

# CHEF'S DAILY SPECIALS

Choose from today's soup, entree and dessert

ENTRÉE ONLY \$1500 | SOUP AND ENTREE \$1900 |

## Monday

### SOUPS

#### **Red Peas Soup**

*Garnished with vegetables, salt beef and spinners & finished with coconut milk or*

#### **Pepperpot Soup**

*A vegetarian callaloo soup with okra*

### ENTRÉES

#### **Smoked Pork Chop**

*Glazed with guava barbecue sauce  
Accompanied with vegetables and your choice of starch*

*Or*

#### **Jerk Chicken Ravioli**

*Coconut infused pumpkin sauce  
sautéed vegetables*

## Tuesday

### SOUPS

#### **Red Peas Soup**

*Garnished with vegetables, salt beef and spinners & finished with coconut milk or*

#### **Country Pumpkin Soup**

*A rich pumpkin bisque with diced chicken and vegetables*

### ENTRÉES

#### **Baked Fish in Phyllo**

*Stuffed with vegetables and accompanied with chick pea ragout and lemony cucumber yogurt salad*

*Or*

#### **Jamaican Lasagne**

*Layers of fried plantains, jerk beef mince, callaloo, marinara and cheese sauce Topped with melted cheeses*

## Wednesday

### SOUPS

#### **Red Peas Soup**

*Garnished with vegetables, salt beef and spinners & finished with coconut milk or*

#### **Pepperpot Soup**

*A vegetarian callaloo soup with okra*

### ENTRÉES

#### **Seafood Thermidor**

*Fillet of fish and shrimp sautéed in a parmesan cream sauce. Served with vegetable du jour and your choice of starch*

*Or*

#### **Cajun Chicken Alfredo**

*Spicy grilled chicken strips tossed in a parmesan cream sauce with vegetables & your choice of pasta.*

## Thursday

### SOUPS

#### **Red Peas Soup**

*Garnished with vegetables, salt beef and spinners & finished with coconut milk or*

#### **Country Pumpkin Soup**

*A rich pumpkin bisque with diced chicken and vegetables*

### ENTRÉES

#### **Pan Seared Fish Cakes**

*Flaked salmon and snapper bound with mashed potatoes and pan fried.  
Served with lemony tomato beurre blanc and seasoned vegetables*

*Or*

#### **Chicken Quesadilla**

*Chicken strips sautéed with onion and sweet peppers. Folded into a flour tortilla with cheeses and baked. Served with a tostada salad*

## Friday

### SOUPS

#### **Red Peas Soup**

*Garnished with vegetables, salt beef and spinners & finished with coconut milk or*

#### **Fish broth with Okra**

### ENTRÉES

#### **Jerk Pork Tenderloin**

*Creamed callaloo, cherry glazed plantains, corn fritters and jerk sauce  
Or*

#### **Curried Chicken Roti Wrap**

*Breast strips sautéed in our coconut curry sauce, garnished with mango chutney and raisins.  
Accompanied with sautéed vegetable medley*



*Alexander's Restaurant*

*Additional options are offered on our Bar Menu available from your server*

All prices are quoted in Jamaican dollars and attract a 10% service charge and 16.5% Government tax.

Please be advised that Alexander's has a **No Smoking Policy**



Alexander's Restaurant

### SOUPS

#### Cream of Pumpkin Soup Served Tableside

Small: \$525 Large \$985

*Enjoy a bowl of our signature vegetarian bisque served at your table with a floating island of spiced whipped cream, croutons and scallion*

#### Clam & Vegetable Chowder

Small: \$985 Large: \$1760

*Finished with white wine, cream and fresh herbs*

#### Red Peas Soup

Small: \$475 Large: \$840

*With vegetables, spinners, salt beef & finished with coconut milk*

#### Soup of the Day

Small: \$420 Large: \$780

*Always freshly made from scratch, always hot, always delicious*

### SMALL PLATES

#### Smoked Marlin Trio of Vol Au Vents \$1080

*Locally smoked blue marlin flavoured 3 ways; remoulade, tomato salsa and papaya mango salsa. Served in mini savoury pastry cups and garnished with baby greens and vegetable curls*

#### Caribbean Baked Crab Backs

One for \$1440 Two for \$2720

*Served with papaya mango salsa and toasted garlic bread*

#### Jamaican Hummus and Eggplant Salad \$850

*Middle Eastern chickpea dip with callaloo and roasted eggplant & vegetable salad. Served with pita bread*

#### Coconut Tempura Shrimp \$975

*Tempura dipped, coconut breaded, deep fried and served with sweet and sour dipping sauce*

#### Lobster Macaroni & Cheese \$1450

*Lobster tail sautéed in a creamy cheese sauce with penne pasta Topped with three cheeses and baked golden brown (available July thru March)*

#### Lamb Spring Rolls \$1150

*Roast leg of lamb sautéed with julienne vegetables, wrapped in a spring roll and fried crispy Served with minty yogurt sauce and pepper jelly*

#### Ackee and Callaloo Bruschetta \$880

*Jamaican ackee sautéed with vegetables, seasonings and Callaloo. Served on fried bammy rounds*

### SALADS

#### Classic Caesar Salad

Small: \$750 Large: \$1380

*Romaine lettuce, house dressing, garlic croutons and grated parmesan*

*With Grilled Chicken Breast*

\$980/ \$1820

*With Sautéed Shrimp*

\$1380/ \$2800

*With Bacon*

\$280

#### Barbecue Chicken Fusion Salad

Small: \$1040 Large: \$1880

*Glazed breast strips served atop mixed greens with garnishes of sweet corn black bean relish, grilled pineapple, toasted almonds and corn tortilla chips with tangy barbecue dressing*

#### Smoked Marlin Salad Supreme

Small: \$1680 Large: \$2880

*Locally smoked marlin on mixed greens with basil Dijon vinaigrette, dried fruits, jerk pecans and herb croutons*

#### Fruit and Nut Salad Small: \$ 1095 Large: \$1950

*A melange of grapes, apples, celery, raisins and pecans lightly bound in mayonnaise served on mixed greens and sprinkled with feta cheese*

### JAMAICAN SPECIALITIES

#### Snapper Island Style \$2650

*Choose from:*

*Coconut Rundown / Curried / Escoveitch / Brown Stew /*

*Steamed with crackers*

*Served with boiled green banana, vegetable medley and choice of starch*

#### Braised Oxtail and Beans \$3200

*Slow cooked till tender and finished with broad beans*

*Served with fresh vegetables and choice of starch*

#### Curried Goat Roti Wrap \$2620

*Cooked the traditional way in rich curry gravy. De-boned and wrapped in a roti skin. Garnished with raisins, toasted coconut, mango chutney, shredded carrots and small salad*

#### Crispy Jerk Chicken Wrap (choose fried or baked) \$1620

*Seasoned breast strips sautéed with onions and sweet peppers and rolled in a flour tortilla with melted cheeses*

*Accompanied with sour cream and tomato salsa*

#### Curried Goat \$2620

*Cooked the traditional way in rich curry gravy. Served with fresh vegetables and white rice*

#### Jerk Chicken Pasta \$2080

*Marinated breast strips sautéed with mushrooms, onions,*

*Jamaican jerk seasoning and basil. Finished with white wine and cream*

## Entrees

- Baked Fillet of Salmon** **\$3685**  
*Topped with savoury jerk pecan streusel and chimichurri sauce  
Accompanied with wilted spinach and choice of starch*
- Thai Coconut Curry Shrimp** **\$3200**  
*Plump juicy shrimp simmered in curry sauce flavoured with coconut milk  
and lemongrass. Accompanied with vegetable medley and choice of starch*
- Fish And Chips** **\$2240**  
*Batter fried fillets of snapper served with french fries, coleslaw and tartar  
sauce*
- Chinese Sticky Barbecue Ribs** **\$3400**  
*Baby back ribs braised in Chinese barbecue marinade until tender then  
glazed on the grill. Served with seasoned vegetable and  
sweet potato fries*
- Filet Mignon** 5 oz **\$3400** 8 oz **\$3880**  
*Hand cut and grilled to your liking with mushroom brown sauce  
Served with sautéed asparagus and jerk sweet potato croquette*
- Tower of Chicken Scaloppine** **\$1920**  
*Grilled medallions of breast meat stacked with wilted callaloo leaves,  
tomato marmalade, glazed carrots and plantain chutney. Sprinkled with  
toasted almonds and served with country coconut sauce. Served with fresh*

## Vegetarian Favourites

- Rasta Pasta** **\$1980**  
*Ackee, callaloo, tomatoes and beans sautéed in olive oil.  
Choose from penne or linguini pasta or skip the pasta and  
toss in fried plantains*
- Veggie Chunks Irie Style** **\$1580**  
*Nutritious textured soy protein cooked up your favourite way. Choose from  
stir fry, curry, rundown, jerk or brown stew. Served with fried plantains and  
fresh vegetables*
- Vegan Burger** **\$780**  
*Made with beans, rice, seasonings and vegetables. Served on a bun with  
hummus and eggplant salad. Accompanied with French fries and  
vegetable garnish*

## Pastas

*Choose from penne or linguini pasta  
Creamy pastas can be made with marinara (tomato) sauce*

- Seafood Pasta** **\$3200**  
*Shrimp, snapper and clams sautéed in a vodka tomato cream sauce*
- Chef's Homemade Lasagne** **\$2200**  
*Layers of bolognaise, cheese sauce, grated cheeses and pasta sheets  
baked golden brown. Served with marinara sauce, melted cheeses and  
garlic toast*
- Lobster Pasta** (available July thru March) **\$4600**  
*Sautéed with garlic, herbs, white wine, marinara and cream*
- Pasta Primavera** **\$1920**  
*Asparagus tips, grape tomatoes, fresh spinach and fresh corn sautéed with  
lemon grass, garlic and scallion finished with wine and butter.*  
*Add shrimp* **\$2880**  
*Add chicken* **\$2400**

## Lobster Fest

*Only when in season (July - March)*

- Lobster Jamaican Style** **\$4920**  
*Choose from:  
Grilled with butter sauce or  
Escoveitch with spicy pickled vegetables or  
Curried with green banana or  
Steamed with okra and crackers or  
Brown stew with green banana or  
Jerk grilled with fried plantains*

## Pizza Menu

*Freshly Baked Pizza Pie*

- Personal 9"** **\$1285** **Large 12"**  
**\$2480**

**Extra toppings 9" \$170 12" \$250**

*Our house made dough is topped with pizza sauce, our 3 cheese blend and  
your choice of any two toppings:*

- Mushrooms
- Smoked Ham
- Sweet Peppers
- Scotch Bonnet Pepper
- Black Olives
- Jerk Chicken
- Extra Cheese
- Jalapenos
- Onions
- Crispy Bacon
- Sweet Corn
- Fresh Tomato
- Pineapple
- Jerk Sausage

## Sandwiches

- Barbecue Brisket Cocobread Sandwich** **\$1880**  
*Pan roasted beef simmered in our smokey barbecue sauce and served on  
soft coco bread with mixed greens. Accompanied with coleslaw and french  
fries*
- Grilled Mahi Mahi Sub Sandwich** **\$1740**  
*Fillet of fish char grilled and served on our sub roll with mixed greens and  
cajun remoulade sauce. Served with french fries and fried pickles*
- Grilled Chicken Breast Melt** **\$1680**  
*Served open-face on toasted multigrain bread  
with melted cheeses and sautéed onions and sweet peppers  
Accompanied with black bean sweet corn relish and french fries*
- Smoked Turkey and Bacon Club** **\$1420**  
*A triple decker of turkey, bacon and melted swiss with cranberry mayo on  
white or wheat toast. Accompanied with plantain chips or fries and  
coleslaw*

## Signature Burgers

*All Burgers are Served Between a Toasted Bun with Mayonnaise, Crispy Salad, Tomato, Onion, Pickles and French Fries*

**Courtleigh Gourmet Beef Burger (7oz) \$980**

**Extra Toppings For: \$140 each**

- Cheddar Cheese
- Barbecue Sauce
- Smoked Turkey Breast
- Jalapeno Peppers
- Jerk Sausage
- Curry Mango Sauce
- Mushrooms and Onions
- Blue Cheese Mayo
- Pepperjack Cheese
- Grilled Pineapple
- Tomato Marmalade
- Papaya Mango Salsa
- Fried Egg
- Grilled Bacon
- Guacamole
- Jerk Sauce
- Fried Ripe Plantains
- Escoveitch Vegetables
- Anchovies
- Coleslaw
- Sweet Peppers & Onions
- Swiss Cheese
- Roast Eggplant Salad
- American Cheese

*All burgers should be cooked thoroughly and be served well done  
Eating undercooked ground beef can make you sick*

**Jerk Chicken Burger \$1080**

*Ground chicken breast flavoured with jerk seasonings. Grilled and coated with jerk sauce and topped with fried ripe plantains*

**Snapper Fish & Shrimp Burger \$1970**

*(choose from fried or grilled)*

*Ground seasoned snapper burger topped with papaya mango salsa and Pepperjack cheese and shrimp*

**Snapper burger without shrimp \$1485**

## Side Dishes

Fried Plantains	<b>\$280</b>	Garlic Bread	<b>\$140</b>
Side Salad	<b>\$480</b>	Coleslaw	<b>\$280</b>
Rice & Peas	<b>\$320</b>	Pumpkin Rice	<b>\$320</b>
French-Fries	<b>\$280</b>	Mashed Potatoes	<b>\$420</b>
Sweet Mashed Potato	<b>\$420</b>	Vegetable of the Day	<b>\$385</b>
Garlic Bread with Cheese	<b>\$360</b>	Sweet Potato Fries	<b>\$425</b>
Baked Potato Sour Cream	<b>\$460</b>	Pita Bread	<b>\$265</b>
Roast Breadfruit	<b>\$320</b>	Sautéed Asparagus	<b>\$680</b>
Mushroom & Onions	<b>\$580</b>		
Jerk Sweet Potato Croquette	<b>\$420</b>		

## Beverages

Assorted Sodas	<b>\$300</b>	Herbal Tea	<b>\$240</b>
Bottled Water	<b>\$300</b>	Hot Tea	<b>\$200</b>
Assorted Juices	<b>\$320</b>	Decaffeinated Coffee	<b>\$200</b>
Natural Fruit Punch	<b>\$420</b>	Espresso	<b>\$250</b>
Lime Squash	<b>\$520</b>	Sweetened Iced Tea	<b>\$250</b>
Milo	<b>\$220</b>	High Mountain Coffee	<b>\$200</b>
Hot Chocolate	<b>\$220</b>	Latte	<b>\$375</b>
Cranberry Juice	<b>\$370</b>	Cappuccino	<b>\$395</b>
Jamaican Blue Mountain Coffee (made to order)	<b>\$250</b>		

## Cocktails

Yellow Bird		<b>\$800</b>
Twilight	<b>\$850</b>	
Pina Colada		<b>\$850</b>
Bloody Mary		<b>\$850</b>
Margarita		<b>\$850</b>
Amaretto Sour		<b>\$850</b>
Tom Collins		<b>\$800</b>
Jamaica Swizzle	<b>\$500</b>	
Singapore Sling	<b>\$850</b>	
Planters Punch		<b>\$950</b>
Blue Lagoon		<b>\$950</b>
Daiquiri	<b>\$850</b>	
Rum Tutti Fruity	<b>\$580</b>	
Tequila Sunrise	<b>\$900</b>	
Mudslide		<b>\$1200</b>
Zombie	<b>\$1500</b>	
Mai Tai	<b>\$850</b>	

**Beers:**

Red Stripe

Heineken

Red Stripe Lite



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Government tax.**

To enhance your Dining Experience  
Please ask for our Wine Menu.  
A Wide Variety of Alcoholic Beverages  
Are Available on Request