

Alexander's

contemporary cuisine & fine spirits

Sweetheart Dinner for 2 - \$90

Package #1

House Wine, Champagne, or Soft Drink (No Substitutions Please)

Appetizer (Choose 1 per person)

- King Crab Cakes served with Hollandaise
- Shrimp Cocktail with Absolute Cocktail Sauce
 - Sweet Thai Shrimp
- Shrimp Tempura – Served with sweet hot mustard sauce
- Stuffed Mushroom Caps – Prepared with Capicola, Prosciutto, garlic and Italian cheese

Soup or Salad

Soup du Jour *or choice of* House or Caesar Salad

Entrees (Choose 1 per person)

Filet Mignon

Center-cut 6 oz. Angus Filet seasoned and charbroiled to your liking

Chicken Alexander

Breaded with hazelnuts, topped with Brie and asparagus and finished with a lingonberry dill sauce

French Cut Pork Chop au Poivre - Bone-in pork chop seasoned with peppercorns, charbroiled, then finished with a cabernet bordelaise

Stuffed Shrimp

Six large shrimp filled with a blend of snow and lump crab meat, baked and finished with a lemon tarragon beurre blanc sauce

Cherry Barbecued Salmon

Fresh Norwegian salmon charbroiled and basted with our Door County cherry barbecue sauce

Wild Mushroom Ravioli

Shiitake and Button mushrooms sautéed with garlic, scallions and fresh herbs, tossed in a roasted garlic Alfredo sauce to finish

Dessert (Choose 1 per Person)

Choose one of our delicious desserts to finish your sweetheart dinner!

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Sweetheart Dinner for 2 - \$115

Package #2

House Wine, Champagne, or Soft Drink (No Substitutions Please)

Appetizer (Choose 1 per person)

- King Crab Cakes - Served with Hollandaise
 - Oysters Rockefeller
- Stuffed Mushroom Caps – Prepared with Capicola, Prosciutto, garlic and Italian cheese
 - Sweet Thai Shrimp
- Shrimp Tempura – Served with sweet hot mustard sauce

Soup or Salad

Soup du Jour *or* Choice of House, Caesar, or Alexander Salad

Entrees (Choose 1 per person)

New York Strip

16 oz. Center cut Black Angus New York Strip, seasoned and charbroiled to your liking, finished with roasted garlic gorgonzola butter

Surf and Turf

Center cut Angus Filet charbroiled to order and served with a 6 oz. cold water lobster tail

Pesto Encrusted Scallops

Fresh sea scallops seasoned and baked in white wine, lemon juice, drawn butter and Parmesan cheese with pesto bread crumb crust

Chef's Featured Fish

Your server will describe today's fresh fish entree

Grilled New Zealand Rack of Lamb

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

Sesame Tuna

Sushi grade tuna crusted with black and white sesame seeds, seared in sesame oil, served with soy, wasabi, and pickled ginger

Dessert (Choose 1 per Person)

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Sweetheart Dessert Menu

Key Lime Pie

Cheesecake du Jour

Tiramisu

Crepe Brulee Du Jour

Flourless Chocolate Cake with Vanilla Ice Cream

Gelato du Jour with Biscotti



Illustration by J. C. Schreyer, 1890s