



Alexander's Restaurant

Express LUNCH MENU

MONDAY, DECEMBER 15, 2025

APPETIZER

Pumpkin Soup

or

Cajun Spiced-Rubbed Chicken Wings
with pickle vegetables and sorrel- mango glaze

ENTREES

Southern Style Pork Ribs

Tender slow-cooked ribs, house BBQ sauce,
fried potato wedges, pickle slaw with candied cranberries

Shrimp Kebab & Corn Dusted Red Snapper Fillet

Tomato rice, charred grilled vegetables
and cinnamon apple & raisin chutney

Chicken & Sundried Tomato with Potato Gnocchi

Julienne chicken tenders tossed red onions, cherry tomatoes, garlic,
sundried tomato, white wine, coconut milk and potato gnocchi

DESSERT

Red Velvet Cake

with coffee sauce

Appetizer & Entrée - US \$32.00

Appetizer, Entrée & Dessert - US \$37.00

Price Subject to Government Tax & 10% Service Charge



Alexander's Restaurant

Express LUNCH MENU

TUESDAY, DECEMBER 16, 2025

APPETIZER

Jamaican Red Peas Soup

or

Tequila Marinated Lamb Taco

Flour tortilla, black bean salsa, pickled
red onions, sour cream, guacamole and house tomato salsa

ENTREES

Jerk Shrimp-Quinoa, Avocado & Turkey Bacon Wrap

served with cranberry aioli and house fries

Sweet n' Sticky Chicken Drumsticks

marinated with balsamic vinegar, honey, garlic, soya and brown
sugar baked and served with honey corn bread, rice and peas and
vegetables

**Jack Daneil Cure Grilled Pork Chopped
with Black Cherry Sauce**

Buttermilk sweet potato mash, glazed carrots and fried onion rings

DESSERT

Mango Crème Brule

Appetizer & Entrée - US \$30.00

Appetizer, Entrée & Dessert - US \$38.00

Price Subject to Government Tax & 10% Service Charge



Alexander's Restaurant

Express LUNCH MENU

WEDNESDAY, DECEMBER 17, 2025

APPETIZER

Jamaican Red Peas Soup

or

Fried Shrimp Tempura
with Mango- Chipotle BBQ Sauce

ENTREES

Shrimp & Broccoli in Sorrel Alfredo Sauce

Shrimps sautéed with red onions, julienne carrots, garlic, ginger, crushed pepper flakes, Appleton rum and tossed with linguine pasta

Roasted Honey Glazed Ham & Pineapple Chutney in Garlic Flatbread

Honey glazed, pineapple chutney, cranberry aioli, bacon strip and three cheese mixed wrap in our savoury flatbread served with Cajun fries

Scotch Bonnet Crusted Stuffed Chicken Breast stuffed Apple & Quinoa

served with scallion coconut rice, pepper jelly and seasonal vegetables

DESSERT

Coffee Cheesecake

Appetizer & Entrée - US \$30.00

Appetizer, Entrée & Dessert - US \$38.00

Price Subject to Government Tax & 10% Service Charge



Alexander's Restaurant

Express LUNCH MENU

THURSDAY, DECEMBER 18, 2025

APPETIZER

Jamaican Red Peas Soup

or

Salad of the Day

ENTREES

Allspice Glazed Pork Loin

Brown sugar reduction with vanilla bean, cloves, anise seed, cinnamon and red wine gradually based on our pork loin until perfectly cook served with buttermilk sweet potato mash and roasted carrot stick

Whole Baked Stuffed Red Snapper

Pumpkin and callaloo stuffed red snapper served with Gungo peas and side salad tossed with house dressings

Crispy Pimento Chicken Schnitzel with Cranberry Jam

served with local vegetable herbs, pepper cream and pumpkin rice

DESSERT

Black Forest
with cherry sauce

Appetizer & Entrée - US \$32.00

Appetizer, Entrée & Dessert - US \$37.00

Price Subject to Government Tax & 10% Service Charge



Alexander's Restaurant

Express LUNCH MENU

FRIDAY, DECEMBER 19, 2025

APPETIZER

Jamaican Red Peas Soup

or

Stuffed Cream Cheese & Pumpkin

served with sorrel cream glaze

ENTREES

Chicken & Sundried Tomato Pasta

Chicken tenders, tossed red onions, cherry tomatoes, garlic, sundried tomatoes, white wine, coconut milk and potato gnocchi

Jack Daneil Cure Grilled Pork Chopped

with Black Cherry Sauce

Pumpkin & sweet potato croquette,
glazed carrots and fried onion rings

The Ultimate Christmas Wrap

House roasted turkey breast and ham, smoke bacon, avocado, parmesan cheese served with our house salad and cranberry vinaigrette

DESSERT

Pumpkin Cheesecake

with rum cream caramel

Appetizer & Entrée - US \$32.00

Appetizer, Entrée & Dessert - US \$36.00

Price Subject to Government Tax & 10% Service Charge



Alexander's Restaurant

Express LUNCH MENU

MONDAY, DECEMBER 22, 2025

APPETIZER

Jamaican Red Peas Soup

or

Soup of the Day

ENTREES

Southern Style Pork Ribs

Tender slow-cooked ribs, house BBQ sauce,
fried potato wedges, pickle slaw with candied cranberries

Shrimp Kebab & Corn Dusted Red Snapper Fillet

Tomato Rice, charred grilled Vegetable
and Cinnamon apple & raisin chutney

Chicken & Sundried Tomato with Potato Gnocchi

Julienne Chicken Tender tossed red onions, cherry tomatoes, garlic,
sundried tomato, white wine, coconut milk and potato gnocchi

DESSERT

Red Velvet Cake

with coffee sauce

Appetizer & Entrée - US \$32.00

Appetizer, Entrée & Dessert - US \$37.00

Price Subject to Government Tax & 10% Service Charge



Alexander's Restaurant

Express **LUNCH MENU**

TUESDAY, DECEMBER 23, 2025

APPETIZER

Jamaican Red Peas Soup

or

Soup of the Day

ENTREES

Island Spiced Grilled Tandoori Chicken Kebab

Gungo Rice, pepper jelly and served with
Apple Cole slaw and Rum- Pine apple Glaze

Jerk Lobster & Shrimp with Linguini Pasta

served in a light Coconut Pumpkin Cream Sauce

Chef's Pimento Crusted Salmon

Coconut Rice, pok-chow, Honey
Glazed Carrots and Black Cherry Velouté Sauce

DESSERT

Sorrel Bread Pudding

with sorrel glaze

Appetizer & Entrée - US \$35.00

Appetizer, Entrée & Dessert - US \$40.00

Price Subject to Government Tax & 10% Service Charge



Alexander's Restaurant

Express LUNCH MENU

WEDNESDAY, DECEMBER 24, 2025

APPETIZER

Jamaican Red Peas Soup

or

Soup of the Day

ENTREES

Jerk lobster Roll with Pineapple Slaw

Tender lobster meat tossed red onion, garlic, lime juice, peppers, fresh herbs mixed in lime sour cream emulsion lased with pineapple slaw served with fresh garden green and balsamic dressing

Courtleigh Christmas Bowl

served with smoke turkey & casserole, Gungo rice, boneless braised oxtail, lettuce, fried plantain, lettuce, tomato, tempura cranberries

Roasted Chicken with Prune & Turkey Bacon Stuffing

Double baked parmesan crusted potato, pepper jelly and served with nutty Cole slaw and pan gravy

DESSERT

Jamaican Fruit Cake

with rum sauce

Appetizer & Entrée - US \$38.00

Appetizer, Entrée & Dessert - US \$40.00

Price Subject to Government Tax & 10% Service Charge