

EARLY DINING MENU

Offered 4:30pm to 5:30pm

Alexander's
GARDEN RESTAURANT

Lobster Monday | 45

First Course:

Rock Shrimp Tempura or Roasted Brussel Sprouts

Main Course: Choice of Entrée

Broiled 6 oz. Maine Lobster Tail

Served with drawn Butter, Vegetables, Potatoes Dauphinoise

Braised Pork & Maine Lobster Fried Rice

Maine Lobster Raviolis

Tossed in Vodka Sauce

Tuesday - French Night | 44

First Course: Choice of

French Bistro Salad

Mixed Lettuces, Tossed with Chives, Tarragon, Parsley and Walnuts, Lemon Vinaigrette

Escargot

Sautéed in Garlic Herb Butter Served in Puff Pastry

Main Course: Choice of Entrée

7oz New York Strip "Steak Frites"

Served with Peppercorn Sauce and French Fries

Snapper Provençal

Tomatoes, Garlic, White Wine, Served with Vegetables, Potatoes Dauphinoise

Wednesday - Date Night for Two | 87

First Course:

House Salad or Soup of the Day

Main Course: Choice of Entrée

Grilled Sliced Beef Tenderloin

Topped with Melted Blue Cheese, Served with Vegetables, Potatoes Dauphinoise

Macadamia Nut Crusted Grouper

Served with Vegetables and Potatoes Dauphinoise

(Includes a Bottle of Cabernet or Chardonnay)

Thursday - Asian Night | 42

First Course: Choice of

Tuna Tartare

Prime Diced Tuna Tossed in a Sesame Dressing Served with Cucumber and Rice Crips

Fried Shiitaki Mushroom Salad

Tossed with Sesame Vinaigrette

Main Course: Choice of Entrée

Miso Glazed Salmon

Served with Fried Rice

Mongolian Beef

Served with Steamed Jasmin Rice and Vegetable

Tuna "Poke" Bowl

Prime Diced Tuna Dressed with Ponzu and Served with Seaweed Salad, Bok Choy, Kim Chee, Spinach and Steamed Jasmin Rice

Friday & Saturday - Weekend Sizzle | 45

First Course: Choice of

Shrimp and Scallop Ceviche

Crab Cake with Lobster Sauce

Main Course: Choice of Entrée

Trout Almondine

With Steamed Spinach, Mashed Potatoes

Grilled Sliced Beef Tenderloin

With Melted Blue Cheese, Fried Onions, Vegetables, Potatoes Dauphinoise

Mushroom Risotto

With Shrimps and Scallops