

Alexanders Restaurant

Welcome to the award-winning Alexander's Restaurant! We are at your service!

At the Courtleigh Hotel we are aware of individual dietary needs and this menu has been designed to accommodate these demands. However, if there is a change you would like to make to a particular dish or if you desire an item that is not listed, please do not hesitate to ask. All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present.

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

Lunch Service: 12:00 noon - 3:00 pm Dinner Service: 6:00 pm- 10:30 pm Room Service: 6:30 am to midnight

Keep in contact with us for updates on menus, special promotions and events.











DAILY LUNCH SPECIALS

Choose from today's soup, entree and dessert

ENTRÉE ONLY \$2000

SOUP AND ENTREE

\$2400

SOUP, ENTRÉE AND DESSERT \$2750

MONDAY

SOUPS

Red Peas Soup

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

Or

Cream of Leek Soup (V)

Freshly made with leeks, cream and seasonings

<u>ENTRÉE</u>

Chicken Parmigiana

Slices of chicken breast dipped in egg and parmesan cheese, pan fried, served on marinara sauce on a bed of egg noodles

Or

Coconut Lychee Snapper

Fish fillet seasoned with herbs, coated with coconut flakes and fried, served with a lychee cream sauce,

TUESDAY

SOUPS

Red Peas Soup

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

Or

Sweet Potato, Lentil & Smoked Ham Soup

Cream of roast sweet potatoes and lentils, topped with crispy ham bits

ENTRÉE

Cashew Chicken

Chicken breast stir fried with broccoli, baby corn, carrots, spinach, chiffonade of red cabbage, ginger, scallion and cashews in Asian sauces, tossed with egg noodles and crispy wonton garnish.

Or

Snapper Florentine

Fish fillets stuffed with braised callaloo and plantain and baked. Topped with coconut sauce served with vegetables of the day and your choice of starch.



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SOUP AND ENTREE

\$2400

SOUP, ENTRÉE AND DESSERT \$2750

WEDNESDAY

SOUPS

Red Peas Soup

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

Or

Pepperpot Soup (V)

A vegetarian callaloo soup with okra

ENTRÉE

Grilled Curried Chicken

Chicken breast grilled and finished in our authentic homemade curry sauce

Served with your choice of starch

Or

Seafood Thermidor

Fillets of fish and shrimp sautéed in a parmesan cream sauce. Served with vegetables of the day and your choice of starch

THURSDAY

SOUPS

Red Peas Soup

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

Or

Fish Soup

Freshly made with fish and vegetables

ENTRÉE

Pan Seared Fish Cakes

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

Or

Pasta Calabrese

Pepperoni, Italian and jerk sausages sautéed with fire roasted peppers in a fresh tomato basil sauce choose from penne or linguini pasta



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SOUP AND ENTREE

\$2400

SOUP, ENTRÉE AND DESSERT \$2750

FRIDAY

SOUPS

Red Peas Soup

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

Country Pumpkin Soup
A rich pumpkin bisque with chicken, spinners and vegetables

ENTRÉE

Curried Chicken Roti Wrap

Chicken breast sautéed in our coconut curry sauce, garnished with mango chutney and raisins. Accompanied with sautéed vegetables

Or

Seafood Kebabs

Shrimp, fish, salmon and vegetables skewered and char grilled. Served with a herb butter sauce, vegetables and choice of starch



SOUPS & SALADS

Cream of Pumpkin Soup (V) Small: \$700 Large \$1250

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

Red Peas Soup

Small: \$680 Large: \$1300

With vegetables, spinners, salt beef. Finished with coconut milk

Green Soup (VG) Small: \$800 Large \$1350

Made with coconut milk, zucchini and broccoli, topped with toasted almonds

Soup of the Day Small: \$580 Large: \$980

Always freshly made from scratch, always hot, always delicious

Classic Caesar Salad (V) Small: \$850 Large: \$1500

Romaine lettuce, house dressing, garlic croutons and grated parmesan

With Grilled Chicken Breast \$1150/\$2000 With Shrimp \$1500/\$2500

With Bacon \$1200/\$1900

Kale Caesar Salad (V) Small: \$1200 Large: \$1850

Shredded kale with a nut seed parmesan, toasted chick pea "croutons". Served with a signature dressing (dressing contains cashew nut)

> With Grilled Chicken Breast \$1500/\$2350 Sautéed Shrimp \$1850/\$2850

> > Fruit and Nut Salad (V) Small: \$1200 Large: \$2000

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

Smoked Marlin Salad Supreme Small: \$2100 Large: \$3000 Substitute Chicken \$1800/\$2500

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



SMALL PLATES

Caribbean Baked Crab Cakes One for \$1750 Two for \$3000 Served with papaya mango salsa and toasted garlic bread

Jamaican Hummus Middle Eastern chickpea dips with ackee , calaloo and sundried tomatoes Served with pita bread, salad and alfalfa sprouts	\$1100
Coconut Panko Shrimp Coconut breaded, deep fried and served with sweet and sour dipping sauce	\$1150
Lobster Macaroni & Cheese Lobster tail sautéed in a creamy cheese sauce with penne pasta. Topped with three cheeses and baked golden brown (Available July thru March) You published it? April—June shrimp can be substituted	\$1950
Jamaican Ackee and Saltfish Bruschetta Ackee sautéed with fresh vegetables and picked saltfish. Served on fried bammy rounds	\$1250
Snapper Fish Tacos Mild jerk snapper fillet, on a soft taco filled with cabbage slaw, lettuce, tomato salsa and scotch bonnet pepper mayonnaise	\$1300

ENTREES	
Fillet of Snapper Island Style Choose from: Coconut Rundown Curried Escoveitch Brown Stew Steamed with crackers Served with boiled green banana, vegetable medley and choice of starch	\$3150
Braised Oxtail and Beans Slow cooked till tender and finished with broad beans . Served with fresh vegetables and choice of starch	\$3950
Crispy Jerk Chicken Wrap (choose fried or baked) 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	\$1880
Curried Goat Cooked the traditional way in rich curry gravy. Served with fresh vegetables , roti or white rice	\$3100
Jerk Chicken Pasta Marinated breast strips sautéed with mushrooms, onions,	\$2450

\$2750

Jerk Herb Crusted Pork Tenderloin \$275

Pork tenderloin seasoned with herbs and stuffed with pepperoni, bell pepper confit and ripe plantain hash, accompanied with grilled asparagus and served in a red wine reduction Served with your choice of starch

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



ENTREES

Grilled Fillet of Salmon

\$4000

Served with saffron sauce. Accompanied with wilted spinach, fresh vegetables and choice of starch

Thai Curry Shrimp

Plump juicy shrimp simmered in curry sauce flavoured with coconut milk and lemongrass. Accompanied with vegetable medley and choice of starch

Fish And Chips

Batter fried fillets of snapper served with seasoned fries, coleslaw and tartar sauce

Barbecue Ribs

\$4150

Spare ribs oven baked with our special dry rub then glazed on the grill with our smoky barbecue sauce. Served with seasoned vegetables and sweet potato fries

Filet Mignon 5 ounce \$3400 | 8 ounce

\$4150 Hand cut and grilled to your liking. Served with Portobello mushroom red wine sauce, sautéed asparagus and your choice of starch

Add a serving of shrimp for

\$650

Tower of Chicken Scaloppine

\$2450

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 vegetables and choice of starch

> Our selection of starches include rice & peas, seasoned fries, mashed potato, baked potato with sour cream or mashed sweet potato

PASTAS

Choose from penne or linguini pasta

Pasta Alexander

\$2650

Our signature pasta of Crabmeat, mushrooms, sweet corn and onions sautéed with wine and finished in cream.

Seafood Pasta Scampi Style

\$3550

Shrimp, snapper and clams sautéed with tomatoes, garlic, herbs, scallion, wine and finished with brandy flambé.

Pasta Primavera

\$2450 (V)

Asparagus tips, broccoli, fresh herbs, Chiffonade red cabbage, cherry tomatoes, fresh spinach and baby corn sautéed with lemon grass, garlic and scallion. Finished with a butter sauce.

With shrimp

\$3450

With chicken

\$2950

Pasta Alla Vodka

\$2100

Clams sautéed with onions and flambe with vodka



SIGNATURE BURGERS

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

Courtleigh Gourmet Beef Burger (7oz)

\$1450

Extra Toppings For: \$170 each

- Cheddar Cheese
- Swiss Cheese
- American Cheese
- Feta Cheese
- Pepperjack CheeseBlue Cheese Mayo
- Jerk Sausage
- Fried EggGrilled Bacon

- Jerk Sauce
- Barbecue Sauce
- Fried Ripe Plantains
- Mushrooms and Onions
- Grilled Pineapple
- Sweet Peppers & Onions
- Jalapeno Peppers

Jerk Chicken Burger

\$1600

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

Snapper Fish & Shrimp Burger

\$2200

(choose from fried or grilled)

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

Snapper Burger without Shrimp

\$1850

Curry Chicken Burger

\$1750

Ground chicken breast flavoured with curry seasonings. Fried and coated with coconut mango curry sauce



LOBSTER FEST

Available in season (July - March)

Jamaican Spiny Lobster \$5400

Choose from:

Char grilled with white wine butter sauce

Escoveitch with spicy pickled vegetables

Thermidor with parmesan cheese sauce au gratin

Jerk grilled with fried plantains

All lobsters come with fresh vegetables and choice of starch

Lobster Pasta

\$5000

Sautéed with garlic, herbs, white wine, marinara and cream
Choose linguini or penne pasta



VEGETARIAN FAVOURITES

Rasta Pasta

\$2200 (V)

Ackee, callaloo, tomatoes and beans sautéed with fresh seasonings in olive oil. Choose from penne or linguini pasta or skip the pasta and toss in fried plantains

Vegan Burger

\$1300 (VG)

Made with beans, rice, seasonings and vegetables. Served on a bun with hummus and eggplant salad.

Accompanied with seasoned fries and vegetable garnish

Vegetarian Tofu

\$1850 (V)

Choose your favourite cooking style and choose your starch. We will add fresh vegetables and lots of flavour

Smoky Butternut Squash and Quinoa Bowl \$2100 (VG)

Roasted butternut squash and kale with a pumpkin seed ,almond crumble and fresh`avoćado (when in season) atop fluffy quinoa with a green goddess dressing



PIZZA MENU

Freshly Baked Pizza Pie

Medium	8"	\$1650	Extra toppings	\$180
Large	11"	\$2750	Extra toppings	\$260

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
- Pepperoni
- Anchovies



SANDWICHES

Cajun Mahi Mahi Cocobread Sandwich

\$2000

Cajun spiced fillet of fish char grilled and served on cocobread with mixed greens and cajun remoulade Served with seasoned fries and coleslaw.

Smoked Turkey and Bacon Club

\$1650

A triple decker of turkey, bacon and melted swiss cheese with cranberry mayo on white or wheat toast. Accompanied with plantain chips or seasoned fries and coleslaw

Summer Wrap

\$1650

(choose fried or grilled chicken)

Chicken breast strips rolled in a flour tortilla with mixed greens, apple slices and scotch bonnet dressing. Served with seasoned fries and remoulade sauce.

Club Sandwich

\$1850

A triple decker of Chicken breast, lettuce, bacon, tomato, mayonnaise and American cheese on white or wheat toast. Accompanied with plantain chips or seasoned fries and coleslaw



SIDE DISHES

Fried Plantains Side Salad Rice & Peas French-Fries Sweet Mashed Potato Garlic Bread with Cheese Baked Potato with Sour Cream Mushroom & Onions Garlic Bread	\$350 \$580 \$380 \$380 \$460 \$390 \$560 \$750 \$200
Jerk Sweet Potato Croquette Coleslaw Pumpkin Rice Mashed Potatoes Vegetable of the Day Sweet Potato Fries Pita Bread Roti	\$450 \$350 \$350 \$500 \$485 \$550 \$300 \$450





COCKTAILS

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

Heineken Red Stripe Red Stripe Lite

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

BEVERAGES

Assorted Sodas	\$230	Herbal Tea	\$260
Bottled Water	\$250	Hot Tea	\$250
Assorted Juices	\$350	Decaffeinated Coffee	\$220
Natural Fruit Punch	\$400	Espresso	\$300 <
Lime Squash	\$500	Sweetened Iced Tea	\$300
Hot Chocolate	\$250	Latte	\$375
Cranberry Juice	\$350	Cappuccino	\$395

100% Jamaican Blue Mountain Coffee (brewed to order) \$350