

# Alexander's Bar and Grille Menu & Specials

ALEXANDER'S BAR AND GRILLE

SPRING HOURS, APRIL 20, 2020 - JULY 5, 2020

OPEN FOR PRIVATE PARTIES MONDAY - SUNDAY, LUNCH AND DINNER

MONDAY - TUESDAY

BAR: 4 - 10:00

SERVING BAR AND GRILLE MENU: 4 - 8:30

FRIDAY

BAR: 4 - 12:30

SERVING BAR AND GRILLE MENU: 4 - 9:30

WEDNESDAY - THURSDAY

BAR: 4 - 10:00

SERVING BAR AND GRILLE MENU: 4 - 9:00

SATURDAY

BAR: 12:00 - 12:30

BAR AND GRILLE MENU: 12 - 9:30

SUNDAY

BAR: 12 - 8:00

SERVING BAR AND GRILLE MENU: 12 - 8:00

EXECUTIVE CHEF  
CHARLIE BICKEL

EXECUTIVE SOUS CHEF  
PAUL BRYAN JR.

BAR MAY CLOSE EARLIER OR STAY OPEN LATER DEPENDING ON BAR BUSINESS

HAPPY HOUR DRINK SPECIALS MONDAY - FRIDAY 4:00 - 6:00

ALL DRAFT BEERS \$4 | TITO'S MARTINIS \$5

WINES BY THE GLASS \$2 OFF

OYSTERS AND SMALL PLATE SPECIALS MONDAY - THURSDAY 4:00 - 6:00

*\$1.00  
Oysters*

*\$5.00  
Small Plates*

ALEXANDER'S SPECIAL NIGHTS

MONDAY

CRAB CAKE SANDWICH 10

TUESDAY

FRESH FISH SANDWICH NIGHT 1/2 price

WEDNESDAY

PRIME RIB SANDWICH 10

THURSDAY

SEAFOOD TOWER

For two 50 For four 95

FRIDAY

GOURMET BURGER NIGHT

1/2 price

*Small Plates*

**CHICKEN WINGS MENDENHALL**

Six BBQ, Buffalo, Sweet Chili or Jerk Wings. 9

**CRAB BALL BITES**

Four house made served with  
chiptole remoulade sauce. 10

**CHICKEN TENDERS**

Three Plain, BBQ or Buffalo. 7.5

**WASABI SHRIMP**

Four crispy wonton wrapped wasabi stuffed shrimp  
served with plum hoisin. 9.5

**BRUSCHETTA AND FRESH MOZZARELLA**

Four freshly made garlic toast points with tomato  
crab bruschetta, sliced fresh mozzarella and fried basil. 8

**BUFFALO BLEU CHEESE DEVEILED EGGS**

Our spin on a classic hard-boiled egg  
scooped and filled with a spicy bleu cheese yoke  
topped with a slice of fried chicken. 7.5

**PRIME RIB & SMOKED CHEDDAR EGG ROLLS**

Horseradish aioli. 12

**CHEF'S FRESH FISH TACO SPECIAL**

Three fish tacos 12.5

**CHEF'S FLATBREAD SPECIAL**

*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

**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**

*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.*

## Raw Bar

### OYSTERS ON THE HALF SHELL

(Upon Availability)

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

### LITTLE NECK CLAMS ON THE HALF SHELL

(Upon Availability)

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

### SHRIMP COCKTAIL

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

### ASIAN AHI TUNA

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

### MENDENHALL 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

## 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

### 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. 8.5/11.5

### 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

### THREE GRILLED OR COCKTAIL SHRIMP

9

### SEARED SESAME AHI TUNA

4 oz. 7 8 oz. 12

### LOBSTER SALAD

14

### THREE GRILLED SCALLOPS

12

### MENDENHALL SIGNATURE BROILED CRAB CAKE

14

### MAPLE CITRUS SALMON

4 oz. 7 / 8 oz. 12

## Sandwiches

All sandwiches served on a toasted brioche bun with crispy fries

### SMOKED CHICKEN SANDWICH

Grilled chicken breast topped with bbq sauce, crispy fried leeks, arugula and smoked cheddar cheese. 12.5

### CRAB CAKE SANDWICH

Mendenhall's signature broiled jumbo lump crab cake topped with arugula and chipotle remoulade aioli. 16.5

### PRIME RIB SANDWICH

Hand shaved prime rib of beef with provolone cheese and horseradish aioli. 16.5

### MENDENHALL BURGER 13.5

Our house 10 oz burger served with tomato, arugula and crispy fried leek onions and choice of the following toppings:  
Swiss Cheese • Vermont Cheddar  
American Cheese • Goat Cheese  
Wild Mushrooms • Candied Maple Bacon

### NEW ENGLAND LOBSTER ROLL

Executive Chef Charlie's hometown recipe. Meaty chunks of Maine lobster lightly tossed in a tangy dressing. 17.5

### CHEF'S FRESH FISH SANDWICH SPECIAL 13.5

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