



# Restaurant Week Menu

*\$15.99*

*Your choice of soup or salad and an entree*

## The Beginnings

*Alexander's House Salad:  
parmesan peppercorn dressing or  
raspberry vinaigrette*

*Soup du Jour*

## The Entrees

### **Wiener Schnitzel**

*Breaded and pan sautéed veal topped with caper*

### **Tilapia Almondine**

*Sautéed golden brown, topped with toasted  
almonds and lemon butter*

### **Stuffed Filet of Flounder**

*Broiled with crab stuffing and topped with lemon  
beurre blanc*

### **Blue Fin Crab Cakes**

*Traditionally prepared and served with a cilantro  
chili-lime remoulade sauce*

### **Grilled Mahi Mahi**

*With ginger pecan crust and honey  
mustard glaze*

### **Roasted Pork Loin**

*Served with caramelized apples,  
vegetables and whipped potatoes*

### **Shrimp and Grits**

*Pan sautéed shrimp, andouille sausage, red bell  
pepper cream sauce with fried cheddar grits*

### **Fried Shrimp**

*Served with coleslaw and French fries*

### **Grilled Atlantic Salmon**

*with a basil aioli sauce*

### **Prime Rib**

*8 oz. served with whipped mashed potatoes and  
vegetables*