



Alexander's Restaurant

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 accomodate 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

Pulled Oxtail **\$10.50**

Dasheen Rosti, Roasted Pumpkin Cream, Scotch Bonnet Foam

Shrimp Alexander **\$16.00**

Tender grilled Caribbean Shrimp, Asian Slaw, Ginger Peanut Dressing

Chickpea Fritters (VV) **\$7.00**

Curry Pumpkin Puree, Wilted Greens, Herb Oil

Courtleigh Nachos **\$9.50**

Corn Tortilla Chips, Pulled Pork, melted Cheese, Black Beans, Jalapeños, Sour Cream, Pickled Red Onions, Pico de Gallo, Jerk BBQ Sauce

Curry Chicken Samosa **\$12.00**

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

Buffalo Cauliflower (v) **\$7.00**

Fried Cauliflower tossed with Buffalo Sauce, Blue Cheese Dipping Sauce, Raw Vegetable Medley

Beef & Shrimp Burrito **\$13.50**

Flour Tortilla stuffed with Beef Mince, Shrimp, Bell Peppers, Onions, Pepper Jack Cheese baked and served with a Spicy BBQ Sauce

SOUPS

Cream of Pumpkin (v) **\$5.00**

Served with a Bammy Crouton and Cinnamon Creme Fraiche

Red Peas Soup **\$5.00**

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

Soup of the Day **\$5.00**

Please ask your server

(v) - Vegetarian

(VV) - Vegan

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SALADS & BOWLS

Farmer's Salad (vv)

\$12.00

Mixed Greens, shaved Red and White Cabbage, Roasted Corn, Chickpeas, Tomatoes, Carrots, Cucumbers tossed in a Roasted Onion Vinaigrette

Grilled Caesar Salad

\$10.00

Grilled Romaine Lettuce, Shaved Parmesan, Croutons, with a house made Red Herring Caesar Dressing and Parmesan Crisps

Jamaican Cobb Salad

\$13.00

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

Courtleigh Chopped Salad

\$13.00

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


Fruit & Nut Salad (v)

\$14.00

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

Cranberry Orange Kale Salad (vv) \$16.00

Kale & Baby Lettuce with Orange Segments, Cranberries, Cherry Tomatoes, Toasted Almonds tossed in a Balsamic Orange Vinaigrette



Chipotle Chicken Bowl

\$17.50

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

Chipotle Beef Bowl

\$18.50

White Rice, Black Beans, Grilled Beef Strip Loin, Sweet Corn, Fried Plantain, Pico de Gallo, Lettuce and Avocado Puree

Perfect Additions for your Salad

| | |
|-----------------|------|
| Salmon | \$22 |
| Snapper Fillet | \$15 |
| Shrimp (8 pcs) | \$12 |
| Beef Strip Loin | \$23 |
| Chicken Breast | \$6 |
| Smoked Marlin | \$12 |

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BURGERS, SANDWICHES & WRAPS

Served with French Fries or Side Salad

Courtleigh Burger

\$10.00

House Made Beef Burger, Tomato, Lettuce, Onions and Pickle

Add Cheese \$1.50

Add Toppings \$1

Shrimp & Beef Burger

\$14.50

Beef Patty topped with Jerk Shrimp, Bacon and Onion Jam, Blue Cheese, Lettuce, Tomato, Pickles on a Butter Toasted Bun

Fish Burger

\$12.80

Handmade Fish Patty, Tomato, Lettuce and Red Onions

Veggie Burger (VV)

\$9.00

100% Plant Based Burger, Hummus, Tomato, Lettuce, Red Onion, Pickles, Cucumber and Spicy Mango Chutney

Jerk Chicken Wrap

\$12.50

Jerk Chicken Breast with Lettuce, and Fried Plantain in a Flour Tortilla

Crispy Chicken & Bacon Sandwich

\$11.50

Fried Chicken Breast, Smoked Bacon, Cheddar Cheese, Pesto Mayo with Lettuce, Tomato, Pickles on a Sesame Bun

BLT

\$12.00

Triple decker Sandwich with Bacon, Lettuce and Tomato on Wheat or White Bread

BBQ Pork Sandwich

\$11.50

Thinly sliced Pork Loin smothered in BBQ Sauce, Coleslaw, Cheddar Cheese, Tomato, Lettuce and Pickles

PASTAS AND FLATBREADS

Truffle Shrimp Scampi Linguine

\$19.00

Shrimp tossed with Tomatoes and Spinach in a White Wine Garlic Sauce finished with a White Truffle Oil

Jerk Chicken Pasta Alfredo

\$16.00

Spicy Jerk Chicken Breast and Mushroom tossed in a Alfredo Sauce topped with Parmesan Cheese

Rasta Pasta (V)

\$14.50

Local Vegetables, Ackee, Callaloo tossed with Garlic, Fresh Herbs and Olive Oil

Pasta Primavera (V)

\$16.50

Local Vegetables, Cherry Tomatoes, Fresh Spinach, Sweet Corn, Plantain tossed with Fresh Herbs and Olive Oil

Add Chicken \$3.00

Add Shrimp \$6.00

Jerk BBQ Chicken Flatbread

\$16.00

Jerk BBQ Chicken, Tomatoes, Mushroom and Fresh Basil

Margarita Flatbread (V)

\$16.00

Tomatoes, Fresh Mozzarella, Cheddar Cheese, Parmesan Cheese, Finished with Garlic Oil

Ham & Arugula Flatbread

\$20.00

Local Cured Ham, Basil Pesto, Cheese, Fresh Arugula and a Balsamic Reduction

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ENTREES

Served with your choice of side

Grilled Atlantic Salmon **\$26.50**

Served with wilted Greens and a Citrus White Wine Sauce

Caribbean Coconut Curried Shrimp **\$24.50**

Sautéed Shrimp simmered in a Coconut Curry Sauce

Jamaican Brown Stew Snapper **\$21.00**

Snapper Fish Fillet simmered in a brown Stew Sauce with Peppers and Onions

Pan-Seared Grey Snapper **\$21.00**

Snapper Fillet marinated in local Herbs and Spices with a White Wine Sauce

Blackened Breast of Chicken & Shrimp **\$20.50**

Served with a Cajun Sauce

Grilled Chicken Scallopine **\$18.50**

A tower of Grilled Chicken Breast stacked with Callaloo, Carrots, Tomato Marmalade, Plantain Chutney, Toasted Almond in a Coconut Sauce

Truffle Herb Marinated Chicken Breast **\$16.00**

Grilled Chicken Breast with a Truffle Sauce

Jamaican Jerk Chicken **\$16.00**

A quarter Chicken served with Jerk BBQ Sauce

Grilled New York Steak **\$28.00**

8oz New York Steak with a Red Wine Demi-Glaze

Smoked Bacon Wrapped Pork Tenderloin **\$25.50**

Served with a Roasted Garlic Cream Sauce

Traditional Jamaican Curry Goat **\$20.00**

Served with Sorrel Chutney

Braised Oxtail **\$25.50**

Slowly cooked with Butter Beans

Eggplant Lasagna (V) **\$16.50**

Layers of Seasonal Vegetables, Fried Eggplant and Cheese with Basil Pesto

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SIDES


| | | | |
|---------------------|--------|-------------------|--------|
| Caesar Salad | \$4.00 | Baked Potato | \$3.50 |
| Garden Salad | \$3.50 | Sweet Potato Mash | \$3.50 |
| Seasonal Vegetables | \$3.00 | Mashed Potato | \$3.50 |
| French Fries | \$3.50 | Basmati Rice | \$3.50 |
| Truffle Fries | \$4.00 | Rice & Peas | \$3.50 |

DESSERTS

| | | | |
|-----------------------------------|---------------|--|---------------|
| Chocolate Ganache Cake | \$5.00 | Fresh Tropical Fruit Plate | \$7.00 |
| With Raspberry Sauce | | | |
| Rum and Raisin Cheesecake | \$5.50 | Jamaican Ice Cream | \$6.25 |
| With Fruit Salsa | | Please ask your server for today's flavours | |
| Carrot Cake | \$5.50 | Fruit & Cheese Plate | \$9.50 |
| Cream Cheese Icing, Caramel Sauce | | A fine selection of International Cheeses and freshly cut Local Fruits | |

BEVERAGES

| | | | |
|-------------------------------|--------|-------------------------------|--------|
| Jamaican Blue Mountain Coffee | \$4.80 | Small Bottled Water | \$3.00 |
| Cappuccino | \$5.00 | Large Bottled Water | \$4.50 |
| Latte | \$5.00 | Large Perrier Sparkling Water | \$6.00 |
| Hot Chocolate | \$3.50 | Soda | \$3.00 |
| Herbal Tea | \$3.50 | Juice | \$3.50 |
| Tea | \$3.50 | Lime Squash | \$4.00 |
| | | Blended Fruit Punch | \$5.00 |



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