



Alexander's GARDEN RESTAURANT

Soups & Starters

Maine Lobster Bisque | 14

Black Bean Soup | 10 V

Sour Cream, Red Onions

Phyllo Wrapped Shrimp | 20

Crispy Shrimp, Creamy Spicy Dipping Sauce

Steamed Mussels | 21

Chorizo, Garlic, Tomato, White Wine, Garlic Bread

Duck Lettuce Wraps | 19

Pulled Duck, Rice, Kimchee, Hoisin, Peanut Sauce

Cape Cod Calamari | 20

Fried Crisp or Sautéed Fra Diavolo style

Escargots Bourguignon | 19

Garlic-Herb Butter, Garlic Bread

Duck Liver Pâté | 17

In-house Smooth Pâté, Cornichons, Dijon Mustard, Red Pepper Jelly, Toast Points

***Oysters on the Half Shell** (3) | 12 (6) | 24

Mignonette, Cocktail Sauces

***Tuna Tataki** | 22

Sliced Sesame Seared Prime Tuna, Wasabi, Ponzu Drizzle

Jumbo Lump Crab Meat | 23

Garlic Butter, French Bread

Fresh from the Garden

Watermelon, Burrata & Tomato Salad | 17 GF

Toasted Pistachios, Balsamic Glaze, Basil

Field of Greens | 16 GF

Organic Greens, Poached Pear, Walnuts, Feta, Citrus-Vanilla Bean Vinaigrette

Roasted Beets & Goat Cheese Salad | 17 GF

Organic Greens, Roasted Beets, Goat Cheese, Apples, Walnut Vinaigrette

The Wedge | 16 GF

Crisp Iceberg Lettuce, Apple Wood Smoked Bacon, Red Onion, Tomato, Creamy Blue Cheese Dressing

Small House Salad | 12 GF

Artisan Greens, Radishes, Cucumbers, Tomatoes, Carrots, House Dressing

Classic Caesar Salad | 17

Dinner Salads

Steak and Wedge Salad | 29 GF

Grilled Beef Tenderloin over Iceberg Lettuce, Point Reyes Blue Cheese, Tomatoes, Apple Wood Smoked Bacon, Red Onions

Crispy Duck Thai Salad | 29

Asian Vegetables Sautéed with Pulled Duck Meat, Fried Rice Noodles, Peanuts, Creamy Peanut Dressing

***Grilled Ora King Salmon Salad** | 30 GF

Mixed Spring Lettuce, Radishes, Cucumbers, Carrots, Berries, Toasted Almonds, Vanilla Bean Vinaigrette

Entrées from the Sea

Macadamia Nut Crusted Grouper | 47

Mango Butter Sauce, Vegetables, Potatoes Dauphinoise

Miso Sea Bass | 49

Jasmine Rice, Fruit Salsa

***Peppercorn Crusted Tuna** | 39

Pan-Seared, Rare, Tuna served over Steamed Spinach, Miso Demi Sauce, Topped with Seaweed Salad, Potato Nest

***Ora King Salmon** | 39 GF

Parsnip Purée, Steamed Spinach, Vanilla Citrus Butter Sauce

Sautéed Yellowtail Snapper | 43

Capers, Lemon, White Wine, Vegetables, Potatoes Dauphinoise

Seafood Risotto | 48 GF

With Lobster, Shrimp and Pan Seared Scallops

Cioppino | 39

Classic West Coast Stew with Shrimps, Scallops, Calamari, Mussels, Catch of the Day, Wine, Herbs, Garlic Bread

Pasta Selections

Veal Casarecce Pasta | 36

Fresh Locally Made Pasta Tossed with a Ragout of Tender Veal with Red Wine and Vegetables

Porcini Mushroom Raviolis | 30

Mushroom-Cream Sauce

Butternut Squash Raviolis | 27

Steamed Spinach, Toasted Macadamia Nuts, Butternut Cream

Lobster Linguine | 50

One whole Maine Lobster Out of the Shell and Tossed with a Spicy Marinara Sauce

Entrées from the Land

Veal Alexander | 48

Pan seared French Veal Tenderloin, Mushrooms, Potatoes Dauphinoise, Vegetables, Sauce Perigourdine

Moroccan Lamb Tagine | 45

Braised Lamb Shoulder, Sun-dried Apricots and Figs, Vegetables, Cous-Cous

Crispy Duck | 53

Half Duck, Sweet Potatoes, Lingonberries, Vegetables, Port Wine Reduction

Chicken Milanese | 34

Served with Fettuccini Tossed with Alfredo or Marinara Sauce or Topped with a Crisp House Salad with Citrus Vinaigrette

Monika's Portabello Mushroom | 25 GF/V

Grilled Mushroom, Parsnip Purée, Asparagus, Caramelized Bell Peppers, Onions, Crispy Shoestring Potatoes

12 oz. Berkshire Center-Cut Pork Chop | 47

Topped with Caramelized Apples, Vegetables, Potatoes Dauphinoise

5 oz. Petit Filet Mignon | 47

Fried Onions, Vegetables, Potatoes Dauphinoise

5 ounce A-5 Japanese Wagyu Striploin | 72

Pan Seared, Sliced Served with Exotic Mushrooms and Dipping Sauce

12 oz. USDA Prime Steak Frites | 85

Choice of Maître D' Hôtel Butter or Sauce au Poivre

Gluten Free | GF **Vegan** | V **Corkage Fee** | 35

*Undercooked fish, shell fish, eggs or meat may increase the risk of food born illness. *There is a risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at great risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure, consult a physician. Every effort will be made to accommodate food allergies. Should we be unable to do so, we apologize in advance. 20% gratuity will be added to parties of 6 or more guests for your convenience.



Alexander's GARDEN RESTAURANT

Beer

IMPORT

Amstel Light, Dutch | 7

Heineken, Dutch | 7

Heineken (Non-Alcoholic), Dutch | 7

Kronenbourg 1664, French | 7

Stella Artois, Belgium | 7

Warsteiner, German | 7

DOMESTIC

Lagunitas IPA | 6

Sam Adams, Seasonal | 6

Michelob Ultra | 6

Yuengling Lager | 6

Bud Light | 6

OTHER

San Pellegrino, Sparkling | 5.50

Evian, Still | 5.50

Soft Drinks, Iced Tea | 5

Cocktails

SIGNATURE COCKTAILS | 16

Martini Alexander

Sake, Vodka, Pickled Ginger, Cucumber

French Martini

Vodka, Chambord, Grand Marnier

Peary Barry

Pear Vodka, Pear Puree

The Big Sur Citra

Grey Whale Gin, St. Germain Liqueur, Grapefruit, Basil

GREY GOOSE ESSENCES | 16

Watermelon Basil

Splash of Cranberry

White Peach Rosemary

Splash of Grapefruit

Strawberry Lemongrass

Splash of Cranberry

Liquor

SINGLE MALT

Dalwhinnie 15yr

Glenlivet 12yr

Glenmorangie 10yr

Laphroaig 10yr

Macallan 12yr

Oban 14yr

Toki Suntory

*** JW Blue*

*** JW Black*

*** JW Red*

BOURBON

Angel's Envy Rye

Bulleit Rye

Basil Hayden 8yr

Blantons

Buffalo Trace

Bulleit

George Dickel

High West

Knob Creek

Knob Creek Rye

Maker's Mark

Maker's Mark 46

Michter's 10yr

Whistlepig 6yr

Widow Jane 10yr

Woodford Reserve

Tequila

Casa Dragons Blanco

Casamigos Blanco

Casamigos Reposado

Don Julio Reposado

Don Julio 1942 Anejo

Patron Anejo

Patron Silver

Patron Reposado

PORT

Graham's Tawny 10yr

Graham's Tawny 20yr

Graham's Tawny 40yr

White & Rosé by the Glass

SPARKLING

Gambino Prosecco Brut, ITA | 13

Nicolas Feuillatte, Champagne Brut NV, Split | 20

ROSÉ

Fleurs de Prairie, FRA | 14

PINOT GRIGIO

Esperto, Della Venezia, ITA | 13

Santa Margherita | 16

CHARDONNAY

Wente, Morning Fog, Livermore | 14

Sonoma-Cutrer, Sonoma Coast | 17

Bouchard Aine & Fils, Bourgogne | 18

Domaine Laroche, Chablis | 22

Rombauer, Carneros | 24

SAUVIGNON BLANC

Whitehaven, Marlborough, NZ | 13

Ferrari-Carano, Fume Blanc, Sonoma | 14

Decoy, Napa | 16

Sager & Verdier, Sancerre 2023 | 22

RIESLING

Peter Lauer "Barrel X" Feinherb 2023 | 16

Red Wines by the Glass

PINOT NOIR

Elouan, Coastal Oregon | 14

Lemelson "Thea's Selection", Willamette | 18

La Crêma, Willamette Valley | 22

Joseph Faiveley, Bourgogne, 2021 | 25

CABERNET

Wente, Livermore Valley | 14

Daou, Paso Robles | 16

Quilt, Napa | 19

Elizabeth Spencer, Special Cuvée, Napa, 2019 | 28

House Wines by the Glass

SPARKLING

Gambino Prosecco Brut, ITA | 13

CHARDONNAY

Wente, Morning Fog, Livermore | 14

SAUVIGNON BLANC

Whitehaven, Marlborough, NZ | 13

CABERNET SAUVIGNON

Wente, Livermore Valley | 14

PINOT NOIR

Elouan, Coastal Oregon | 14

MERLOT

Wente, Sandstone, Livermore Valley | 14

MALBEC

Cuarto Dominio, Lote 44, Mendoza | 14

SYRAH

Jean-Louis Chave, Mon Coeur, Côtes du Rhône | 15