
Lunch Menu

DECEMBER 1 - 23, 2016

MONDAY - SATURDAY

11:30AM - 3:30PM

Soups

SNAPPER SOUP 7.50

BAKED FRENCH ONION SOUP, GRATINÉE
Crock 6.50

SOUP OF THE DAY 7.50

Appetizers

OYSTERS ON THE HALF SHELL Market Price (Min 6)
Upon Availability

Served with cocktail sauce and chipotle mignonette

STEAMERS 13.00

Little neck bay clams sautéed with garlic, white wine and lemon juice

CHERRYSTONE CLAMS CASINO 11.50

Broiled tender clams topped with bacon, roasted red and green bell peppers and finished with romano and asiago cheese. Served with drawn butter

MARTINI SHRIMP COCKTAIL 13.00

Poached gulf shrimp, nestled in a martini glass and served with cocktail sauce

PAN-SEARED SCALLOPS 14.00

Three large tender scallops, pan-seared and finished with cream leek sauce

FRIED OYSTERS 13.00

Sweet plump bay oysters fried to a golden brown, served with chipotle remoulade

SALT AND PEPPER CALAMARI 10.50

Lightly seasoned, floured and fried, served with sweet chili cocktail sauce

HOUSE SPECIALTY CRAB CAKE 14.00

Jumbo lump crabmeat broiled and served with chipotle remoulade

KENNETT SQUARE MUSHROOMS STUFFED WITH CRAB IMPERIAL 13.00

Large local mushroom caps stuffed with our crabmeat imperial

SHRIMP LÉJON 10.50

Shrimp stuffed with sweet horseradish, wrapped in bacon and served with honey mustard sauce and horseradish mousse

LOBSTER RISOTTO 14.50

Kennett Square mushrooms and Maine lobster risotto finished with a lobster cream

MENDENHALL HORS D'OEUVRES SAMPLER FOR TWO 28.00

One crab cake, salt and pepper calamari, four clams casino and four shrimp léjon, served with cocktail and chipotle remoulade sauce

CHICKEN WINGS MENDENHALL 10.00

Ten BBQ, Buffalo or Sweet Chili

CHICKEN TENDERS 11.00

Five Plain, BBQ or Buffalo

MARGHERITA FLATBREAD 8.50

Toasted flat bread topped with fresh buffalo mozzarella, thinly sliced tomatoes, baked and drizzled with basil olive oil

MEDITERRANEAN PORTOBELLA MUSHROOMS 9.50

Grilled with olive oil, oregano, red and green peppers, drizzled with balsamic reduction

GARDEN VEGETABLE MEDLEY 9.00

Hand battered asparagus spears, jalapeño green beans, tempura cheddar broccoli, cauliflower and artichoke spinach pot stickers, served with choice of chipotle remoulade or ranch dressing

Lunch Menu

Sandwiches

All sandwiches served with crispy fries

CHICKEN ROMA 11.00

Grilled chicken with sharp provolone cheese, roasted red peppers and a balsamic reduction

PRIME RIB SANDWICH 13.00

Shaved prime rib of beef with provolone cheese and horseradish mousse

BLACKENED FILET MIGNON SANDWICH 15.00

Chargrilled quarter pound blackened filet mignon topped with boursin cheese and crispy fried onions

GOURMET HAMBURGER OR HOUSEMADE TURKEY BURGER 12.00

Choice of Toppings: Swiss Cheese • Vermont Cheddar • American Cheese • Crumbled Bleu Cheese
Goat Cheese • Wild Mushrooms • Bacon • Caramelized Red Onions

CRAB CAKE SANDWICH 15.00

Broiled lump crab cake served with chipotle remoulade sauce

Gourmet Salads

ALEXANDER'S SALAD 12.00

Spinach and arugula topped with sunflower seeds, mandarin oranges, white raisins, candied walnuts, goat cheese and lemon honey mustard dressing

CHICKEN COBB WITH AVOCADO 15.00

Romaine and arcadian mix topped with grilled chicken, applewood smoked bacon, avocado, tomatoes, Stilton bleu cheese and herb vinaigrette

MEDITERRANEAN SALAD 11.00

Cucumbers, red onions, tomatoes, peppers, Kalamata olives, feta cheese, seasoned croutons and oregano vinaigrette

CAESAR SALAD 6.00/10.00

Traditional Caesar salad with Asiago cheese and seasoned croutons

CHOPPED ANTI PASTA SALAD 10.00

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

HARVEST SALAD 12.00

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

ASIAN CHICKEN SALAD 15.00

Arcadian mix and quinoa topped with grilled chicken, mandarin oranges, honey roasted cashews and Asian soy vinaigrette

BLEU CHEESE WEDGE 7.00

Iceberg wedge topped with tomatoes, cucumbers, bacon, seasoned croutons, crispy fried onions and bleu cheese dressing

HOUSE SALAD 5.00/8.00

A medley of crisp baby field greens, topped with julienne garden vegetables, tomatoes, cucumbers and ripe olives

Enhance Any Salad

8 OZ. GRILLED CHICKEN BREAST 7.00

FOUR GRILLED SHRIMP 11.00

J.D. FLAT IRON 9.00

GRILLED SALMON WITH MEDITERRANEAN SEASONING 4 oz. 7.00 • 8 oz. 14.00

BROILED CRAB CAKE 13.00

Entrées

Served with Vegetable and Potato du Jour. Add Small House Salad for 4.00

PAN SEARED SCALLOPS 18.00

Three large tender scallops finished with a cream leek sauce

VEAL SALTIMBOCCA 22.00

Sautéed veal topped with thinly sliced prosciutto, sharp provolone and sage leaves finished with a madeira demi glace

CRAB IMPERIAL 23.00

An artful blend of house-made crab imperial, herbs and spices, baked to a golden brown

PRIME CENTER CUT LAMB CHOPS 18.00

Two 3 oz. center cut bone-in lamb chops grilled and paired with mint bordelaise sauce

CHICKEN AND CRAB PICCATA 18.00

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

FRESH FISH SPECIAL

Market Price

CRAB CAKE 18.00

Combination of jumbo and super lump crabmeat broiled and served with a chipotle remoulade sauce

KENNETT SQUARE MUSHROOMS STUFFED WITH CRAB IMPERIAL 19.00

Three large local mushroom caps stuffed with our crab imperial

MEDITERRANEAN SALMON 18.00

Wild salmon fillet broiled with olive oil, garlic, lemon and oregano, finished with a cucumber dill sauce
Stuffed with Crab Imperial, add 6.00

CENTER CUT FILET MIGNON 24.00

6 oz. char-broiled center cut filet topped with crispy fried onions and served with rich bordelaise sauce
Side of sautéed mushrooms, add 3.00