

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.