

Welcome to



Alexander's Restaurant

Kingston, Jamaica

WELCOME TO THE AWARD-WINNING
ALEXANDER'S RESTAURANT AT THE
COURTLEIGH HOTEL & SUITES.

AT THE COURTLEIGH HOTEL & SUITES WE ARE
AWARE OF THE INDIVIDUAL DIETARY NEEDS
AND THIS MENU HAS BEEN DESIGNED TO
ACCOMMODATE THESE DEMANDS. HOWEVER,
IF THERE IS ANY 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.

PLEASE BE ADVISED THAT THE ALEXANDER'S
RESTAURANT HAS A NO SMOKING POLICY.

LUNCH SERVICE 12:00PM TO 3:00PM
DINNER SERVICE 6:00PM TO 10:30PM
ROOM SERVICE 6:30AM TO MIDNIGHT

Follow us on



All prices attract a 10% service charge and 15% government tax

Room Service Delivery Fee \$4.00

APPETIZERS

OXTAIL SPRING ROLLS \$15.00

With Sweet Chili Mango Dipping Sauce

SHRIMP

ALEXANDER



\$20.50

Tender grilled Caribbean Shrimp, Asian Slaw, Ginger Peanut Dressing

CALLALOO AND

CHICKPEA FRITTERS



\$11.00

With Spicy Curry Scotch Bonnet Aioli

COCONUT

SEAFOOD CEVICHE



\$20.50

Fish and Shrimp marinated in Lime, Orange Juice and Coconut Milk with Bell Peppers, Jalapeños, Red Onions, and Cilantro

CURRIED CHICKEN

SAMOSAS

\$16.50

Shredded Curry Chicken in a crispy Pastry dough served with Tamarind and Sweet Chili Sauce

THAI CHICKEN AND

LETTUCE WRAPS



\$12.50

Crispy Rice Noodles, toasted Peanuts

CRISPY

SALMON BITES

\$17.50

Mini Salmon Cakes with Honey Mustard sauce

ASIAN STYLE

CAULIFLOWER



\$10.50

Fried Cauliflower tossed in a Ginger Garlic sauce with toasted Sesame Seeds and Scallion

SOUPS

CREAM OF PUMPKIN



\$8.00

Served with a Bammy Crouton and Cinnamon Creme Fraiche

SOUP OF THE DAY

\$8.00

Please ask your server about our featured Soup

RED PEA SOUP

\$8.00

Rich Beef Stock, Salted Beef and Red Kidney Beans with Spinners and local Herbs and Vegetables

LOBSTER BISQUE

\$13.50

With Creme Fraiche (SEASONAL)

SALADS

Add Chicken \$6.00, Add Shrimp \$7.00, Add Bacon \$3.50

FARMER'S SALAD **\$14.00**

Mixed Greens, shaved red and white Cabbage, roasted Corn, Chickpeas, Tomatoes, Carrots, Cucumbers and Roasted Onion Vinaigrette

COURTLEIGH CAESAR **\$12.50**

Classic Caesar Salad with a twist. Crispy Romaine Lettuce, shaved Parmesan, Croutons with our Chef's signature Red Herring Caesar Dressing and Parmesan Crisps

JAMAICAN COBB SALAD **\$14.50**

Jerk Chicken Breast, Bacon, Blue Cheese, Tomatoes, Red Onions, Boiled Eggs on a bed of Mixed Greens with Balsamic Dressing

COURTLEIGH CHOPPED SALAD **\$14.50**

Grilled Chicken, Roasted Corn, Tomatoes, Black Beans, Tortilla Strips on a bed of Mixed Greens and our house-made Ranch Dressing

FRUIT AND NUT SALAD **\$15.50**

A melange of Grapes, Apples, Celery, Raisins, Pecans, Feta Cheese with a Creamy Dressing on a bed of Mixed Greens

LOBSTER SALAD **\$32.00**

With a Scotch Bonnet Rum Dressing (SEASONAL)

CRANBERRY ORANGE SALAD **\$17.50**

Mixed Greens, Orange segments, Cranberries, Cherry Tomatoes, Toasted Almonds, Balsamic Orange Vinaigrette

ATLANTIC SALMON SALAD **\$36.50**

Grilled Salmon fillet on Mixed Greens, shaved red Cabbage, Tomatoes, Cucumbers, Red Onions, Cranberries, Bell Peppers, Carrots and a Balsamic Vinaigrette

TOP LOIN STEAK SALAD **\$32.00**

Grilled 8oz Steak on organic Greens, Red Onions, Blue Cheese crumble, Bell Peppers, Cucumbers, Roma Tomatoes and finished with Tortilla straws and Balsamic Dressing

BLACKENED SNAPPER SALAD **\$24.50**

Pan-seared Snapper fillet on Mixed Greens, Tomatoes, Corn, Black Beans, Red Onions, Carrots, Cucumbers, and crispy Tortilla straws with a BBQ Ranch Dressing

SALAD CAPRESE **\$15.00**

Sun-ripened Tomatoes, fresh Mozzarella with a Callaloo and Almond Pesto and a drizzle of Balsamic Syrup

BOWLS

CHICKEN CHIPOTLE BOWL \$18.50

Chipotle BBQ Chicken, White Rice, Black Beans, Sweet Corn, Fried Plantain, Lettuce, Avocado Puree and Pico de Gallo

NAKED CHIPOTLE BOWL \$15.50

Chipotle BBQ Tofu, White Rice, Black Beans, Sweet Corn, Fried Plantain, Lettuce, Avocado Puree and Pico de Gallo

BEEF CHIPOTLE BOWL \$19.50

Chipotle BBQ Beef Striploin, White Rice, Black Beans, Sweet Corn, Fried Plantain, Lettuce, Avocado Puree and Pico de Gallo

FLATBREADS

MARGHERITA FLATBREAD \$19.00

Tomatoes, Mozzarella, Cheddar Cheese, Parmesan Cheese finished with a Garlic Olive Oil

THREE CHEESE WHITE FLATBREAD \$19.00

Spinach, Tomatoes, Onions and Bell Peppers and Tomatoes on an Alfredo sauce with Three Cheese Blend and Pesto drizzle

HAM, APPLE AND GORGONZOLA FLATBREAD \$21.50

Local cured Ham, Apple, Gorgonzola Cheese, Marinara sauce and Courtleigh Cheese Blend with a Honey Scotch Bonnet drizzle

JERK BBQ CHICKEN FLATBREAD \$19.50

Jerk BBQ Chicken, Tomatoes, Mushrooms, fresh Basil with our special Cheese Blend

BURGERS, SANDWICHES & WRAPS

Served with French Fries or a Side Salad

COURTLEIGH BURGER \$15.00

Our signature House Made Beef Burger, Tomato, Lettuce, Onions, Pickles and Mayo

Add Cheese \$2

Add Bacon \$2

SHRIMP AND BEEF BURGER \$17.50

Beef patty topped with Jerk Shrimp, Bacon & Onion Jam, Blue Cheese, Lettuce, Tomato, Pickles and Mayo on a buttered toasted Bun

FISH BURGER \$18.50

Fried Fish fillet with our house-made pickled Cucumber, Lettuce, Red Onion and Sun-dried Tomato Pesto on a Sesame Bun

CRISPY CHICKEN & BACON SANDWICH \$14.50

Fried Chicken Breast, smoked Bacon, Cheddar Cheese, Pesto Mayo on a Sesame Bun with Lettuce, Tomato and Onions

PLANT BASED BURGER \$12.50

100% plant based Burger served with Pumpkin Hummus, Tomato, Lettuce, Red Onion and our House Made Pickled Cucumber with a spicy Mango Chutney

JERK CHICKEN WRAP \$15.00

Jerk Chicken Breast wrapped in a Flour Tortilla, Blue Cheese, Sun-dried Tomato Pesto, Shredded Lettuce, Jerk Plantain with a Jerk Aioli

TURKEY CLUB SANDWICH \$14.50

Triple decker sandwich with Smoked Turkey Breast, Bacon, Fried Egg, Lettuce, Tomato, Sliced Cheese and Mayo on your choice of Wheat or White Bread

PASTAS

SHRIMP PESTO

LINGUINE **\$23.50**

Shrimp sautéed in Olive Oil, fresh Garlic, Sun-dried Tomatoes and our house-made Basil Pesto

RASTA PASTA **\$18.00**

Your choice of Pasta - Penne or Linguine, sautéed with Olive Oil, Carrots, Onions, Bell Peppers, Callaloo, Tomatoes, Plantain, Mushrooms and Garlic simmered in Coconut Milk and finished with shaved Parmesan

LOBSTER PASTA **\$35.00**

Tossed in Alfredo Sauce
(SEASONAL)

JERK CHICKEN

PASTA ALFREDO **\$20.00**

Strips of Jerk Chicken Breast sautéed with Carrots, Bell Peppers, Onions, Mushrooms, and our signature Alfredo Sauce with Linguine or Penne Pasta

PASTA **\$19.50**

PRIMAVERA

Your choice of Pasta - Penne or Linguine sautéed with Carrots, Onions, Bell Peppers, Tomatoes, Spinach, Sweet Corn, Plantain, Mushrooms, fresh Herbs, Garlic and Olive Oil
Add Chicken \$6.00
Add Shrimp \$7.00

ENTREES

Served with a Side of your choice and the Vegetable of the Day

TERIYAKI GLAZED

SALMON FILLET **\$42.50**

With Pumpkin BBQ Sauce

THAI COCONUT

CURRIED SHRIMP **\$27.50**

Caribbean Shrimp simmered in a Curry Coconut Sauce

JAMAICAN STYLE

SNAPPER **\$23.50**

Fillet of Snapper done your way - Steamed, Curried, Brown Stewed, Escoveitched or Grilled

CALLALOO STUFFED

GREY SNAPPER **\$24.50**

With wild Orange Sauce

CHICKEN

SCALOPPINE **\$22.50**

Tower of Chicken Breast stacked with Callaloo, Tomato and Plantain Chutney served with a Coconut sauce and sprinkled with toasted Almond

ENTREES

Served with a Side of your choice and the Vegetable of the Day

JAMAICAN JERK



CHICKEN

\$19.50

A quarter Chicken with Jerk BBQ Sauce

CHICKEN ABIGAIL



\$19.50

Airline stuffed Chicken Breast with a Cinnamon crushed Plantain, spicy Papaya BBQ sauce

TOP LOIN STEAK

\$35.00

Herb marinated grilled 8oz USDA Beef Striploin with spicy Mango Butter on a Honey and Red Wine sauce

GRILLED SMOKED



PORK CHOP

\$29.50

With Sorrel Rum Sauce

CAJUN RUB BBQ PORK

SPARE RIBS

\$28.50

Slowly roasted pork Ribs smothered in our Chef's signature Tamarind infused BBQ sauce

SURF & TURF

\$38.00

Grilled 4oz Beef and Lobster Tail with a roasted Garlic sauce
(SEASONAL)

GRILLED NEW ZEALAND

LAMB CHOPS

\$39.50

With a creamy Mustard sauce

BRAISED OXTAIL

\$29.50

Slowly cooked Oxtail with Butter Beans

YAADIE VEGETABLE



TIMBALE

\$19.50

An array of local Vegetables, Crispy Potato Rosti, Scotch Bonnet infused Honey glazed fried Plantain with a Curry Pumpkin sauce

VEGETARIAN



LASAGNA

\$19.50

Layers of Lasagna Pasta with our signature Cheese blend, local Vegetables and Tomato Sauce

TRADITIONAL CURRIED

GOAT

\$28.50

Served with Mango Chutney

GRILLED LOBSTER TAIL

\$38.00

Caribbean Lobster Tail grilled served with Seasonal Vegetables and your choice of Side
(SEASONAL)

SIDES

CAESAR SALAD	\$5.50	SWEET POTATO MASH	\$4.50
GARDEN SALAD	\$4.50	MASHED POTATOES	\$4.50
SEASONAL VEGETABLES	\$4.50	BASMATI RICE	\$4.50
SEASONED FRIES	\$5.00	RICE & PEAS	\$4.50
CREAMY MAC & CHEESE	\$6.00	FRIED BAMMY (3PCS)	\$4.00
		FRIED RIPE PLANTAIN	\$3.00
		PRESSED GREEN PLANTAIN (3PCS)	\$4.00

COFFEE & TEA

100% BLUE MOUNTAIN COFFEE	\$6.00	ESPRESSO SINGLE	\$4.00
CAPPUCCINO	\$5.00	ESPRESSO DOUBLE	\$5.00
LATTE	\$5.00	TEA	\$4.00
		HERBAL TEA	\$4.50
		HOT CHOCOLATE	\$4.50

BEVERAGES

SODA	\$3.00	RED STRIPE	\$4.00
FRUIT JUICE	\$3.50	RED STRIPE LIGHT	\$4.00
LIMEADE	\$4.00	RED STRIPE FLAVOURS	\$4.50
BLENDED FRUIT PUNCH	\$5.00	HEINEKEN	\$4.00
GREEN SMOOTHIE	\$6.00	GUINNESS	\$4.00
COCONUT WATER	\$5.00	STELLA ARTOIS	\$8.00
CRANBERRY JUICE	\$4.50	CORONA	\$6.00
MALTA	\$5.00	SMIRNOFF ICE	\$4.00
BOTTLED WATER (SM)	\$2.50		
BOTTLED WATER (LRG)	\$4.50		
PERRIER SPARKLING WATER	\$5.00		

CLASSIC COCKTAILS

OLD FASHIONED

Maker's Mark Whisky, Angostura Bitters,
Sugar, Cherry, Orange // 12.50

MOJITO

Overproof White Rum, Soda Water,
Mint Leaves, Simple Syrup, Lime Juice,
// 12.00

NEGRONI

Monkey 47 Gin, Vermouth, Campari,
Orange Peel // 11.50

BLOODY MARY

Tito's Vodka, Tomato Juice, Lemon,
Tabasco Sauce, Worcestershire Sauce,
Pepper, Celery // 12.50

LYCHEE MARTINI

Grey Goose Vodka, Vermouth, Simple
Syrup, Lychee Juice // 11.00

MANHATTAN

Jameson Whisky, Sweet Vermouth,
Angostura Bitters, Brandied Cherry
//12.00

COSMOPOLITAN

Belvedere Vodka, Cointreau, Cranberry
Juice, Lime Juice // 12.00

GIN MARTINI

Sip Smith Gin, Dry Vermouth, Olive
Juice, Olive (or substitute Gin for
Belvedere Vodka) // 12.00

WHISKY SOUR

Maker's Mark Bourbon, Lemon Juice,
Simple Syrup, Orange Peel // 11.50

TOM COLLINS

Tanqueray Gin, Lemon Juice, Simple
Syrup, Club Soda // 12.00

PALOMA

Patron Silver, Grapefruit Soda, Lime
Juice, Simple Syrup,
Salted Rim // 12.50

MOSCOW MULE

Absolut Vodka, Ginger Beer, Lime Juice
// 12.00

GIMLET

Beefeater Gin, Lime Juice, Simple
Syrup //11.50

ESPRESSO MARTINI

Decaf espresso, Grey Goose Vodka,
Coffee Liqueur, Simple Syrup // 12.00

SIGNATURE COCKTAILS

LIME DROP

*Grey Goose Vodka, Cointreau,
Lime Juice, Simple Syrup // 11.50*

PASSION FRUIT MARGARITA

*Milagro Silver Barrel Tequila, Triple
Sec, Passion Fruit Puree, Lime Juice,
Simple Syrup // 11.50*

APPLETON SOUR

*Appleton Signature Rum, Simple
Syrup, Lemon Juice // 10.00*

MINGLES SANGRIA

*Hardy's Pinot Grigio, Coconut Rum,
Pineapple Juice, Orange Juice // 11.00*

STRAWBERRY COLLINS

*Sip Smith Gin, Strawberry Puree,
Simple Syrup, Lime Juice, Lemon-
Lime Soda // 11.00*

KINGSTON MULE

*Kingston 62 Rum, Ginger Beer, Spiced
Simple Syrup, Lime Juice // 10.00*

PEACH MARTINI

*Stoli Vodka, Peach Schnapps, Triple
Sec, Orange Juice, Lime Juice // 11.00*

RUSTY NAIL

*Johnny Walker Black, Drambuie //
10.00*

MOCKTAILS

VIRGIN STRAWBERRY MOJITO

*Strawberry Puree, Mint Leaves, Lime
Juice, Simple Syrup, Lemon-Lime
Soda // 9.00*

COURTLEIGH COOLER

*Spiced Ginger, Syrup, Lime Juice,
Pineapple Juice, Soda Water //
9.50*

MANGO MULE

*Mango Puree, Lime Juice, Ginger Beer,
Honey Syrup // \$9.50*

PINEAPPLE COBBLER

*Pineapple Juice, Strawberry Puree,
Lime Juice, Club Soda // 10.00*