

January 18–February 1

RESTAURANT

WEEK *Menu*

DINNER

\$35 PRIX FIXE MENU

No Substitutions or Modifications

FIRST COURSE

House Italian Salad

Romaine lettuce, kalamata olives, feta cheese, and fresh tomatoes served with homemade creamy Italian dressing

Alejandro Caesar Salad

Romaine lettuce, parmesan cheese, italian herb croutons served with homemade Caesar dressing

SECOND COURSE

Crab Stuffed Salmon

*Salmon fillet stuffed with fresh crab meat on a bed of Pesto pasta and topped with lemon butter garlic sauce**

Romano Crusted Chicken W/ Shrimp

Alejandra

*Romano Crusted Chicken breast served with 2 Shrimp Alejandra over linguine pasta topped with lemon butter garlic sauce and capers**

Avocado Salmon

Grilled Salmon topped with avocado and melted mozzarella served with seasonal assorted vegetables

Lemon Pepper Snapper

*Lemon pepper snapper served over seasonal vegetables and topped with lemon butter garlic sauce**

Filet Mignon w/Shrimp Alejandra

Perfectly cooked Filet Mignon topped with a port wine demi glaze, paired with 2 Shrimp Alejandra, garlic mashed potatoes and asparagus

THIRD COURSE

Godiva Chocolate Cake

Vanilla Brandy Cake



January 18–February 1

RESTAURANT

WEEK

Menu

LUNCH

\$20 PRIX FIXE MENU

No Substitutions or Modifications

FIRST COURSE

House Italian Salad

Romaine lettuce, kalamata olives, feta cheese, and fresh tomatoes served with homemade creamy Italian dressing

Alejandro Caesar Salad

Romaine lettuce, parmesan cheese, italian herb croutons served with homemade Caesar dressing

SECOND COURSE

Shrimp Alejandra

Three pan-seared, lightly floured shrimp served with basil pesto spaghetti pasta and lemon butter garlic sauce

Romano Crusted Chicken

Romano crusted chicken breast over linguine topped with lemon butter garlic sauce and capers

Salmon Pesto

*Pan seared pesto salmon over fettuccine pasta tossed with pesto sauce and topped with lemon butter garlic sauce**

Eggplant Parmesan

Breaded eggplant topped with melted mozzarella over spaghetti pasta and tomato sauce

Lasagna

Beef layered lasagna with melted mozzarella, topped with meat sauce and Parmesan cheese

THIRD COURSE

Godiva Chocolate Cake

Vanilla Brandy Cake

