

Main Dining Room Winter Hours

JANUARY 6, 2020 - MARCH 22, 2020

OPEN FOR PRIVATE PARTIES MONDAY - SUNDAY, LUNCH AND DINNER
(ALEXANDER'S BAR OPEN AND SERVING OUR BAR AND GRILLE MENU)

CLOSED MONDAY AND TUESDAY

WEDNESDAY- SATURDAY

DINNER 4:30 - 9:30

SUNDAY

BRUNCH 10 - 2:00 DINNER 4 - 8:00

Winter Theme Nights Dining Specials

WEDNESDAY

LOBSTER NIGHT

SINGLE 6 OZ. LOBSTER TAIL 20 - TWIN 6 OZ. LOBSTER TAILS 32

SINGLE 6 OZ. STUFFED LOBSTER TAIL 30 - TWIN 6 OZ. STUFFED LOBSTER TAIL 50

THURSDAY

CRAB NIGHT

ONE CRAB CAKE 20 - TWO CRAB CAKES 30

CRAB CAKE ENTREE SERVED WITH A SMALL HOUSE OR CAESAR SALAD

FRIDAY AND SATURDAY

SURF & TURF NIGHT

8 OZ. CENTER CUT SIRLOIN AND 6 OZ. MAINE ROCK LOBSTER TAIL 30
UPGRADE TO 6 OZ. CENTER CUT FILET MIGNON 8 EXTRA

SUNDAY

THREE COURSE PRIX-FIXE NIGHT

35

SOUP OR SALAD - SOUP DU JOUR - CAESAR OR HOUSE SALAD
ENTRÉE - CRAB CAKE, CENTER CUT SIRLOIN OR CHICKEN FRANCAISE
DESSERT - TIRAMISU, PEANUT BUTTER BOMBE, HOT FUDGE SUNDAE

BRING YOUR OWN WINE

(NO BYOB IN ALEXANDER'S BAR)

(LIMIT ONE BOTTLE PER COUPLE)

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

WEDNESDAY - SUNDAY \$8.00

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

(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.

EXECUTIVE CHEF
CHARLIE BICKEL

EXECUTIVE SOUS CHEF
PAUL BRYAN JR.

Appetizers

ALL SEAFOOD ITEMS PREPARED FRESH DAILY.

CRISPY CALAMARI

Fresh rings of calamari accompanied with jalapeño and lemon, tossed with a choice of garlic aioli or sweet Thai chili sauce. 12
(Select Both Sauces 13)

LITTLE NECK 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

KENNETT SQUARE MUSHROOMS STUFFED WITH CRAB IMPERIAL

Local cremini mushrooms stuffed with our tasty crabmeat imperial mixture. 13.5

BRUSSELS AND BACON
Sautéed Brussels sprouts with garlic, olive oil, red onion and thyme, tossed with aged cheddar cream, applewood smoked bacon and parmesan reggiano. 8.5

PEI SAFFRON GARLIC MUSSELS

Fresh PEI mussels sautéed with leeks, shallots, garlic and shaved fennel, finished with chopped tomato and saffron garlic broth. 12

PAN SEARED SEA SCALLOPS
Served with a red pepper purée and béchamel sauce finished with pesto and pine nuts. 14

CHEF'S APPETIZER SPECIAL OF THE DAY

Raw Bar

OYSTERS ON THE HALF SHELL

(Upon Availability)
Served with cocktail sauce and chipotle mignonette.
2.5 per oyster (Min 6)

SHRIMP COCKTAIL

Jumbo gulf shrimp served with a tangy cocktail sauce.
3.00 each (Min 3)

LITTLE NECK CLAMS ON THE HALF SHELL

(Upon Availability)
Served with cocktail sauce and chipotle mignonette.
1.5 per clam (Min 6)

ASIAN AHI TUNA

Seared sesame Ahi tuna with vegetable sushi, seaweed salad, tomato caper spread, soy ginger glaze and wasabi cream. 11.5

MENDENHALL PREMIER SEAFOOD TOWER

Oysters on the Half Shell, Jumbo Shrimp Cocktail, Little Neck Clams on the Half Shell, Jonah Crab Claws, Jumbo Lump Crab Meat Cocktail, Maine Lobster Salad
For Two 75 For Four 130

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Soups

CARAMELIZED FRENCH ONION SOUP

Sweet onions under a blanket of perfectly melted medley of cheeses topped with crispy fried leeks. 8

SNAPPER TURTLE SOUP

(House Specialty)
Served with sherry wine.
Small 5.5 Large 8.5

LOBSTER BISQUE

Authentic creamy bisque garnished with lobster. Small 5.5 Large 8.5

Salads

ADD A SMALL HOUSE SALAD FOR 4.5 OR CAESAR SALAD 5 WITH ANY MAIN COURSE.

HOUSE SALAD

A medley of crisp baby field greens and romaine, topped with julienne garden vegetables, tomatoes, cucumbers, red onions and ripe olives. 6.5/8.5

CITRUS BEET SALAD

Thin sliced red and yellow beets, cucumber ribbons, arugula, feta cheese, blood oranges and toasted pistachios, tossed with a citrus vinaigrette. 7.50/10.5

CAESAR SALAD

Blend of heart of romaine and iceberg lettuce, shaved asiago cheese, toasted garlic croutons and tossed in a creamy Caesar dressing. 7.5/10.5

ASIAN CASHEW SALAD

Freshly shaved carrots, red onion, celery and red pepper, tossed with napa cabbage, arugula, cashews and sesame soy vinaigrette. 8.5/11.5

MAINE LOBSTER SALAD

Shaved romaine hearts, yellow and red grape tomatoes, cucumbers, garlic croutons and lemon zest. 18.5

STRAWBERRY AND FETA SALAD

Strawberries and feta cheese tossed in a bed of arugula greens and English cucumbers. Accompanied by garlic boursin crustines and poppy seed dressing. 8.5/11.5

CLASSIC BLEU CHEESE WEDGE

Crisp iceberg wedge, diced tomatoes, candied maple bacon, cucumbers, crispy fried leeks, bleu cheese crumbles accompanied with Stilton bleu cheese dressing and a fig balsamic drizzle. 7.5

MEDITERRANEAN SALAD

Red peppers, marinated artichokes, tomato wedges, kalamata olives, feta cheese tossed in an herb vinaigrette atop romaine, arugula and radicchio. 7.5/10.5

Enhance Any Salad

GRILLED CAJUN CHICKEN BREAST

8 oz. 7

MAPLE CITRUS SALMON

4 oz. 7

8 oz. 12

LOBSTER SALAD

14

SEARED SESAME AHI TUNA

4 oz. 7

8 oz. 12

THREE GRILLED OR COCKTAIL SHRIMP

9

MENDENHALL SIGNATURE

BROILED CRAB CAKE

14

THREE GRILLED SCALLOPS

12

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Main Courses

Signature House Cuts

SIGNATURE CUTS SERVED WITH HOUSE THYME BUTTER AND CRISPY FRIED LEEKS

CENTER CUT FILET MIGNON

6 oz - 28 / 12 oz - 42

CENTER CUT SIRLOIN

8 oz. 22

N.Y. STRIP

14 oz 32

BONE IN, FREE RANGE VEAL CHOP

14 oz 32

Enhance Your Steak

SIGNATURE BUTTERS

Merlot Stilton Bleu Cheese Butter 1
Applewood Bacon Butter 1

SIGNATURE SAUCES

Bourbon Honey Glaze 2 / Horseradish Cream 2
Béarnaise 2 / Bordelaise 2 / Au Proive 3

SIGNATURE SIDES

Sauteed Onions 2 / Sauteed Mushrooms 3

CREATE YOUR OWN SIGNATURE SURF & TURF

Add any of the following to your Signature Cut:

Jumbo Lump Crab Cake 15 Grilled Shrimp 3 (each) Grilled Scallops 4 (each)
6 oz Maine Lobster Tail 20 6 oz Maine Stuffed Lobster Tail 30 Shrimp, Crabmeat and Scallops Scampi 14

OSCAR STYLE

Jumbo lump crabmeat, asparagus and béarnaise 10

SLOW ROASTED PRIME RIB OF BEEF

Horseradish aioli and au jus.
12-14 oz. Queen. 26 16-18 oz. King. 32
(Not Available Wednesday)

GRILLED LAMB CHOPS

Flash grilled and enriched with an
apple rosemary demi-glaze.
4 Chops 32 / 6 Chops 42

CHEFS "USDA" CHOICE BUTCHER CUT SPECIAL OF THE DAY

Veal, Poultry & Fowl

MARINATED ROASTED DUCK

A half duck perfectly roasted and finished
with plum hoisin glaze. Served over wild rice. 28

JUMBO LUMP CRAB CHICKEN FRANÇAISE

Sautéed egg battered chicken medallions finished
with jumbo lump crabmeat and a caper lemon white wine
butter sauce served over fresh linguini. 25

CHEF'S VEAL SPECIAL OF THE DAY

ABOVE ENTREES (UNLESS NOTED) SERVED WITH VEGETABLE OF THE DAY AND
CHOICE OF POTATO OF THE DAY OR SALT-CRUSTED IDAHO BAKED POTATO

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Main Courses

Fresh Seafood

MENDENHALL SIGNATURE CRAB CAKES

Jumbo lump crabmeat broiled to perfection.

Served with a chipotle remoulade sauce.

One Crab Cake 22

Two Crab Cakes 34

SHRIMP AND SCALLOPS

MENDENHALL STYLE

Pan seared jumbo shrimp and sea scallops, thyme butter and finished with our tomato caper relish and served with wasabi mashed potatoes. 29

MAPLE CITRUS SALMON

North Atlantic salmon filet marinated and grilled, complemented with apricot scented basmati rice and an English cucumber, Daikon radish, blood orange relish and finished with a fig balsamic glaze. 26

LOBSTER TAILS

6 oz. tail broiled and served with drawn butter.

One Tail 25 Two Tails 42 Three Tails 65

Add 4 oz. Jumbo Lump Crabmeat to Lobster Tail
Additional 10 per Tail.

CHEF'S TWO FISH SPECIALS OF THE DAY

Market Price

ABOVE SEAFOOD ENTREES (UNLESS NOTED) SERVED WITH VEGETABLE OF THE DAY AND CHOICE OF POTATO OF THE DAY OR SALT-CRUSTED IDAHO BAKED POTATO

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 topped with melted mozzarella cheese and a rich roasted red pepper sauce. 22

SEAFOOD SCAMPI

Jumbo shrimp, crabmeat, scallops, clams and mussels sauteed in garlic, fresh basil, lemon and white wine beurre blanc, served over fresh linguini and shaved asiago cheese. 28

GARDEN VEGETABLE RIGATONI

Fresh blend of garden vegetables tossed with fresh garlic, olive oil, basil and finished with and ricotta cheese. 20

Children's Menu

FOR CHILDREN UNDER 10

GRILLED CHICKEN BREAST AND FRENCH FRIES 9

FRIED SHRIMP AND FRENCH FRIES 9

CHICKEN FINGERS AND FRENCH FRIES 10

CHEESEBURGER AND FRENCH FRIES 12

6 OZ CUT OF PRIME RIB & FRIES (THURSDAY-SUNDAY) 16

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Selection of Desserts

FRESH STRAWBERRIES MENDENHALL

Häagen-Dazs® vanilla ice cream, Grand Marnier and sliced strawberries garnished with Chantilly cream. 11

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. 8.5

TRADITIONAL PEACH MELBA

Häagen-Dazs® vanilla ice cream served on a peach half with raspberry sauce. 8.5

LAWLERS N.Y. COLOSSAL CHEESECAKE

Extra thick portion served with fresh strawberries, whipped cream, powdered sugar, and raspberry coulis. 8.5

CHOCOLATE MELTDOWN

A rich and sinful warm molten fudge cake, served with two scoops of Häagen-Dazs® vanilla ice cream.
For two 10

TIRAMISU

Kahlua soaked cake, layered with sweet marscapone cheese and cocoa powder. 8

PEANUT BUTTER BOMBE

A chocolate candy bar bottom topped with peanut butter ganache and a mound of chocolate mousse. Finished in a blanket of chocolate ganache, chopped peanuts and peanut butter sauce (gluten free). 8

CHOCOLATE DOME

A rich chocolate cake, filled with white chocolate and dark chocolate mousse. Covered in chocolate ganache and surrounded by white chocolate flakes. 8

CHEF'S DESSERT SPECIAL OF THE DAY

Tableside Flambé Desserts & International Coffees

BANANAS FOSTER

Sliced bananas in a light caramel sauce, flambéed with banana liqueur and Myers Rum served over Häagen-Dazs® vanilla ice cream. 11.5

SEASONAL FLAMBÉ DESSERT SPECIAL 11.50

IRISH COFFEE

Irish whiskey & Kahlua 10

MENDENHALL COFFEE

Grand Marnier & Kahlua 10

KEOKE COFFEE

Brandy & Kahlua 10

Coffee

FRESHLY BREWED

REGULAR OR DECAFFEINATED COFFEE
4

ASSORTMENT OF HERBAL TEAS
4

CAFE ESPRESSO
5

CAPPUCCINO
5

CAFÉ LATTE
5

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