

# EARLY DINING MENU

## **\$15.99**

### SOUP OR SALAD

#### ALEXANDER'S HOUSE SALAD

*Choice of parmesan peppercorn dressing or raspberry vinaigrette*

ANDOUILLE SAUSAGE &  
CHICKEN GUMBO

SOUP DU JOUR  
CHEF'S DAILY SELECTION

### ENTRÉES

#### WIENER SCHNITZEL

BREADED AND PAN SAUTÉED ALL NATURAL VEAL CUTLET WITH CAPERS

#### TILAPIA ALMONDINE

SAUTÉED GOLDEN BROWN, TOPPED WITH TOASTED ALMONDS AND LEMON BUTTER

#### STUFFED FILLET OF FLOUNDER

BROILED WITH CRAB STUFFING AND LEMON BEURRE BLANC

#### BLUE FIN CRAB CAKE

SERVED WITH CILANTRO CHILI LIME RÉMOULADE SAUCE

#### PORK LOIN

SLOW ROASTED WITH CARAMELIZED APPLES & SUN DRIED CRANBERRIES

#### SHRIMP AND GRITS

PAN SAUTÉED SHRIMP, WITH ANDOUILLE SAUSAGE & RED BELL PEPPER CREAM SAUCE AND FRIED CHEDDAR GRITS

#### FRIED SHRIMP

COLESLAW AND FRENCH FRIES

#### ATLANTIC SALMON

GRILLED WITH A BASIL AIOLI SAUCE

#### MAHI MAHI

GRILLED WITH GINGER PECAN CRUST AND CREOLE HONEY MUSTARD GLAZE

#### CHICKEN OR SALMON CAESAR SALAD

GRILLED CHICKEN OR SALMON SERVED OVER A CLASSIC CAESAR SALAD

#### SURF AND TURF

GRILLED 4 OZ. SIRLOIN WITH 3 FRIED GOLDEN BROWN SHRIMP

***Menu Includes complimentary glass of iced tea or lemonade. Alexander's is pleased to offer Almaden Chardonnay, Blush or Merlot wine for \$3.50 a glass. Sorry, no substitutions or split plates. Chef's nightly specials & regular menu are available.***

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE, SEPARATE CHECKS & ALL DISCOUNTED CHECKS.