

Alexander's

contemporary cuisine & fine spirits

Traditional Sit Down All-You-Can-Eat Turkey Dinner

Enjoy a traditional all-you-can-eat Thanksgiving dinner with all the fixin's!
Fresh oven roasted turkey along with sage giblet stuffing, sweet potatoes, seasoned green beans,
Bruce's mashed potatoes and gravy, and cranberry sauce.

Adults \$25 / Children \$15

Starters

Shrimp Tempura \$10

Succulent shrimp dredged in a light tempura batter, then deep fried to a golden brown and served with sweet hot mustard sauce.

Baked Brie \$12

Aged brie wrapped in a puff pastry then baked to perfection served with Al Johnson's lionberries, seasonal fruit and french bread.

King Crab Cakes \$11

A blend of king, snow and lump crab meat with mascarpone cheese, fresh herbs, a hint of old bay, sauteed in olive oil, served on mixed greens tossed in mango vinaigrette and topped with hollandaise.

Wild Escargot \$11

Large snails sautéed in olive oil and garlic with button and shiitake mushrooms, basil and whole butter, finished with white wine.

Bruce's Crostini Bread \$6

French bread filled with herb butter blended with gorgonzola, bleu, parmesan and Romano cheeses, then baked to a golden brown.

Baked Artichoke Gorgonzola \$9

Artichoke hearts blended with fresh herbed gorgonzola, cream and provolone cheeses, baked to a golden brown and served with warm french bread and crackers.

Tuna Appetizer (Blackened or Sesame Encrusted) \$17

Fresh sushi grade tuna steak seared in sesame oil to temperature and served with soy sauce, wasabi mayo and pickled ginger.

Sweet Thai Shrimp \$10

Succulent shrimp dredged in flour, then deep fried and tossed with sweet thai chili sauce.

Oysters Rockefeller \$10

Six oysters topped with a blend of spinach, fresh herbs, bacon, Italian cheese, then baked to a golden brown topped with a creamy Hollandaise sauce.

Entrees

Roasted Cherry Duck \$29

Wisconsin's finest semi-deboned duckling slow roasted, served on a bed of wild rice and topped with Door County cherry sauce.

Filet Mignon 6 oz. - \$28 10 oz. - \$38

Center cut of beef tenderloin dusted with special seasonings and charbroiled to order.

New York Strip \$32

14 to 16 oz. center cut New York strip, dusted in special seasonings, charbroiled to order, and finished with roasted garlic basil butter.

Tenderloin Gorgonzola \$31

7 oz. tenderloin pocketed with gorgonzola cheese, sautéed in herbed olive oil and finished with a cabernet bordelaise sauce.

Pork Chop Ala Chloe \$29

12-14oz. french cut pork chop pocketed with prosciutto ham, fontina and fontinella cheeses, grilled to order and finished with a shiitake mushroom chardonnay sauce.

Rack of Lamb \$42

18 oz. Rack of lamb, generously seasoned and char-grilled to the temperature of your choice, finished with a cabernet demi-glace.

Wild Mushroom Ravioli \$21

Mushroom ravioli sautéed with shiitake and button mushrooms and shallots, tossed in a roasted garlic alfredo sauce and topped with Italian cheeses.

Pasta Primavera \$21

Fresh broccoli, artichokes, sundried tomatoes, fresh spinach, roasted garlic, shallots, tossed with penne pasta, olive oil, fresh herbs and finished with Italian cheeses.

Pesto Encrusted Scallops \$30

Fresh sea scallops seasoned and smothered in white wine, lemon juice, drawn butter and parmesan cheese, topped with pesto breadcrumbs and baked to a golden brown.

Cherry Barbecued Salmon \$28

Fresh Norwegian salmon charbroiled and smothered with Door County cherry barbecue sauce.

All entrees are served with a choice of soup du jour, or house salad, caesar salad (\$1 extra); Alexander's salad (\$4 extra) mashed potatoes, seasoned house vegetables, sweet potatoes, and homemade dressing and gravy.

*We wish you a Happy Thanksgiving from our
Alexander's family to yours!*