

New Theme Nights Dining Special

BRING YOUR OWN WINE

(LIMIT ONE BOTTLE PER COUPLE)

CORKAGE FEE PER 750ML BOTTLE - (1.5 LITER BOTTLES ADDITIONAL \$3.00)

SUNDAY AND MONDAY NO CHARGE / TUESDAY - SATURDAY \$8.00

HOLIDAYS OR HOLIDAY WEEKENDS, OR WITH USE OF ANY PROMOTIONAL PROGRAM \$10.00

(NO BYOB IN ALEXANDER'S BAR)

LAND & SEA

MONDAY

8 oz. CENTER CUT SIRLOIN, FINISHED WITH A MERLOT STILTON BLUE CHEESE BUTTER AND ONION CRISPS

UPGRADE TO A 6 OZ. FILET FOR AN ADDITIONAL 8.00

ADD A SIDE OF SAUTÉED MUSHROOMS 3.00

ACCOMPANIED BY:

HOUSE MADE CRAB CAKE
25.00

6 oz. MAINE
ROCK LOBSTER TAIL
29.00

MAPLE CITRUS SALMON
5 oz. 23.00

CRAB NIGHT

TUESDAY - ONE CRAB CAKE 22.00 - TWO CRAB CAKES 27.00

CRAB CAKE ENTREE SERVED WITH A SMALL HOUSE OR CAESAR SALAD

LOBSTER NIGHT

WEDNESDAY

SINGLE 6 OZ. LOBSTER TAIL 16.00 - TWIN 6 OZ. LOBSTER TAILS 26.00

SINGLE 6 OZ. STUFFED LOBSTER TAIL 26.00 - TWIN 6 OZ. STUFFED LOBSTER TAIL 45.00

PRIME RIB NIGHT

FRIDAY - QUEEN CUT 22.00 - KING CUT 28.00

SMALL HOUSE OR CAESAR SALAD

SURF & TURF NIGHT

THURSDAY 27.00 - SATURDAY 29.00

8 OZ. CENTER CUT SIRLOIN FINISHED WITH A MERLOT STILTON BLUE CHEESE BUTTER AND ONION CRISPS
WITH 6 OZ. MAINE ROCK LOBSTER TAIL

UPGRADE TO 8 OZ. SLOW ROAST PRIME RIB 6.00 EXTRA - 6 OZ. CENTER CUT FILET MIGNON 8.00 EXTRA

THREE COURSE PRIX-FIXE NIGHT

SUNDAY 34.00

SOUP OR SALAD - SOUP DU JOUR - CAESAR OR HOUSE SALAD

ENTRÉE - SLOW ROASTED PRIME RIB, CRAB CAKE, CENTER CUT SIRLOIN OR CHICKEN PICCATA

DESSERT - TIRAMISU, PEANUT BUTTER BOMBE, TRIPLE CHOCOLATE CHARLOTTE OR APPLE TART

(ABOVE NOT VALID WITH ANY SALES OFFICE BOOKING, PRIVATE PARTIES, PROMOTIONAL GIFT CERTIFICATES, DISCOUNT PROGRAMS, COUPONS OR ON HOLIDAYS) MENU SUBJECT TO 6% SALES TAX, GRATUITY NOT INCLUDED.

It is recommended, by the County Health Department, to remind all guests that consuming raw or under cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Foodborne illness. Especially if you have certain Medical Conditions.

Appetizers

ALL SEAFOOD ITEMS PREPARED FRESH DAILY.

SALT AND PEPPER CALAMARI

Lightly seasoned, floured and fried,
served with a fresh basil marinara sauce. 12.00

CHERRYSTONE CLAMS CASINO

Tender clams topped with bacon, roasted red
and sweet green bell peppers, finished with Romano
and Asiago cheese. Served with drawn butter. 12.00

KENNETT SQUARE MUSHROOMS STUFFED WITH CRAB IMPERIAL

Local cremini mushrooms stuffed with our tasty
crabmeat imperial mixture. 13.50

SHRIMP LÉJON

Three shrimp stuffed with
sweet horseradish, wrapped in bacon and
served with horseradish mousse. 13.50

PARMESAN REGGIANO BRUSSEL SPROUTS

Lightly fried brussel sprouts, tossed with
extra virgin olive oil, lemon juice, then dusted
with parmesan reggiano cheese 9.00

MARTINI SHRIMP COCKTAIL

Jumbo gulf shrimp, nestled in a Martini glass
and served with a tangy
cocktail sauce. 3.75 Each (Min 3)

MUSSELS E FINOCCHIO

Fresh mussels sauteed with fennel in a
garlic wine sauce. (upon availability) 14.00

FLATBREADS

Mediterranean

Thin crusted flatbread topped with tomato bruschetta,
marinated artichokes, smoked cheddar and arugula. 9.00

OYSTERS ON THE HALF SHELL

(Upon Availability)

Served with cocktail sauce and chipotle mignonette.
Market Price per oyster (Min 6)

Neapolitan

Thin crust flatbread topped with pesto,
ricotta and grilled chicken. 9.00

Soups

BAKED FRENCH ONION SOUP, GRATINÉE

Crock. 8.00

SNAPPER SOUP

(House Specialty)

8.00

SOUP OF THE DAY

7.50

Salads

HOUSE SALAD

A medley of crisp baby field greens and romaine, topped with julienne garden vegetables, tomatoes, cucumbers, red onions and ripe olives. 6.50/9.50

CAESAR SALAD

Traditional Caesar salad with Asiago cheese and seasoned croutons. 7.50/11.50

MAINE LOBSTER SALAD

House made lobster salad atop romaine hearts, English cucumbers, grape tomatoes and garlic croutons (Choice of dressing) 13.50/18.50

CLASSIC BLUE CHEESE WEDGE

Iceberg wedge served with ripe vine tomatoes, cucumbers, bacon, seasoned croutons, crispy fried onions and topped with Maytag blue cheese dressing, blue cheese crumbles, finished with a drizzled balsamic reduction. 7.50

CHOPPED ANTI PASTA SALAD

Prosciutto, cappicola, genoa salami, sopressata, sharp provolone chopped with iceberg, romaine, tomatoes, green olives, peppers, served with herb vinaigrette, aged balsamic vinegar and extra virgin olive oil. 9.50/13.50

MEDITERRANEAN SALAD

Red peppers, marinated artichokes, tomato wedges, Kalamata olives, feta cheese tossed in a herb vinaigrette atop romaine, arugula and radicchio. 8.50/12.50

STRAWBERRY AND FETA SALAD

Strawberry and feta cheese tossed in a citrus vinaigrette atop a bed of arugula greens and English cucumbers. Accompanied garlic, boursin crustiness. 9.00/13.00

Enhance Any Salad

SEASONED 8 OZ. GRILLED CAJUN CHICKEN BREAST

7.00

MAPLE CITRUS SALMON

4 oz. 7.00

8 oz. 10.00

THREE GRILLED SHRIMP

11.00

BROILED CRAB CAKE

15.00

Dressings

ROQUEFORT • RANCH • RASPBERRY VINAIGRETTE
SESAME SOY VINAIGRETTE • LEMON HONEY MUSTARD • POPPYSEED • HERB VINAIGRETTE
AGED BALSAMIC VINEGAR & EXTRA VIRGIN OLIVE OIL

Main Entrées

ADD A SMALL HOUSE SALAD FOR 4.50 OR CAESAR SALAD 5.00

Butcher Cut Meats

SLOW ROASTED PRIME RIB OF BEEF

Horseradish Aioli, au jus, baked potato and vegetable of the day. Served with 12-14 oz. Queen. 27.00 16-18 oz. King. 33.00

* May we Suggest*

Ask For Your Slow Roasted Prime Rib to be Grilled at No Extra Charge

(Not Available Monday, Tuesday or Wednesday Nights)

CENTER CUT FILET MIGNON

Char-broiled center cut filet topped with crispy fried onions and finished with a rich Bordelaise sauce. Served with garlic mashed potatoes or baked potato and vegetable of the day

6oz - 29.00

Add a side of sautéed mushrooms 3.00

CENTER CUT SIRLOIN

Char-broiled 8 oz. sirloin finished with merlot stilton blue cheese butter and onion crisps. Served with garlic mashed potatoes or baked potato and vegetable of the day 22.00

FRESH CUT LOLLIPOP LAMB CHOPS

Flash grilled and enriched with an apple rosemary demi-glace served with our garlic mashed potatoes and vegetable of the day.

4 Chops 24.00 / 6 Chops 29.00

CHEFS "USDA" CHOICE BUTCHER CUT SPECIAL OF THE DAY

Main Entrées

ADD A SMALL HOUSE SALAD FOR 4.50 OR CAESAR SALAD 5.00

Veal, Poultry & Fowl

MARINATED ROASTED DUCK

A half duck perfectly roasted and finished with plum hoisin glaze. Served with wild rice and vegetable of the day. 28.00

CHICKEN PICCATA

Sautéed chicken medallions finished with jumbo lump crabmeat and caper lemon butter sauce. Served with garlic mashed potatoes or angel hair pasta and vegetable of the day. 25.00

CHEFS VEAL SPECIAL OF THE DAY

Main Entrées

ADD A SMALL HOUSE SALAD FOR 4.50 OR CAESAR SALAD 5.00

Fresh Seafood

SEAFOOD RAGOUT EN COCOTTE

Sautéed jumbo shrimp, Maine lobster and jumbo lump crab meat in a Pinot Grigio, garlic, fresh basil, tomato sauce.
On a bed of basmati rice. 29.00

BAKED TWIN MAINE ROCK LOBSTER TAIL

6 oz. Cold water lobster tails, served with drawn butter.
Served with garlic mashed potatoes or baked potato
and vegetable of the day. 44.00

STUFFED BAKED MAINE ROCK LOBSTER TAIL

6 oz. Cold water lobster tail, stuffed with
crab imperial. Served with garlic mashed potatoes or
baked potato and vegetable of the day 38.00

HOUSE SPECIALTY CRAB CAKES

Jumbo lump crabmeat broiled to perfection.
Served with a chipotle remoulade sauce,
garlic mashed potatoes and vegetable of the day.
One Crab Cake 22.00
Two Crab Cakes 34.00

MAPLE CITRUS SALMON

North Atlantic filet marinated and grilled,
complemented by apricot scented basmati rice and an
English cucumber, Daikon radish, blood orange relish
and finished with a fig balsamic glaze and served with
vegetable of the day. 28.00

CHEFS FISH OF THE DAY

Market Price

Land and Sea

**CENTER CUT 8 OZ. SIRLOIN FINISHED WITH CRISPY FRIED ONIONS AND A RICH BORDELAISE SAUCE.
SERVED WITH GARLIC MASHED POTATOES OR BAKED POTATO AND VEGETABLE OF THE DAY.**

ADD A SIDE OF SAUTÉED MUSHROOMS 2.00

UPGRADE TO A CENTER CUT 6 OZ. FILET MIGNON (ADDITIONAL 8.00)

ACCOMPANIED BY:

HOUSE MADE CRAB CAKE

33.00

6 OZ. MAINE ROCK LOBSTER TAIL

36.00

Main Entrées

ADD A SMALL HOUSE SALAD FOR 4.50 OR CAESAR SALAD 5.00

Vegetarian and Pasta

GARDEN VEGETABLE TART ACCOMPANIED WITH PORTABELLA NAPOLEON

Oven roasted garden vegetables layered in a crispy crust baked to perfection accompanied by a portabella and grilled vegetables with mozzarella cheese, served with a rich roasted red pepper sauce. 24.00

RIGATONI DORIAN

Rigatoni pasta and sauteed eggplant tossed in a garlic and onion pomodoro sauce. Finished with a dollop of herbed ricotta cheese. 22.00

LINGUINI WITH MUSSELS

Choice fra diavolo marinara sauce or garlic white wine sauce. 24.00

Children's Menu

FOR CHILDREN UNDER 12

APPETIZERS

Small Bowl of Soup 5.00

Fruit Cup 3.00

Junior Salad 3.00

ENTRÉES

ALL ENTRÉES SERVED WITH FRENCH FRIES

Princess Cut Prime Rib (Thursday - Sunday) 16.00

Beef Burger 10.00

Pasta with Red Sauce 10.00

Battered Chicken Fingers 10.00

Selection of Desserts

LAVA VOLCANO

A rich & sinful warm molten fudge cake, served with two scoops of Häagen-Dazs vanilla ice cream.

\$9.50

TRADITIONAL PEACH MELBA

Häagen-Dazs vanilla ice cream served on a peach half with raspberry sauce.

9.00

APPLE TART

A buttery rich crust with a delicious apple cinnamon filling.

8.50

FRESH STRAWBERRIES MENDENHALL

Häagen-Dazs vanilla ice cream, Grand Marnier and sliced strawberries garnished with Chantilly cream.

10.00

TIRAMISU

Kahlua soaked cake, layered with marscapone cheese and cocoa powder.

8.50

HOT FUDGE MAPLE WALNUT SUNDAE MENDENHALL

Thick, rich Hershey's hot fudge and sweet maple walnuts over Häagen-Dazs vanilla ice cream, garnished with Chantilly cream.

9.00

PEANUT BUTTER BOMBE

A chocolate candy bar bottom, topped with a layer of peanut butter ganache and a mound of chocolate mousse

8.50

LAWLERS N.Y. COLOSSAL CHEESECAKE

Extra thick portion served with fresh strawberries, whipped cream, powdered sugar, and raspberry coulis.

8.50

TRIPLE CHOCOLATE CHARLOTTE

Layered dark, white and milk chocolate mousse topped with a chocolate ganache.

8.50

Tablesides Flambé International Coffees & Desserts

BANANAS FOSTER

Sliced bananas in a light caramel, banana liqueur and Myers Rum served over Häagen-Dazs vanilla ice cream.

11.50

SEASONAL FLAMBÉ DESSERT SPECIAL

11.50

IRISH COFFEE

Irish whiskey & Kahlua 10.00

MENDENHALL COFFEE

Grand Marnier & Kahlua 10.00

KEOKE COFFEE

Brandy & Kahlua 10.00

Coffee

FRESHLY BREWED

REGULAR OR DECAFFEINATED COFFEE

3.50

ASSORTMENT OF HERBAL TEAS

3.50

CAFE ESPRESSO

4.50

CAPPUCCINO

4.50

LATTE

4.50