



ALEXANDER'S
STEAKHOUSE
SILICON VALLEY

OMAKASE

-FIRST-

OSETRA CAVIAR

SHIGOKU PANNA COTTA / KOMBU /
CALAMANSI GEL / SUNOMONO

-SECOND-

SEARED DRY-AGED KAGOSHIMA

CRISPY SHIITAKES / YUZU
ALBA WHITE TRUFFLES / HICKORY

-THIRD-

HOKKAIDO SCALLOP

BONE MARROW ESPUMA / WOOD EAR / UNI

-FOURTH-

SEARED FOIE GRAS

CARAMELIZED APPLES / RED WINE
FEUILLETINE / FLEUR DE SEL

-FIFTH-

JAPANESE A5 WAGYU

CELEBRATION OF SEASONAL VEGETABLES

-SIXTH-

CHEESE

ARTISANAL CHEESE / SEASONAL ACCOUTREMENTS

-SEVENTH-

SPICED PEAR

CHOCOLATE ORANGE / HAZELNUT / LEMON
BROWN BUTTER

295 DOLLARS PER GUEST / ENTIRE TABLES ONLY / WINE PAIRINGS AVAILABLE

20 % SERVICE CHARGE NOT INCLUDED

Executive Chef : Jared Montarbo Pastry Chef: Dan Huynh

SNACKS

HAMACHI SHOTS

SIX / TRUFFLED PONZU / FRESNO CHILI / AVOCADO / GINGER
24

SHIGOKU OYSTERS

HALF DOZEN / CHILLED WITH MIGNONETTE
24
WARM WITH RUSSIAN OSETRA CAVIAR
12 EA

SHISHITO PEPPERS

DEN-MISO / TENKASU
7

EDAMAME

TRUFFLE BUTTER OR SPICY GARLIC
7

FURIKAKE POPCORN

SESAME SEEDS / NORI
6

FOIE-LI-POPS

GREEN APPLE / MARGONA ALMOND
3

A-5 WAGYU SLIDER

MAPLE ONION JAM / CANDIED BACON / APPLE MOSTARDA
12 EA

COLD APPETIZERS

TRIO SASHIMI
 YELLOW FIN TUNA TARTARE
 BEEF CARPACCIO
 STEAK TARTARE
 JAMON IBERICO CINCO JOTAS
 FOIE TORCHON
 CHEESE PLATE
 CHARCUTERIE BOARD
 RUSSIAN IMPERIAL OSETRA CAVIAR

YUZUKOSHO / DRY-MISO / MARINATED IKURA / WASABI 32
 WASABI KOSHO AIOLI / SOY CEVICHE / AVOCADO / MASAGO / SESAME WONTONS 21
 TRUFFLE VINAIGRETTE / HON SHIMEJI / PARMESAN / WATERCRESS 24
 DAIKON KIMCHEE / BUBU ARARE / NORI / PUFFED TENDON / QUAIL EGG 24
 BURRATTA CHEESE / ROCKET ARUGULA / BALSAMIC / TOASTED COUNTRY BREAD / 1 OZ 35
 RED WINE PEAR MOSTARDA / TOASTED BRIOCHE 22
 SIX CHEESES / SEASONAL ACCOUTREMENTS 30
 CHEF'S SELECTION OF MEATS / RADISH / CORNICHON / PORK FAT MUSTARD 32
 TRADITIONAL ACCOUTREMENTS 1OZ 185

HOT APPETIZERS

POPCORN CRAB
 SCALLOP & PORK BELLY
 ONIGARA KING CRAB LEGS
 SEARED FOIE GRAS
 ROASTED BONE MARROW

JUMBO LUMP CRAB / SANSHO PEPPER / SRIRACHA AIOLI 38
 CHANTERELLE MUSHROOMS / PARSNIP / HUCKLEBERRY / CHINESE 5-SPICE 28
 DYNAMITE GLAZE / TOBANJAN BUTTER / CUCUMBER / ARARE 40
 MEDJOL DATE CAKE / SPICED WALNUTS / SALTED FUYU PERSIMMON CARAMEL 36
 BASIL BREADCRUMBS / SHIITAKE MUSHROOM DUXELLE / UNAGI 20

SALADS AND SOUPS

FURIKAKE CAESAR SALAD
 ICEBERG WEDGE
 COUNTY LINE FARMS BABY KALE
 BEET AND CHARRED BABY CARROT
 ROASTED BUTTERNUT SQUASH SOUP
 TONIGHT'S SOUP

63 DEGREE EGG / FURIKAKE / PARMESAN / WHITE ANCHOVY 14
 POINT REYES BLUE CHEESE / CANDIED BACON / APPLE / EGG / TOMATO 15
 FENNEL / BLUEBERRIES / SUNFLOWER CLUSTERS / SUPERSEED VINAIGRETTE 15
 SHROPSHIRE / BLOOD ORANGE / HAZELNUT / SHISO / KATAIFI 17
 LOBSTER FRITTERS / PARSNIP / APPLE CHUTNEY / PUMPKIN SEED 18
 HOT 12

20 % SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

STEAKS

GREATER OMAHA FILET MIGNON	HERB SALAD / PICKLED SHALLOTS / 8 OZ. 50
DRY AGED BONE-IN FILET MIGNON	BLACK GARLIC MUSHROOM PURÉE / ROASTED SHALLOT 14 OZ. 110
DRY AGED PORTERHOUSE	CARAMELIZED ONION JAM / THYME / 28 OZ. 76
DRY AGED T-BONE	“A BALANCE OF SALT AND ACID” / TRIO OF SALTS / GRILLED LEMON / 24 OZ. 68
DRY AGED BONE-IN NEW YORK	PICKLED MUSTARD SEEDS / MALDON SALT / 22 OZ. 64
SCHMIDT RANCH PRIME ⁺ NEW YORK	CALIFORNIA HOLSTEIN / TRUFFLE BUTTER / 12 OZ. 68
GREATER OMAHA PRIME SPLIT-BONE RIBEYE	LEMON CHIVE BUTTER / SCALLIONS / 19 OZ. 69
GREATER OMAHA PRIME FLAT IRON	LEMON CHIVE BUTTER / WATERCRESS / 10 OZ. 59
SLOW ROASTED PRIME RIB	GREATER OMAHA / KIZAMI HORSERADISH / 14 OZ. OR 20 OZ. 44 / 52
SURF & TURF	12 OZ CENTER CUT DRY-AGED NEW YORK / WHOLE MAINE LOBSTER “ONIGARA” 125
ALEXANDER’S TRIO	SAMPLING OF DOMESTIC / F1 WAGYU / FULL-BLOOD WAGYU BEEF 250

F1 WAGYU

TAJIMA F1 STRIP STEAK, AUSTRALIA	FIRST GENERATION CROSSBREED 50% TAJIMA / 50% HOLSTEIN CATTLE / 10 OZ. 140
MISHIMA F1 RESERVE FILET MIGNON, USA	100% JAPANESE BLACKMORE BULLS BRED WITH ANGUS / 8.OZ 140

WAGYU

沖縄県 OKINAWA, JAPAN A5	SUB-TROPICAL CLIMATE / SOUTHERN MOST POINT IN JAPAN 125
鹿児島県 KAGOSHIMA, JAPAN A5	PRIZED FOR ITS WELL-BALANCED MARBLING 125
宮崎 MIYAZAKI, JAPAN A5	WARM CLIMATE / IDEAL FOR RAISING CATTLE 125
尾崎 OZAKI, JAPAN A5	MUNEHARU OZAKI'S PRIVATE FARM / LIMITED PRODUCTION 145
滋賀県 SHIGA, OHMI, JAPAN A5	EXTREMELY RARE / FINE MARBLING / EMPEROR'S BEEF 165
北海道 HOKKAIDO, JAPAN A5	CHÂTEAU UENAE / PRIVATELY FARMED IN BELOW FREEZING TEMPERATURES 185
神戸 HYOGO, KOBE JAPAN A5	THE FAMED KOBE BEEF 185
	CUT TO ORDER IN 3 OZ INCREMENTS / SERVED WITH WAGYU CRUSHED POTATOES / TRIO OF SAUCES

NOT STEAK

CHILEAN SEA BASS

KING SALMON

AUSTRALIAN LAMB CHOPS

ROASTED JIDORI CHICKEN

BINCHOTAN SEARED MISHIMA F1 SHORTRIB

UDON / KOMATSUNA / BLACK TRUMPET / CRISPY TARO / LOBSTER LEMONGRASS BROTH 45

FORBIDDEN RICE / LOTUS ROOT / MIZUNA / HON SHIMEJI / PLUM SOY 45

GLAZED BABY CARROTS / HARISSA / CHERMOULA YOGURT / SHERRY GASTRIQUE 64

CELERY ROOT PUREE / ROOT VEGETABLES / WHOLE GRAIN MUSTARD JUS 36

DASHI BRAISED DAIKON / GARLIC / NEGI / TRUFFLE / WASABI 54

SIDES

BRUSSELS SPROUTS 10

NUOC CHAM / MINT / CILANTRO / SESAME

TRUFFLE MAC 'N CHEESE 12... WITH MAINE LOBSTER +8

BLACK TRUFFLE / WHITE CHEDDAR

EGGPLANT & SNAP PEAS 10

SHAOXING / GARLIC / SHICHIMI

GREEN BEANS 10

GARLIC / SESAME OIL / SOY / CHILI PEPPER

CREAMED SPINACH 12

LEEKS / BOURSIN CHEESE

WILD MUSHROOMS 14

GARLIC / SHALLOT / THYME / WHITE WINE / BUTTER

YUKON GOLD MASHED POTATOES 11

BUTTER / EVEN MORE BUTTER

TRUFFLED FRENCH FRIES 14

WHITE TRUFFLE OIL / PARMESAN

UNI FRIED RICE 25

BACON / UNI / SHISHITO PEPPER

ASPARAGUS 18

KING CRAB / LEMON-MISO / SANSYO PEPPER

SAUCES

3 SAUCES FOR \$9 | 6 SAUCES FOR \$15

RED WINE BORDELAISE

GREEN PEPPERCORN

BRANDY MUSTARD

HOUSE-MADE KIMCHI

GARLIC CHILI BUTTER

BÉARNAISE

A5 STEAK SAUCE

SPICY RED CHIMICHURRI

ENHANCEMENTS

FOIE GRAS 30

BONE MARROW 20

KING CRAB LEGS 35

GRILLED WHITE SHRIMP 12

WHOLE MAINE LOBSTER "ONIGARA" 75

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