

FALL RESTAURANT WEEK

TAKE OUT EDITION*

11.3 - 11.12



RESTAURANT WEEK

3 COURSE
LUNCH
\$12



ALEXANDER'S CAFE

*Special Menu for: Mon-Wed 9-5,
Thur-Fri 9-7, Sat 10-7*

APPETIZERS TO START

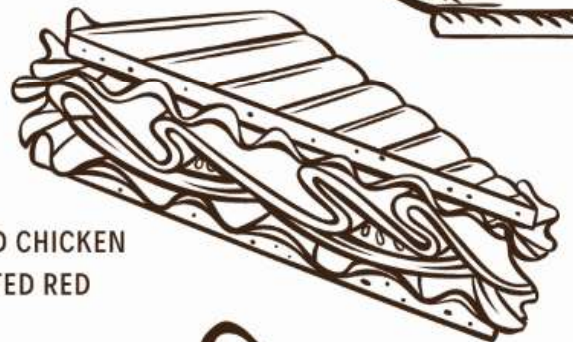
- PUMPKIN SOUP
- CREAMY PASTA WITH BACON & PEAS
- GREEK PASTA SALAD

MAIN COURSE

- CHICKEN PESTO PANINI WITH MARINATED CHICKEN PROVOLONE CHEESE, PESTO AIOLI, ROASTED RED PEPPERS AND FRESH SPRING MIX
- CAJUN SHRIMP SALAD WITH FRESH SPRING MIX, CRUMBLE BLEU CHEESE, CRISPY ONIONS, CANDIED WALNUTS, GRAPE TOMATO, CRASIN AND CUCUMBER
- THE GREEK PORK PANINI WITH THINLY SLICED SEASONED PORK, SPINACH-FETA CHEESE BLEND, ROASTED GARLIC AIOLI
- CHICKEN FAJITA BURRITO WITH SAUTEED PEPPERS & ONIONS, DIRTY RICE, SALSA, SOUR CREAM AND MONTEREY JACK CHEESEWRAP SELECTION (PLAIN, WHEAT, PESTO GARLIC OR SPINACH)

SWEET ENDINGS

- APPLE COOKIE TART
- CHERRY COOKIE TART
- MINI CHEESECAKE (GLUTEN FREE)



**CONTACT US:
607-296-4388**

