



ALEXANDER'S STEAKHOUSE

ALEXANDER'S STEAKHOUSE IS A REINTERPRETATION OF AN AMERICAN RESTAURANT MAINSTAY, INFUSING TRADITIONAL STEAKHOUSE FARE WITH CREATIVE JAPANESE TECHNIQUES AND INFLUENCES. TIME-HONORED STEAK, POTATO, VEGETABLE AND WINE PAIRINGS ARE ON HAND, BUT SO IS INDULGENT IMPORTED KOBE BEEF AND FLIGHTS OF SAKE. WE HAVE OUR OWN DRY-AGING ROOM AND ARE PROUD TO FEATURE 28 DAY DRY AGED STEAKS FOR UNPARALLELED FLAVOR. WE ARE EQUALLY PROUD OF OUR SEAFOOD SELECTIONS AS MUCH AS WHAT WE DO BEST ... BEEF!

HOT ROCK

COOK AT YOUR TABLE ON
A 500° RIVER ROCK
石頭 ITEM & PRICE A.Q.

HAMACHI KAMA 16
AS AVAILABLE
TRUFFLED PONZU SAUCE

SMALL PLATES

LAMB RIBLETTES 18
HONEY - LAVANDER ROASTED,
GARLIC AIOLI, LEMON

~~CHICKEN~~ **KOBE**
CHICKEN OF THE SEA 25
BLUEFIN FATTY TUNA (OTORO) TARTARE,
SHIITAKE MUSHROOMS, DASHI, GREEN ONIONS

SASHIMI MORIAWASE *per person* A.Q.
ASSORTED SASHIMI TRIO
PICKLED REAL WASABI

MAGURO TUNA TATAKI 15
TOGARASHI SPICE, CITRUS,
KAWIARE, SOY GELÉE

CHARCUTERIE PLATE 26
TORCHON DE FOIE GRAS, TOASTED BREAD,
AND OTHER HOUSE MADE ITEMS

SMOKED SALMON PASTRAMI 14
BOURSIN CHEESE, SAUERKRAUT,
TOASTED RYE BREAD

POPCORN CRAB 22
JUMBO LUMP CRABMEAT, TEMPURA FRIED,
SPICY TUNA SAUCE

CRISPY KURUMA SHRIMP 15
SALSA CRUDA, YUZU, TOMATO,
BRINACHA, CILANTRO

ONIGARA KING CRAB 22
KANI-YAKI: CHILI-GARLIC BUTTER,
MABAGO RICE CRACKERS

BOUILLABAISSE TOBANYAKI 18
SMOKED SAEBASS, SHELLFISH, LEEKS,
TOMATO, MISO-SAFFRON BROTH

SEARED DAYBOAT SCALLOPS 16
PROSCIUTTO HAM, POACHED QUAIL EGGS,
CAPERS, HOLLANDAISE, ROMESCO SAUCE

HAMACHI SHOTS 15
RED CHILI, FRIZZLED GINGER,
AVOCADO, TRUFFLED PONZU

CRUDD OF BEEF - THREE WAYS 16
CARPACCIO, SEARED & TARTARE

OMAKASE TASTING MENU

CHEF STOUT HAS DESIGNED A SEVEN-
COURSE TASTING MENU THAT HIGHLIGHTS
OUR CUISINE AND OFFERS A COMPARISON
TASTING OF JAPANESE A5 MIYAZAKI
BEEF AND AMERICAN C.A.B. DRY AGED
BEEF. THIS IS AN EXCELLENT WAY TO
ENJOY ALEXANDER'S STEAKHOUSE.

SALADS & SOUPS

EDAMAME OR SHISHITO PEPPERS SEA SALT
HAIL CAESAR

BABY LETTUCE YUZU VINAIGRETTE, RED RADISH, TEN KASU

ICEBERG LETTUCE LIVING WATERCRESS, POINT REYES BLUE CHEESE, APPLE

HEIRLOOM TOMATOES CUCUMBERS, FETA CHEESE, MINT, OLIVES

SMOKED SALMON & MARINATED TUNA SALAD POTATO CHIPS, GINGER CREAM,
MIZUNA, WASABI FLYING FISH ROE

FENNEL & POTATO SOUP SWEET SURPRISE, SEARED FOIE GRAS, ORANGE GREMOLATA

TONIGHT'S SOUP

4
8
7
8
10
13
12
7

ALEXANDER'S ASSETS

ALEXANDER'S PRIME RIB
SLOW ROASTED, NATURAL JUS,
CREAMED HORSERADISH
14 OZ. CUT OR 20 OZ. EXECUTIVE CUT
31/36

PRIME RIB FRENCH DIP
SUMMER TRUFFLE JUS 31

MIYAZAKI BEEF FROM JAPAN
100% FULLBLOOD WAGYU. A5 GRADE
MIYAZAKI PREFECTURE

FILET MIGNON 250
NEW YORK 175
RIBEYE - EYE OR CAP 185

FILET MIGNON 8 OZ. CUT OR 12 OZ. MEDALLIONS *(with seared foie gras - add 20)* 36/45

STEAK & "STEAK" PETITE FILET MIGNON & MAINE LOBSTER "STEAK", SHIIMEIJI
MUSHROOMS, WHAT'S THIS HERE SAUCE? 65

BONE-IN DRY AGED NEW YORK 26 OZ. GRILLED LEMON, GARLIC, CHIMICHURRI SAUCE 48

BRAISED SHORT RIB EN COCOTTE SWEET PEA AND ROSEMARY CROSTINI 32

DRY AGED T-BONE 24 OZ. BLACK, GREEN & PINK PEPPERCORN BUTTER 42

2LB BONE-IN RIBEYE SHIITAKE MUSHROOM - GINGER BEURRE FONDUE, SCALLIONS 46

DRY AGED PORTERHOUSE 28 OZ. CHEDDAR CHEESE POPOVERS,
CANDIED BACON, PIMENTON OIL 50

ALL 4 LOVE C.A.B. NY STEAK, PRIME RIB, BRAISED BEEF WITH CAMBOZOLA CHEESE & PUFF
PASTRY, STEAK TARTARE - SOMEWHAT CLASSIC 39

ENTREES

SALMON AND HIS LITTLE COUSIN, TROUT SOUBISE, BRAISED FENNEL, SALSA VERDE,
POTATO SALAD 32

MISOYAKI HALIBUT SANSHO CRISPY SQUID, TEMPURA GREEN BEANS,
CURRIED TROUT ROE, BEURRE NOIR 32

ROASTED CHICKEN BREAST GREEN PEA, LEEK & MOREL MUSHROOM RISOTTO,
BRIE FONDUE, SMOKED TOMATO COULIS 24

FIELD OF DREAMS A CELEBRATION OF VEGETABLES, GRAINS AND LEGUMES 24

SEARED AHI TUNA MEDALLIONS CRISP POTATO & FENNEL SEED CAKES,
PORTOBELLO MUSHROOMS, OYSTER FRITTERS, RED WINE REDUCTION, CHIVE HOLLANDAISE 35

SIDE DISHES

BAKED POTATO THE USUAL SUSPECTS 7

MAC 'N CHEESE WHITE TRUFFLE OIL 10

SHORT STACK OF PORTOBELLO MUSHROOMS MORNAY SAUCE 16

BROCCOLINI TOASTED GARLIC, LEMON, PARMESAN CHEESE 8

HARICOTS VERTS SMOKED BACON 8

CREAMED SPINACH FETA CHEESE, CRISP FILO 8

SWEET CORN & PEA TENDRILS KAFFIR LIME 8

MASHED POTATOES BUTTER, CHIVES 8

ROASTED FINGERLING POTATOES ROSEMARY BUTTER 8

STEAK FRIES TOASTED CUMIN, BEARNAISE SAUCE 7

WHITE TRUFFLE FRENCH FRIES 10

WHOLE ARTICHOKE SMOKED JALAPENO AIOLI 8