

ALEXANDER'S
CRAFT COCKTAILS & KITCHEN

SIGNATURE COCKTAILS ★ BEER & WINE ★ GREAT FOOD

EASTER SUNDAY
MARCH 31, 2024
SEATINGS AT 11:00AM AND 1:30PM

AMUSE BOUCHE

SMOKED SALMON CROSTIN WITH CRÈME FRAICHE & CHIVES

FIRST COURSE SELECTIONS

LITTLE GEM LETTUCES, ASPARAGUS & PEAS WITH CREAMY MUSTARD VINAIGRETTE

OR

EASTER HAM BONE SOUP

ENTRÉE COURSE SELECTIONS

NEW YORK STRIP STEAK, ROASTED FINGERLING POTATOES, ASPARAGUS, ALEXANDER'S STEAK SAUCE

OR

ROASTED LAMB CHOPS, ROASTED CARROTS WITH OAT DUKKAH, MINTY GREEK YOGURT, POTATO TERRINE
WITH CAPER BUTTER

OR

GRILLED PORK CHOP WITH OYSTER MUSHROOM GRAVY, GREEN BEANS OVER
OVEN ROASTED TOMATO & ROSEMARY POLENTA

OR

CRISPY SKIN WILD SALMON WITH SPRING GREENS, ROASTED ZUCCHINI & YELLOW SQUASH, MARBLED
POTATOES, FINISHED WITH GRIBICHE

OR

WILD MUSHROOM GNOCCHI, BLACK TRUFFLE CREAM SAUCE, RED WATERCRESS

DESSERT COURSE SELECTIONS

CARROT CAKE

OR

CRÈME BRULEE WITH MACERATED BERRIES

PRIX FIXE \$65 PER GUEST

YOUNG ADULTS

PETITE NEW YORK STRIP STEAK, ROASTED FINGERLING POTATOES \$18.95

OR

CRISPY CHICKEN TENDERLOINS, CREAMY POTATOES, FRESH VEGGIES, DIPPING SAUCE \$14.95

OR

BAKED MACARONI & CHEESE \$10.95

*ALL YOUNG ADULT SELECTIONS (12 AND UNDER) INCLUDE A VANILLA BEAN ICE CREAM 'SUNDAE'