

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 2.00

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 20.00 – TWO CRAB CAKES 25.00

CRAB CAKE ENTRÉE 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

BROILED SEAFOOD COMBINATION 29.00

PRIME RIB NIGHT

FRIDAY – QUEEN CUT 22.00 – KING CUT 28.00

SMALL HOUSE OR CAESAR SALAD

SURF & TURF NIGHT

THURSDAY 25.00 – SATURDAY 27.00

**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 5.00 EXTRA – 6 OZ. CENTER CUT FILET MIGNON 8.00 EXTRA

THREE COURSE PRIX-FIXE NIGHT

SUNDAY 32.00

SOUP OR SALAD – SOUP DU JOUR – CAESAR OR HOUSE SALAD

ENTRÉE – SLOW ROASTED PRIME RIB, CRAB CAKE, PORK CHOP OR CHICKEN SALTIMBOCCA

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.

"Alexander's" Bar Specials & Menu

HAPPY HOUR DRINK SPECIALS MONDAY - FRIDAY 4:00 - 7:00

ALL DRAFT BEERS \$4.00

HOUSE MARTINIS \$5.00

WINES BY THE GLASS \$2.00 off

MILLER LITE AND COORS LITE BOTTLES \$3.00

SIGNATURE DRINKS \$8.00

\$1.50 OYSTERS AND ALL BAR BITES \$5.00 EVERY MONDAY - FRIDAY 4:00 - 7:00

Small Bites *(Check out our Appetizer menu)*

CHICKEN WINGS MENDENHALL

Five BBQ, Buffalo, Sweet Chili or Jerk Wings. 7.50

CHICKEN TENDERS

Four Plain, BBQ or Buffalo. 9.00

FRIED OYSTERS

Three sweet plump bay oysters fried to a golden brown, served with chipotle remoulade. 8.00

JERK CHICKEN BITES

Five all white meat chicken bites fried to a golden brown and tossed in our Jamaican Jerk seasoning and served with a plum hoisin sauce. 7.50

CRAB BALL BITES

Four house made served with chipotle remoulade sauce. 8.00

CRAB BRUSCHETTA CUPS

Three English cucumber cups stuffed with house tomato and crab bruschetta finished with a fig balsamic glaze. 8.00

CHICKEN SESAME SATAY

Three sesame chicken strips fried to a golden brown and served with teriyaki sauce. 8.00

WASABI SHRIMP

Four crispy wonton wrapped wasabi stuffed shrimp served with plum hoisin. 8.00

CRISPY CHICKEN DUMPLINGS

Five oriental style dumplings served with a sweet chili sauce. 8.00

Sandwiches

All sandwiches served with crispy fries

SMOKED CHICKEN SANDWICH

Grilled chicken breast topped with vidalia BBQ sauce onions and smoked cheddar on a brioche bun. 12.00

NEW ENGLAND LOBSTER ROLL

Chef Charlie's hometown recipe. Meaty chunks of Maine lobster lightly tossed in a tangy dressing with diced celery on a toasted brioche roll. 17.00

PRIME RIB SANDWICH

Shaved prime rib of beef with provolone cheese and horseradish mousse. 14.00

HALF POUND

GOURMET HAMBURGER 12.50

Choice of Toppings:

Swiss Cheese • Vermont Cheddar • American Cheese • Crumbled Bleu Cheese • Goat Cheese • Wild Mushrooms • Bacon • Caramelized Red Onions

CRAB CAKE SANDWICH

Broiled lump crab cake served with chipotle remoulade sauce. 15.00

Lite Fare Special

4:00 - CLOSE \$8.50

MONDAY

SMOKED CHICKEN SANDWICH

TUESDAY

CRAB CAKE SANDWICH

WEDNESDAY

PRIME RIB SANDWICH

THURSDAY

NEW ENGLAND LOBSTER ROLL

FRIDAY

GOURMET BURGER NIGHT

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

KENNETT SQUARE MUSHROOMS STUFFED WITH CRAB IMPERIAL

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

PARMESAN REGGIANO BRUSSEL SPROUTS

Lightly fried brussel sprouts, tossed with extra virgin olive oil, lemon juice, then dusted with parmesan reggiano cheese. 8.50

MUSSELS E FINOCCHIO

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

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

SHRIMP LÉJON

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

FLATBREADS

Mediterranean

Thin crusted flatbread topped with tomato bruschetta, marinated artichokes, smoked cheddar and arugula. 8.50

Neapolitan

Thin crust flatbread topped with pesto, ricotta and grilled chicken. 8.50

CHILLED SEAFOOD BAR

SEAFOOD AND CHEESE PLATE

2 Each Jumbo shrimp cocktail and smoked salmon roulades served with assorted cheese and crackers. 13.50

OYSTERS ON THE HALF SHELL

(Upon Availability)

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

NEW ENGLAND LOBSTER SALAD

Succulent claw meat served in a martini glass. 16.00

MARTINI SHRIMP COCKTAIL

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

SMOKED SALMON ROULADES

Served with our white vermouth dijon mustard sauce and garnish 2.75 Each (Min 3)

CREATE YOUR OWN CHILLED SEAFOOD SAMPLER

(Must choose a minimum of 5 pieces from above)

Oysters, Shrimp Cocktail or Smoked Salmon Roulades

Soups

BAKED FRENCH ONION SOUP, GRATINÉE Crock. 6.50

SNAPPER SOUP (House Specialty) 7.50

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 and blue cheese crumbles. 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 and arugula. 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

HARVEST SALAD

Romaine and arcadian mix topped with sundried cranberries, Granny Smith apples, tomatoes, red onions, feta cheese and poppy seed dressing 8.50/12.50

Enhance Any Salad

SEASONED 8 OZ. GRILLED CAJUN CHICKEN BREAST

7.00

MAPLE CITRUS SALMON

5 oz. 8.00

8 oz. 15.00

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 4.00

Butcher Cut Meats

SLOW ROASTED PRIME RIB OF BEEF

Horseradish mousse, 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 SIRLOIN

Char-broiled 8 oz. sirloin finished with merlot stilton blue cheese butter and onion crisps.

Served with asiago mashed potatoes or baked potato and vegetable of the day. 22.00

FRESH CUT LOLLIPOP LAMB CHOPS

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

4 Chops 24.00 / 6 Chops 29.00

CENTER CUT FILET MIGNON

Char-broiled center cut filet topped with crispy fried onions and finished with a rich Bordelaise sauce.

Served with asiago mashed potatoes or baked potato and vegetable of the day.

6oz - 29.00

Add a side of sautéed mushrooms 2.00

PRIME CENTER CUT SMOKE HOUSE PORK CHOP

14 oz. pork chop, grilled with a touch of hickory smoke, accented with buffalo trace bourbon BBQ, Vidalia onions, atop our house potato hash and served with vegetable of the day. 28.00

GRILLED DELMONICO STEAK

14 oz. Hand cut Montreal seasoned steak grilled to your liking. Served with our house mashed potato or baked potato and vegetable of the day. 28.00

Main Entrées

ADD A SMALL HOUSE SALAD FOR 4.00

Poultry and Fowl

MARINATED ROASTED DUCK

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

CHICKEN SALTIMBOCCA

Sautéed chicken topped with thinly sliced prosciutto and sharp provolone finished with a madeira demi glaze. Served with asiago mashed potatoes and vegetable of the day. 25.00

OLD FASHIONED ROAST CHICKEN

Organic green beans, yellow wax beans, red onion, sun dried tomatoes sautéed with a sherry ginger lime vinaigrette served with rotisserie half chicken and a squeeze of lemon on the side. 23.00

CHICKEN CRAB PICCATA

Sautéed chicken finished with jumbo lump crabmeat and caper lemon butter sauce.

Served with vegetable of the day and saffron rice. 25.00

Main Entrées

ADD A SMALL HOUSE SALAD FOR 4.00

Fresh Seafood

BROILED SEAFOOD PLATTER

Lobster tail, two pan seared shrimp, two Clams Casino, crab cake and a 5 oz. piece of salmon or striped bass, baked in our blend of Mediterranean seasoning of fresh lemon, olive oil, garlic, oregano and topped with a herb compound butter. Served with asiago mashed potatoes and vegetable of the day. 38.00

GRILLED SHRIMP SKEWER

6 Jumbo shrimp basted in cajun garlic butter served with saffron rice and vegetable of the day. 23.00

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 asiago 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 asiago 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, asiago mashed potatoes and vegetable of the day.
One Crab Cake 22.00
Two Crab Cakes 34.00

FISH AND CHIPS

Crispy battered cod filets and French fries, served with our vegetable of the day and house made remoulade sauce. 23.00

PARMESAN CRUSTED STRIPED BASS

Striped bass filets coated with a blend of fresh herbs, toasted bread crumbs and aged parmesan cheese and vine riped tomatoes, atop sautéed spinach, served over asiago mashed potatoes and finished with a savory béchamel sauce. 29.00

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

Land and Sea

CENTER CUT 8 OZ. SIRLOIN FINISHED WITH CRISPY FRIED ONIONS AND A RICH BORDELAISE SAUCE.
SERVED WITH ASIAGO 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:

MAPLE CITRUS SALMON
5 oz. 30.00

HOUSE MADE CRAB CAKE
33.00

6 OZ. MAINE ROCK
LOBSTER TAIL
36.00

Main Entrées

Vegetarian and Pasta

GORDON VEGETABLE SAUTÉ

Gluten Free

A bouquet of fresh garden vegetables sautéed and finished with a garlic, white wine, fresh basil, tomato sauce and served with our house basmati rice. 23.00

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

STRIPED SPINACH AND CHEESE RAVIOLIS OR TRI-COLOR CHEESE TORTELLINI

Served with fresh basil and garlic marinara sauce.

Served with a side of vegetable of the day. 20.00

RIGATONI DORIAN

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

LINGUINI WITH MUSSELS

Choice of Fra Diavolo marinara sauce or garlic white wine sauce. 28.00

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

3oz. Filet Mignon 15.00

Pasta with Red Sauce 10.00

Battered Chicken Fingers 10.00

Breaded Fantail Shrimp 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

FRESH STRAWBERRIES MENDENHALL

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

\$10.00

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

N.Y. CHEESE CAKE

Served with fresh strawberries, whipped cream, powdered sugar, and raspberry coulis.

\$8.50

APPLE TART

A buttery rich crust with a delicious apple cinnamon filling.

\$8.50

TIRAMISU

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

\$8.50

PEANUT BUTTER BOMBE

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

\$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