

Alexander's Appetizers

- :: Brie Cheese & Fresh Fruit ::** \$9.95
Brie Cheese heated & served with an assortment of crackers & fruit.
- :: Sautéed Mushrooms ::** \$6.95
Large fresh mushrooms sautéed with butter, garlic, white wine, tomatoes & scallions.
- :: Mussels ::** \$10.95
Sautéed with garlic, tomatoes, scallions, red pepper flakes, white wine & butter.
- :: Smoke Salmon Plate ::** \$9.95
Locally hot smoked white king salmon slices with cream cheese, capers and bagel slices.

Soup & Salad

Served with Alexander's homemade bread

- :: Alexander's Homemade Soup of the Day ::** Cup: 3.95; Bowl 4.95
- :: French Onion Soup ::** \$6.95
Classically prepared and baked with Swiss cheese.
- :: Garden Salad ::** \$4.95
Mixed salad greens, tomato, cucumber, red cabbage & red onion.
- :: Classic Caesar ::** \$9.95
Hearts of romaine lettuce mixed with traditional dressing, Parmesan cheese & croutons.
Add grilled lemon chicken: \$4.00; add Garlic Prawns: \$5.00
- :: Taco Salad ::** \$11.95
Mixed greens, ringed with tortilla chips, with refried beans, sour cream, chopped tomatoes, black olives, salsa, guacamole & cheddar cheese.
Chicken optional add \$3.00.
- :: Alexander's Raspberry and spiced Pecan Salad ::** \$10.95
Romaine hearts with spiced pecans, raspberries, feta cheese and raspberry vinaigrette.

Tables of 6 or more: one check, with 18% Gratuity added

Alexander's Dinner Menu

Dinner entrees are served with a cup of homemade soup or green salad,
fresh vegetables and your choice of roasted new red potatoes or a Himalayan- basmati rice medley.

Alexander's homemade bread is served with dinner.

We feature a dinner special daily.

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| :: Alexander's Steelhead Trout :: | \$21.95 |
| Alexander's house specialty. Caught fresh from Alexander's ice-cold pond. Pan-fried & served with lemon. | |
| :: Citrus Glazed Salmon Filet :: | \$22.95 |
| We try to get the best available fresh salmon either king, Coho, sockeye or Atlantic. Portions are 7 oz. , baked and glazed with an orange-lime sauce. | |
| :: Scallops Parisian :: | \$23.95 |
| Big Sea Scallops seared with mushrooms and baked with white wine & herbs, and a lightly browned Parmesan crust. This is an old favorite from the original Gourmet cookbook. | |
| :: Oregon Petrale Sole With Grapes & Capers :: | \$18.95 |
| This Pacific coast flatfish, is sought after for its excellent flavor & texture. | |
| :: Shrimp Scampi :: | \$21.95 |
| Large shrimp & fresh mushrooms with garlic, green onion tops, tomato, white wine & butter. | |
| :: Lamb Chops with Ruby Port Wine :: | \$22.95 |
| Two thick chops, grilled to order. | |
| :: Lemon Rhubarb Chicken :: | \$19.95 |
| A boneless chicken breast & reduction sauce of brandy, star anise and rhubarb served on a bed of rhubarb compote. Best with our rice medley. | |
| :: Duck Breast with Marionberry Sauce :: | \$22.95 |
| Seared duck breast, served sliced over the sauce and garnished with Marionberries. | |
| :: NY Steak :: | \$23.95 |
| 10 ounce cut, broiled to order. | |
| :: Beef Top Sirloin :: | \$17.95 |
| A 6-ounce cut of premium Angus beef, broiled to order. | |

~ Split Plate Orders: \$7. ~

*Meats or eggs that are undercooked to your specification may increase your risk of food borne illness,
especially if you have certain medical conditions.*

Chefs: *Liam M. Osterhaus & Paul Rainha*

Alexander's *Ala Carte* Menu

- :: Ravioli ::** \$14.95
Big cheese raviolis cooked with red & green bell peppers, onions, tomatoes, olives, basil, garlic, a little olive oil, and red wine vinegar with Parmesan and Asiago cheeses. Add chicken for \$ 3.00. Served with salad & bread.
- :: Greek-Style Pasta ::** \$12.95
Vegetarian fare with Feta cheese, Kalamata olives, capers, green & red peppers, garlic, oregano, green onions and topped with roasted cashews. Served with salad & bread.
- :: Four Cheese Lasagna ::** \$13.95
Fresh pasta, Alexander's marinara sauce, mushrooms, spinach, Italian sausage & four cheeses (Asiago, mozzarella, ricotta & Parmesan). Served with salad & bread.
- :: Teriyaki Sirloin Tips with Peppers** \$15.95
Stir-fried sirloin seared with red onions, red & green peppers with an orange, ginger, and teriyaki Sauce. Served over rice. Comes with salad & bread.
- :: Alexander's Steelhead Trout ::** \$12.95
One trout, caught fresh from Alexander's ice-cold pond. Pan-fried & served with lemon. Served with salad & bread.
- :: Burrito ::** \$10.95
A big 10" flour tortilla with lightly blackened onions, refried beans, salsa (mild), cheddar, lettuce & tomatoes with sour cream & guacamole. Add chicken: 3.00.
- :: Nachos ::** \$9.95
A big bowl of tortilla chips with refried beans, cheddar cheese, guacamole, sour cream, chopped tomatoes, black olives & salsa. Chicken optional add \$3.00

Beef Burger, Breast of Chicken, or Veggie Burger

One-third pound, served on a Kaiser roll with three options:

1. With sautéed mushrooms and Swiss cheese..... 10.95
2. With grilled onions and BBQ sauce..... 9.95
3. Traditional with lettuce, tomatoes, mayonnaise, and pickles..... 8.95

Alexander's Children's Menu \$7.95

For those under 12 years old. With fresh fruit or French fries. Soda or milk included.

Fettuccine & Cheddar Cheese

Kid's Burger

Grilled Cheese Sandwich

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Beverages

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| Freshly ground coffee | 1.95 | Coke, Diet Coke, Sprite, Bottled Water | 1.95 |
| Milk | 1.95 | Perrier Sparkling Mineral Water or Martinelli's Sparkling Apple Juice | 2.50 |
| Teas Pot of Hot Tea or Fresh Brewed Iced Tea | 1.95 | Thomas Kemper Sodas: Orange -Cream Soda, or Root Beer | 2.50 |

Microbrews 4.75

Moosehead (Canada)
 Seasonal Brew
 Full Sail Pale Ale
 Pyramid Haywire Hefeweizen
 Alaska Amber (Alaska)
 Inversion IPA, (Oregon)
 Moosedrool (Montana)
 Spaten Optimator (Germany)
 Paulaner Thomas Brau (no alcohol)

Domestic Beer 3.95

Rainier
 Bud Light
 Budweiser

House Wines feature Columbia Crest Winery Vineyard 10

Red: a blend of Syrah, Sangiovese, Cabernet Franc, Grenache & Mouverde
 White: a blend of Chardonnay, Sauvignon Blanc and Semillon. Rose: mostly Syrah
 Only by the Bottle 19.95

To avoid oxidation after opening, by the glass, we serve "Black box" wine:
 Chardonnay or Cabernet Sauvignon. \$5.95

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| :: Alexander's Blackberry Pie :: <i>Ala mode</i> add 1.50 | 4.95 |
| :: Mile High Mud Pie :: Rich coffee ice cream on a chocolate fudge crust, with an Amaretto cream topping. | 6.95 |
| :: White Chocolate-Raspberry Bread Pudding :: Served warmed with a dollop of whipped cream. | 6.95 |
| :: Strawberry Shortcake :: Sweet ripe strawberries & vanilla ice cream layered into our homemade orange-zested Shortcake and topped with real whipped cream. | 8.95 |

Alexander's Lunch Menu
Soups, Salads, & Sandwiches, etc.

- :: Soup of the Day ::** Cup: \$3.95
Served with Alexander's homemade bread. Bowl: \$4.95
- :: Garden Salad ::** \$4.95
Mixed greens with tomato, cucumber, carrot and red cabbage.
Your choice of dressing. Served with homemade bread.
- :: Classic Caesar* ::** \$9.95
Hearts of romaine, Parmesan cheese & croutons.
Served with homemade bread and traditional Caesar dressing.
Add grilled lemon chicken: \$4.00; add Garlic Prawns: \$5.00
- :: Taco Salad ::** \$11.95
Mixed greens, ringed with tortilla chips, with refried beans, sour cream,
chopped tomatoes, black olives, salsa, & cheddar cheese.
Chicken optional add \$3.00.
- :: Alexander's Raspberry and spiced Pecan Salad ::** \$10.95
Romaine hearts with spiced pecans, raspberries, feta cheese
and raspberry vinaigrette.
- :: Deli-Sandwich & Salad ::** \$8.95
Choice of turkey, ham, or veggie. Choice of cheeses: cheddar or Swiss.
Served on whole wheat or sourdough, with lettuce, tomato, onion,
pickle, mayo & mustard.
- :: Quiche of the Day* ::** \$8.95
Served with green salad & homemade bread.

Children's Menu 7.95

For children under 12-year's old.
With fresh fruit or French Fries. Soda or milk included.

Fettuccine & Cheese
Grilled Cheese Sandwich
Kid's Burger

Chefs: *Liam Osterhaus & Paul Rainha*

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