

ALEXANDER'S TAVERN

Restaurant Week 2018

Join us FRIDAY, JANUARY 12TH through SUNDAY, JANUARY 21ST

LUNCH

\$15

EVERY DAY 11AM-5PM

FIRST COURSE (CHOICE OF ONE)

CHICKEN TORTILLA SOUP

BEET SALAD

Spring mix topped roasted beets, candied pecans, red onions, feta cheese and choice of dressing **GF VE**

JERK CHICKEN BITES

served with mango salsa **GF**

FRIED MAC & CHEESE

with applewood bacon served with Sriracha aioli

SECOND COURSE (CHOICE OF ONE)

SOUTHERN FRIED CLUB

Breaded chicken cutlet lightly fried, topped with applewood bacon, Sriracha Mayo, lettuce, tomato, farmhouse white bread

HAWAIIAN PIZZA

Nino's dough topped with marinara sauce, pineapple, ham and mozzarella/provolone mix

Substitute gluten free pizza dough \$3

CALIFORNIA PANINI

Grilled Chicken, mozzarella, red peppers, tomato and balsamic reduction-served with choice of side

Substitute gluten free bread \$1

LEMON CAPER COD WRAP

Pan Seared Cod, lemon caper sauce, tomato and lettuce wrapped in a flour tortilla served with choice of side

Substitute gluten free bread \$1

PORTABELLA PANINI

Marinated portabella, spring mix, red onion, red peppers and balsamic reduction choice of side **VG**

*Substitute gluten free bread \$1 **VE***

DINNER

\$25

EVERY DAY 5PM-CLOSE

FIRST COURSE (CHOICE OF ONE)

CHICKEN TORTILLA SOUP

SMOKED SALMON SALAD

Spinach, cucumbers, radishes, goat cheese with choice of dressing **GF**

BEET SALAD

Spring mix topped roasted beets, candied pecans, red onions, feta cheese and choice of dressing **GF VE**

JERK CHICKEN BITES

served with mango salsa **GF**

FRIED MAC & CHEESE

with applewood bacon served with Sriracha aioli

SECOND COURSE (CHOICE OF ONE)

PAN SEARED COD

topped with lemon caper sauce and served with honey Sriracha brussel sprouts and roasted potatoes **GF**

CHICKEN PARMESAN

Breaded chicken cutlet lightly fried topped with marinara and mozzarella cheese served with mashed potatoes and broccoli

BBQ PORK PIZZA

BBQ sauce, bacon, onions and pulled pork topped with cheddar/jack cheese

Substitute gluten free pizza dough \$3

ORANGE COUNTY TUNA

Citrus-marinated Ahi Tuna seared rare topped with balsamic reduction drizzle served with roasted potatoes and honey Sriracha brussel sprouts **GF**

*Substitute marinated portabella mushrooms **VG***

**VG - VEGAN VE - VEGETARIAN
GF - GLUTEN FREE**

THIRD COURSE (CHOICE OF ONE)

FUNNEL CAKE

A state fair tradition fried and topped with powdered sugar

A la mode \$2

JUNK SUNDAE

Chocolate chip cookie, vanilla wafers, and brownie pieces, vanilla ice cream, candied pecans, chocolate sauce, toasted coconut and whipped cream

BRUNCH

\$15

SATURDAY & SUNDAY 10AM-3PM

FIRST COURSE (CHOICE OF ONE)

JERK DEVILED EGGS

topped with avocado **GF**

EGG NOG F.T. BITES

Griddled french toast bites topped with powdered sugar and served with maple syrup

BEET SALAD

Spring mix topped roasted beets, candied pecans, red onions, feta cheese and choice of dressing **GF VE**

SECOND COURSE (CHOICE OF ONE)

BREAKFAST QUESADILLA

Scrambled eggs, queso, cheddar/jack, roasted red peppers, red onions served with Texas petal sauce

PIZZA OMELETTE

3 egg omelette with marinara sauce, mozzarella/provolone blend, pepperoni and sausage served with home fries **GF**

FRITTATA

Eggs, spinach, tomatoes, red onions, mushrooms, fresno peppers and feta cheese **GF**

SMOKE SALMON BENEDICT

English muffin topped with smoke salmon, capers, poached eggs, and Hollandaise sauce served with home fries

Substitute gluten-free toast \$1

PORTABELLA PANINI

Marinated portabella, spring mix, red onion, red peppers and balsamic reduction choice of side **VG**

Please, no substitutions

Menu items are subject to change due to availability

CATERING AVAILABLE

ON & OFF PREMISE

EMAIL CARRIE

CPODLES@GMAIL.COM



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