

ALEX LOUNGE
BAR & GRILL

Restaurant Month

Dinner Special

T-Bone Steak: 16oz. T-Bone marinated in house spices, topped with onion straws and cooked to your liking. Served with a side of mashed potatoes and garlic sauteed broccoli.

Rib eye Steak: 10oz. Marinated in house spices, topped with onion straws and cooked to your liking. Served on your choice of two sides.

Steak Chipotle Bowl: Rice, beans, crispy romaine, avocado, sweet corn, tomatoes, onions, sweet plantains, and sour cream.

Lomo Saltado: Steak sauteed with onions, tomatoes and a light red sauce tossed together with French fries and avocado. Served with yellow rice.

Rosita's Enchiladas: Shredded chicken rolled in warm corn tortillas. Dipped in homemade red or mole sauce and topped with lettuce, red onions, radish, avocado, drizzled with crema sauce and sprinkled with Cotija cheese.

Lemon Chicken Francese: chicken breasts that are pan fried to golden brown perfection, then topped with a savory lemon sauce. Served with yellow rice and mashed potatoes.

\$40.95 meal for one person + a red wine or draft beer 5:00 PM to 1:00 AM