

~Soups and Starters~

Maine Lobster Bisque

cup: 5.5 bowl: 7

Black Bean Soup

cup 4 Bowl 6

Chef's Sampler 17

Choose any three to share

Steak & Lobster Mini Tacos 15

Nachos tacos, avocado, cilantro sour cream

*****Florida Seafood Ceviche 10**

Fresh snapper, scallops and shrimps tossed with cilantro, tomatoes, and lime juice

*****Spinach, Gorgonzola Cheese and Walnut Spring Roll 10**

(Vegetarian) served with a Zesty balsamic dipping sauce

Two Jumbo Lump Crab Cakes 13

Served with Maine lobster sauce (one only -- 7)

Escargots 12

Sautéed with garlic, parsley and white wine, topped with Brie cheese and baked

Phyllo Wrapped Shrimp 13

6 shrimps wrapped in Phyllo dough, fried crispy, served with a creamy spicy sauce

Jumbo Lump Crabmeat 15

Maryland crabmeat sautéed in butter and garlic, served on toasted brioche

Wild Mushroom and Goat Cheese Strudel 8

Sundried cherry gastrique, caramelized apple, organic greens and chive oil

***** Tuna Tartare 13**

Prime center cut tuna prepared classically with a touch of fresh horseradish, Dijon mustard and served with toast points

*****Chilled Jumbo shrimp cocktail 13**

Served with a zesty cocktail sauce

Thai Chicken lettuce Wraps 10

Korean dipping sauce, scallion slaw

~***Alexander's cuisine: lower in calories, fat, sodium and cholesterol~~

~Fresh from the Garden~

***Organic Baby Greens 8

tossed with candied pecans, poached pears, World Market feta cheese
Citrus Vanilla Bean Vinaigrette

***Spinach Salad 8

California Point Reyes blue cheese, diced onions, local tomatoes, toasted macadamia nuts,
and aged balsamic vinaigrette

***Roasted Red Beets and Goat Cheese Salad 9

Shredded Granny Smith apples, toasted walnuts, mixed lettuces, and drizzled
with a walnut vinaigrette

***Heirloom Tomato Caprese 9

With extra virgin olive, balsamic vinegar, basil, Mozzarella cheese and grilled ciabatta

~Dinner Salads~

Classic Caesar Salad 8

with grilled chicken breast 12

gulf shrimp, salmon or yellow fin tuna 15

Crispy Duck Salad 14

served warm with poached pears, toasted walnuts, mixed greens and drizzled
with a walnut vinaigrette

Avocado & Blue crabmeat 15

Maryland crab tossed with our creamy Horseradish dressing

*** Warm Oriental Thai Salad 9

Stir fry vegetables, tossed with toasted peanuts and peanut dressing,
with grilled chicken breast 14 with gulf shrimp, salmon or yellow fin tuna 16

Steak Salad 16

Romaine lettuce, local Tomato, red onion, crumbled California Blue cheese
Topped with grilled beef tenderloin, served with our Balsamic vinaigrette

~Entrées from the Land~

Heaven & Earth 40

Rack of lamb Foie Gras and Maine lobster tail
Served with brioche bread pudding and Asparagus

Filet Mignon & braised Beef Short Rib 35

Celery root mash potatoes and braised vegetables

Pan roasted Veal Tenderloin 33

Served with butternut squash ravioli, Morel mushrooms,
Sage, Marsala reduction
finished with a Madeira reduction

Grilled Sterling Silver Skirt Steak 26

with Chimi Churi and truffle mashed potatoes and grilled tomato

Domestic Colorado Lamb Shank 29

Braised slowly for three hours with vegetables, garlic and rosemary,
Served with maple glazed butternut squash and sundried cherry gastrique

Crispy Duck 29

With a sweet potato flan, lingonberries, and a port wine reduction

Herb Roasted Chicken Farci 25

All natural half chicken stuffed with apples and pecans, served with Yukon Gold mashed potatoes and herb au jus

*****Grilled Portobello Mushroom 21**

Topped with Yukon Gold mashed potatoes, caramelized onions
, peppers, and grilled asparagus, sprinkled with white truffle oil. (Vegetarian)

All Entrees Include House Salad.

~Consuming raw or undercooked products can be dangerous to your health
~for parties of six or more a gratuity of 18% is added for your convenience~

Thank you for dining with us!!! Alex and Monika

~Entrées from the Sea~

Chef's Tasting Menu

Five courses 50.00 with three wine tasting 75.00
(Entire table must order tasting menu)

*****Local Yellowtail Snapper reg. 29 Small 25**
Sautéed with capers, lemon and finished with a white wine butter sauce

***** Peppercorn Crusted Tuna reg. 29 small 25**
Pan seared "rare", sliced over steamed spinach,
Garnished with seaweed salad, fried potato nest, and a Miso demi glaze

Seafood Risotto reg. 29 small 25
Maine lobster, scallops and shrimp
Sautéed with shallots and white wine, served with white truffle risotto

Our Famous Macadamia Nut Crusted Grouper reg. 29 small 25
Black local grouper(when available) sautéed to a crispy golden brown and
Served with a mango beurre blanc

***** Pan Seared Dry Pack scallops reg. 30 small 25**
Cauliflower puree, caviar, grilled asparagus, red pepper oil

*****Miso Crusted Butterfish reg. 30 small 26**
Jasmine rice and topped with a tropical fruit salsa

*****Potato crusted Scottish Salmon reg. 27 small 23**
Served on a bed of steamed leeks, red zinfandel sauce

Seafood Pasta reg. 29 small 25
Maine lobster, shrimps, scallops, spinach and sundried
tomatoes tossed with pappardella pasta in a light lobster sauce

~***Alexander's cuisine: lower in calories, fat, sodium and cholesterol~

All Entrees Include House Salad.

Thank you for dining with us!!! Alex and Monika

Did you know?

- ... that Alexander's is named after our son Alexander Jr. ?
- ... that we are cooking and serving you for over 25 years in Naples?
- ...that we seek out sustainable, organic and hormone free products?
- ... that you can celebrate special events inside or outside here with us?
- ... that Alexander's caters small and big parties?
- ... that we make our own salad dressings for you to take home?
- ... that you can have fun in our monthly cooking classes?
- ... that you can buy our famous "Marvelous Macaroons" in a tin jar?
- ... that we are members of the "Naples Originals"?
- ... that you just have to call us with your special requests or wishes?
- ... that is it easy to cook your favorite dishes out of our cookbook?
- ... that there is more information at the website: alexandersnaples?
- ... that everyone at Alexander's Restaurant appreciates YOU?

