of 6 or more an 18% gratuity is added for your convenience~
~Consuming raw or undercooked products can be harmful to your health~