

ALEXANDER'S TAVERN

Restaurant Week 2019

Join us FRIDAY, JANUARY 11TH THROUGH SUNDAY, JANUARY 20TH

LUNCH

\$15

EVERY DAY 11AM-5PM

FIRST COURSE (CHOICE OF ONE)

Baked Potato Soup

Topped with shredded cheese & bacon crumbles

Devil's Deviled Eggs **GF**

Classic deviled eggs with a honey-Sriracha twist

Beet Salad **GF V**

Roasted beets, almond slivers, goat cheese, and orange slices over spring mix with a balsamic reduction drizzle

SECOND COURSE (CHOICE OF ONE)

Tuna Grinder

Marinated ahi tuna seared rare, sliced, served on toasted baguette, with wasabi aioli, tomato, lettuce & onion. Served with choice of side

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

BBQ Grilled Cheese

Brisket, apricot preserves, BBQ, and Brie on griddled farm white bread. Served with choice of side

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

Blazing Mac & Cheese

Creamy mac & cheese baked with sausage and topped with crushed Blazing Doritos

Mushroom Risotto **GF V**

Mushroom, asparagus, onion, celery, garlic, and vegetable broth, garnished with Parmesan

Please, no substitutions

Menu items are subject to change due to availability

Find Alexander's Tavern
on DoorDash and
GrubHub for delivery
to your front door



DINNER

\$25

EVERY DAY 5PM-CLOSE

FIRST COURSE (CHOICE OF ONE)

Baked Potato Soup

Topped with shredded cheese & bacon crumbles

Baked Brie **V**

With apricot preserves in a light puffy pastry garnished with fresh fruit and caramel drizzle

Beet Salad **GF V**

Roasted beets, almond slivers, goat cheese, and orange slices over spring mix with a balsamic reduction drizzle

SECOND COURSE (CHOICE OF ONE)

BBQ Beef Brisket **GF**

BBQ brisket, honey-Sriracha Brussels and mashed potatoes

Blackened Tuna Salad **GF**

Blackened sliced ahi tuna seared rare served over spring mix with avocado, cherry tomatoes, red onions, carrots and a wasabi aioli drizzle. Served with ranch dressing

Hawaiian Pizza

Nino's Pizza dough topped with our marinara, 3 cheese blend, diced ham and pineapple

*Substitute gluten free crust \$3 **GF***

Mushroom Risotto **GF V**

Mushroom, asparagus, onion, celery, garlic, and vegetable broth, garnished with Parmesan

THIRD COURSE (CHOICE OF ONE)

Brownie a la Mode **V**

Drizzled with chocolate syrup and topped with whipped cream

Bread Pudding Bites **V**

Flash fried, dusted with cinnamon sugar and drizzled with vanilla syrup

Fresh Fruit Bowl

Drizzled with vanilla syrup. **GF V**

BRUNCH

\$15

SATURDAY & SUNDAY 10AM-3PM

FIRST COURSE (CHOICE OF ONE)

Bread Pudding Bites **V**

Flash fried, dusted with cinnamon sugar and drizzled with vanilla syrup

Baked Brie **V**

With apricot preserves in a light puffy pastry garnished with fresh fruit and caramel drizzle

Devil's Deviled Eggs **GF**

Classic deviled eggs with a honey-Sriracha twist

SECOND COURSE (CHOICE OF ONE)

Salmon Benedict

Smoked salmon, English muffin, poached egg, topped with hollandaise, red onions & capers. Served with homefries

Substitute egg whites or fruit medley \$1.5

Brisket & Egg Panini

Scrambled eggs, brisket, cheddar, and chipotle aioli on pressed ciabatta. Served with homefries

*Substitute gluten free bread \$1 or fruit medley \$1.5 **GF***

Southwest Omelette **GF**

3 egg omelette stuffed with pulled pork, queso, avocado, and jalapeños served with salsa and sour cream

Substitute egg whites or fruit medley \$1.5

Beets & Brie Croissant **V**

Roasted sliced red beets, melted Brie, and balsamic reduction on a buttery croissant. Served with homefries

*Substitute gluten free bread \$1 or fruit medley \$1.5 **GF***



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ALEXANDERSTAVERN.COM