

## Salads

### **ALEX'S SIGNATURE SPRING MIX SALAD**

Gorgonzola cheese, caramelized walnuts,  
Thinly sliced pear with a citrus vinaigrette

### **HEIRLOOM TOMATO AND CUCUMBER SALAD**

Feta, red onion,  
With balsamic vinaigrette

### **BABY SPINACH SALAD**

Mushrooms, egg, red onion,  
Applewood bacon with warm bacon vinaigrette

#### **Alternatives:**

–Smoked Chicken, Italian bleu cheese with sherry vinaigrette  
– Dried cranberry, crumbled gorgonzola, caramelized pecans with raspberry vinaigrette

### **HEARTS OF ROMAINE CAESAR SALAD**

House made garlic croutons,  
Shaved parmesan reggiano with house made Caesar dressing

### **HEIRLOOM TOMATO SALAD "CAPRESE"**

Fresh mozzarella, basil leaves  
With balsamic, and EVVO  
Seasoned with sel marin and cracked black pepper

### **HEIRLOOM BEET SALAD**

Arugula, crumbled goat cheese,  
With lemon garlic vinaigrette

### **TUSCAN WHITE BEAN SALAD**

Smokey sausage, red onion, tomato,  
With aged red wine vinegar

### **SOUTHWESTERN BLACK BEAN SALAD**

Peppers, red onion, lemon, cilantro  
With aged red wine vinegar

### **MEDITERRANEAN FUSILLI PASTA SALAD**

Kalamata olives, sundried tomatoes,  
marinated artichoke hearts, crimini mushroom  
With pesto vinaigrette

### **FRENCH BAGUETTE PANZANELLA SALAD**

Romaine leaves, kalamata olives, navy beans, red onion, tomatoes, feta





## Side Dishes

### FARFALLE PASTA WITH SAUCE A LA CHECCA

Roma tomatoes, EVOO, garlic, basil, and parmesan cheese

### PAN FRIED POLENTA

A vegetable ragu of white wine, shallot, and mushroom  
With Grana Padano

### WINE COUNTRY MAC-N-CHEESE

Elbow noodles, gorgonzola cheese, and pear

### SEASONAL HOUSE RAVIOLI

With fresh arugula, toasted almonds, and shaved parmesan

### PENNE PASTA MEZZANINE

Pancetta, onion, garlic, tomato, and kalamata olives,  
With EVOO, basil, and parmesan cheese

### FRESH RED PEPPER RAVIOLI

Filled with caramelized onions, chard, ricotta, and parmesan cheeses  
On a bed of arugula, pepitas, and parmesan

### ROASTED GARLIC MASHED POTATOES

#### Alternatives:

- Wasabi mashed potatoes
- Horseradish mashed potatoes
- Mashed sweet potatoes

### SEASONAL RISOTTO CAKES

With wild mushrooms

#### Alternatives:

- Asparagus tips
- Sundried tomatoes
- Artichoke hearts

### HOUSE MADE PASTA

Penne – Orecchiette – Fusilli – Farfalle – Rotelle

### HOUSE SAUCES

Homemade marinara – Alfredo – Pesto – Wild mushroom – Carbonara

### SAVORY SEASONAL STUFFING

### GRUYERE AND LEEK AU GRATIN POTATOES



*Creativity*



## Vegetables

### MARKET GRILLED VEGETABLES

Zucchini, eggplant, squash, colorful peppers, mushrooms  
In lemon and thyme marinade

### ASPARAGUS & PETITE ARTICHOKE

With citrus zest

### ROASTED ROOT VEGETABLES

With Onions and garlic

### SAUTÉ OF PETITE SUMMER VEGETABLES

Patty pan, sunburst squash, and zucchini

### PAN SAUTÉED "NICOISE" VEGETABLES

Nicoise olives, haricot verts, capers, and tomatoes

### SAUTÉED HARICOT VERTS

### BRAISED GREENS

Spinach, Swiss chard, and collard

### RATATOUILLE

Squash, tomato, onion, eggplant, and parmesan

### SAUTÉED BOK CHOY

With shitake mushrooms and garlic chips

### CARAMELIZED BABY CARROTS



## **Entrée**

### **Beef - Lamb - Pork**

#### **CERTIFIED ANGUS GRILLED STEAK CUTS**

Churrasco -Flank -Tri tip -Tenderloin

Marinated and grilled

Served with fire roasted tomatillo salsa, horseradish crème fraiche,  
A green peppercorn and brandy reduction sauce

#### **CERTIFIED ANGUS ROASTED CUTS**

Top round -Prime rib -New York strip -Tenderloin

#### **GRILLED BROCHETTES OF ANGUS BEEF SIRLOIN & SHALLOTS**

Marinated with ginger garlic sauce

#### **MARINATED LOIN OF PORK**

Carved and served with an Asian grill sauce

##### **Alternatives:**

-Smoked apples and cider reduction

-Seasonal chutney

#### **GRILLED PREMIUM DOMESTIC RACK OF LAMB**

Carved into chops

Served with roast shallot cabernet sauce

#### **BRAISED SHORT RIBS**

In aromatic vegetables, and white wine

#### **LAMB LOIN CHOP**

Marinated in rosemary, lemon, mint and EVOO

#### **GRILLED TOP ROUND OF LAMB**

Marinated in rosemary, lemon, mint and EVOO

#### **PORK RIBS**

Dry rubbed with house spices

#### **POLYNESIAN STYLE SHORT RIBS**

Marinated in a sweet ginger teriyaki soy glaze



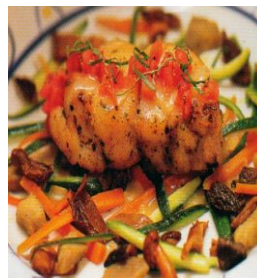
**Entrée  
Seafood**

**BAKED FILET OF PACIFIC RED SALMON EN CROUTE**  
Served with a red pepper remoulade

**GRILLED MAHI MAHI**  
Asian vegetables, ginger-citrus glaze, toasted sesame

**GRILLED WHOLE PACIFIC RED SALMON**  
Champagne basted  
Served with a spicy sweet mango-papaya salsa

**ALEX'S PAELLA**  
Saffron rice, spicy andouille sausage, chicken,  
Mussels, clams, sea scallops, and fresh tiger prawns



**Entrée  
Poultry**

**ROASTED YOUNG RANGE HENS WITH ESSENCE OF THYME**  
With garlic-rosemary au jus

**BONELESS BREAST OF FREE RANGE CHICKEN**  
Teriyaki – Jerk – Cajun

**CHICKEN "COQ AU VIN"**  
Roasted with mushrooms, onions, bacon and wine stew

**CHICKEN MARSALA**  
Sautéed with marsala wine and mushrooms

**BAR-B-QUE CHICKEN**  
Smothered in Alex's house made bar-b-que sauce

**CURRY CHICKEN**  
With coconut, garlic, ginger, and Vietnamese hot sauce

## Desserts

### WARM CHOCOLATE "VOLCANO" TORTE

Served with a raspberry sauce and chantilly crème

### RUSTIC PEAR TART

Served open face

With warm caramel and chantilly crème

### FRESH STRAWBERRY SHORTCAKE "NAPOLEONS"

Fresh berries between layers of puff pastry

With fresh whipped cream

### WARM CARAMELIZED APPLE TART

With caramel drizzle and chantilly crème

### APPLE WALLET

With caramel sauce and chantilly crème

### LEMON TART

### MINI PIES

Banana, coconut, lemon

### BOURBON PECAN TART

Served with bourbon cream sauce

### CLASSIC TIRAMISU

Layers of rich creamy chocolate, espresso and mascarpone

### CLASSIC CRÈME BRULÉE

with a caramelized sugar crust

Topped with fresh seasonal berries

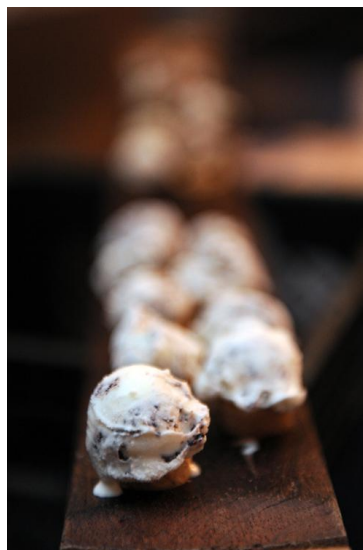
### VANILLA BEAN PANNA COTTA

With fresh mixed berries

Delectable



Delightful



Delicious

