## FOOD MENU

523 6TH STREET, RAPID CITY, SD, 57701 www.ALEXJOHNSON.com



butter pan jus, served over Yukon mashed potatoes &

roasted asparagus

STARTERS ———			
BREAD SERVICE —————	Half 4   Full 8	SCALLOPS (DAKOTA SEAFOOD) ————	28
Olive oil, balsamic, house butter (Option for French Baguette or Gluten/Dairy Free Loaf)		Maine diver scallops served over pomegranate molasses & crusted pistachio	
CHARCUTERIE & CHEESE ————	30	SIDE OF ROASTED VEGETABLES ———	4
Assorted local & imported cheeses, cured meats, house-made crackers & French baguette, fruits & spreads			
SALADS Add Chicken 9   Add Shrimp 13   Add	Filet Skewers 18 (To A	ny Salad) Split Charge For Salad 1.50	
JUNIPER SALAD —————	8	ROASTED BEET SALAD	12
Romaine wedge, crispy bacon, cherry tomatoes, garlic butter croutons, w/ blue cheese crumbles & dressing		Romaine wedge, roasted red & gold beets over a blue cheese cream spread w/ crushed pistachio, parmesan, heirloom cherry tomatoes, & a pear vinaigrette finish	
CAESAR SALAD	7		
Chopped romaine tossed in traditional Caesar dressing w/		WINTER QUINOA SALAD	10
grated parmesan and garlic butter croutons	9	Tri-colored quinoa with kale, roasted butternut squash, shallot, slivered almonds, dried cranberries, & orange white	
AUTUMN APPLE —————	7	balsamic vinaigrette	
Chopped romaine, dried cranberries, crispy bacon,		FRENCH ONION SOUP	9
crumbled feta, toasted pecans, sweet poppyseed vinaigrette, & garnished with apple and pear slices		SOUP DU JOUR	8
ENTREES Split Charge for Entrees (include	s two sides) 8		
LOCAL MUSHROOM RAGU	30	FAROE ISLAND SALMON —————	48
Black Hills Lions Mane & grey oyster mushrooms with baby portabellas, sweet bell peppers, zucchini, & yellow squash over creamy polenta with Manchego cheese finish		Dakota Seafood blackened salmon, served over creamy parmesan grits, roasted green beans & a sriracha maple syrup finish	
PETITE FILET —————	46	MARSALA PORK TENDERLOIN ————	36
Yukon gold mash potatoes, thyme-roasted carrots, blackberry gastrique, & garlic parsley compound butter		Grilled pork tenderloin with creamy marsala wine & portabella mushroom sauce, served over roasted fingerling potatoes & roasted broccolini	
FRENCH RACK OF LAMB	48	TARRAGON GUIGKEN	
Juniper and rosemary-crusted New Zealand rack of lamb,		TARRAGON CHICKEN	30
served over a parsnip puree & roasted asparagus		Airline chicken breast, pan-seared & finished with tarragon	

## DESSERT MENU

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FLOURLESS CHOCOLATE TORTE ———	8
Choice of a berry compote or salted caramel finished with vanilla whip cream	
TRY ME DESSERT	Small <b>12</b>   Large <b>20</b>
Berry compote chocolate torte, house sorbet & vanilla cheesecake bites with salted caramel	
CRÈME BRÛLÉE	8
NEW YORK CHEESECAKE	9
With an apple butter finish	
GINGERBREAD BAR	10
A traditional Christmas classic with cream cheese frosting $\&$ caramel drizzle	
HOUSE ICE CREAM OR SORBET ———	6
Ask your server about today's flavors	

