



# Alexander's GARDEN RESTAURANT

## Soups

**Maine Lobster Bisque** | 14

**Soup du Jour** | 10

**Black Bean Soup** | 10 V

**Soup and 1/2 Sandwich** | 19

*Choice of Chicken or Tuna Salad Sandwich on Toasted Multi-Grain Bread and a Cup of Soup of the Day*

## Starters

**Tuna Tataki** | 22

*Sliced Sesame Seared Prime Tuna, Wasabi, Ponzu Drizzle*

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

*Horseradish, Mignonette Sauce*

**Steamed Mussels** | 19

*Chorizo, Garlic, Tomato, White Wine, Garlic Bread*

**Rock Shrimp Tempura** | 21

*Tossed with Creamy Spicy Sauce*

**Cape Cod Calamari** | 18

*Fried Crisp or Sautéed with Fra Diavolo Sauce*

**Truffle Fries** | 8

## Salads

**Our Famous Chicken Salad** | 16 GF

*Homemade Zucchini-Carrot Bread, Fresh Fruit*

**Duck Salad** | 20 GF

*Warm Pulled Maple Leaf Duck, Artisan Baby Greens, Goat Cheese with Apples, Sun-dried Cranberries, Candied Walnuts, Walnut Vinaigrette*

**Roasted Beet Salad** | 17 GF

*Roasted Beets, Apples, Goat Cheese, Toasted Walnuts, Mixed Artisan Greens, Walnut Vinaigrette*

**Chilled Baby Shrimp & Crab Louis Salad** | 29 GF

*Artisan Greens Topped with Crab Meat, Baby Shrimps, Tomato, Egg, Avocado, Papaya, Louis Dressing*

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

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

**Caesar Salad** | 16

Add Salmon or Shrimp | 30

Add Grilled Chicken | 25

**Oriental Thai Salad** | 17 GF

*Served Warm, Peanut Dressing*

Add Salmon or Shrimp | 30

Add Grilled Chicken | 25

**Portobello Napoleon Salad** | 17 GF

*Grilled Portobello Mushroom, Eggplant, Roasted Pepper, Tomato, Mozzarella Cheese, Baby Greens and Champagne Vinaigrette*

## Sandwiches

All Sandwiches come with choice of House Salad or Crispy Fries

**"The Bear"** | 17

*Slow Roasted Beef Sandwich, Served with Roasted Red Peppers and Giardiniera*

**Crispy Fish Sandwich** | 20

*Chef's Catch Topped with Cheddar Cheese, Chunky Tartar Sauce*

**Low Country Chicken Sandwich** | 15

*Buttermilk Fried Chicken, Pickles, Honey Mustard Sauce*

**Alexander's 8 oz. Wagyu Burger** | 22

*Vermont Cheddar Cheese, and Caramelized Onions*  
Add Foie Gras | 37

**Blue Crab Sliders** | 18

*Two Crab Meat Sandwiches*

**Short Rib Birria** | 19

*7-spiced Braised Short Rib, Pepper Jack Cheese, Flour Tortilla, Grilled with Birria Broth and Served with Beans and Rice.*

## Entrées

**Ancient Bowl** | 18 GF

*Quinoa, Miso Glazed Sweet Potatoes, Grilled Portobello, Caramelized Onions, Hummus*  
Add Grilled Chicken | 25  
Add Shrimp or Salmon | 30

**Chicken Milanese** | 28

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

**Butternut Squash Raviolis** | 25

*Steamed Spinach, Toasted Macadamia Nuts, Butternut Cream*

**Seafood Pasta** | 30

*Fresh Tagliatelle Pasta Tossed with Shrimps, Scallops, Mussels in Light Lobster Cream Sauce*

**Sesame Crusted Tuna** | 32

*Served with Jasmine Rice, Steamed Vegetables and Ginger, Miso Sauce*

\*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