

Alexander's Entrees

Grilled Mahi Mahi

With ginger pecan crust and honey mustard glaze

22.99

Wine Suggestion: Pine Ridge Chenin/Viognier

Tilapia

Broiled with a parmesan crust served with wild rice, finished with shrimp in a lemon garlic sauce

21.99

Wine Suggestion: Cesari Pinot Grigio

Surf and Turf

Australian cold water lobster tail served with a 6 oz. filet mignon

Market Price

Wine Suggestion: Heron Merlot

Blue Fin Crab Cakes

Traditionally prepared and served with a cilantro chili-lime remoulade sauce

23.99

Wine Suggestion: Trimbach Riesling

Grouper

Alexander's version of the classic meunière

23.99

Wine Suggestion: Louis Jadot Pinot Noir

Island Seafood Collection

A combination of all your local favorites: fresh broiled fish, oysters Rockefeller & Savannah, shrimp, scallops and our crab cake

23.99

Wine Suggestion: "J" Pinot Gris

Chicken Francaise

Lightly coated with flour and egg, sautéed and finished with a white wine sauce

18.99

Wine Suggestion: Bottega Vanaia Pinto Grigio

Shrimp & Grits

Pan sautéed shrimp, andouille sausage, red bell pepper cream sauce with fried cheddar grits

19.99

Wine Suggestion: Guigal Côtes-du-Rhone Red

Sundried Tomato Encrusted Sea Scallops

Served with portabella mushrooms and finished with basil aioli

23.99

Wine Suggestion: Westrey Pinot Noir

New York Strip

14 oz. center cut

29.99

Wine Suggestion: Franciscan Cabernet Sauvignon

Filet Mignon

8 oz. char grilled

29.99

Wine Suggestion: Melini Chianti

Wiener Schnitzel

Breaded and pan sautéed veal topped with capers

23.99

Wine Suggestion: Gruner Veltliner Sonnhof

Sesame Seared Tuna

Finished with soy chili vinaigrette, oriental vegetables and jasmine rice

28.99

Wine Suggestion: Ch. Ste. Michelle Riesling

Neptune's Seafood Platter

Fried shrimp, tilapia, scallops and oysters served with coleslaw and French fries

21.99

Wine Suggestion: Geyser Peak Sauvignon Blanc

Cold Water Lobster Tail

Australian tail, served with drawn butter

Market Price

Wine Suggestion: Rodney Strong Chalk Hill Chardonnay