

FOOD MENU

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

Parties of 8 or more will be subject to a 20% gratuity on their bill



STARTERS

FRENCH BAGUETTE BREAD SERVICE ————	Half 6 Full 10	CHARCUTERIE & CHEESE ————	40
GLUTEN & DAIRY FREE ————	Mini Loaf 8	Assorted local & imported cheeses, cured meats, house-made crackers & French baguette, fruits & spreads	
Olive Oil, Balsamic, & House Butter			
ALBONDIGAS ————	26	SIDE OF ROASTED VEGETABLES ————	8
Veal, pork, beef meatballs covered in a sweet pea tomato sauce finished with fresh parmesan		Sautéed Zucchini, Yellow Squash, Shallot, & Seasonal Picking	

SALADS

Add Chicken 16 | Add Shrimp 18 | Add 6oz Petite Filet 38 (To Any Salad) Split Charge For Salad 1.50

JUNIPER SALAD ————	12	ROASTED BEET SALAD ————	18
Romaine wedge, topped with crispy bacon, heirloom cherry tomatoes, Maytag blue cheese crumbles, garlic butter croutons & house blue cheese 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 Add Anchovies 3 ————	15	FRENCH ONION SOUP ————	12
Chopped romaine tossed in traditional Caesar dressing w/ grated parmesan and garlic butter croutons		SOUP DU JOUR ————	10
AUTUMN APPLE ————	16	A rotating, fresh and locally-sourced bowl of soup	
Chopped romaine, dried cranberries, crispy bacon, crumbled feta, toasted pecans, sweet poppyseed vinaigrette, garnished w/ honey crisp apple and pear slices			

All of our romaine and spring mix is proudly sourced from Prairie Lane Farm in Newell, SD!

ENTREES Split Charge for Entrees (includes two sides) 10

LOCAL MUSHROOM RAGU ————— 35

Black Hills Lions Mane and oyster mushrooms with portabella mushrooms, sweet mini peppers, zucchini, yellow squash, over creamy grits, garnished with Manchego and local micro greens

PETITE FILET ————— 50

Yukon gold mash potatoes, thyme-roasted carrots, blackberry gastrique, & garlic parsley compound butter

NEW ZEALAND RACK OF LAMB ————— 52

Moroccan-inspired New Zealand lamb over garlic raita with roasted sweet potato toasted walnut and raisin with roasted broccolini

WILD CAUGHT ALASKAN HALIBUT ————— 52

Coconut milk, lemon, garlic & dill poached halibut over orzo with rainbow carrots and chili oil drizzle

BACON WRAPPED PORK TENDERLOIN — 44

Maple bacon red kidney & cannellini bean cassoulet with roasted brussel sprouts

FRENCH ONION CHICKEN ————— 40

Boneless/Skinless chicken thighs covered in house French onion and baked gruyere over roasted fingerling potatoes & roasted broccolini

KIDS MENU

Kids 12 & Under

PASTA

Add a Chicken Breast \$16 / Add a Shrimp Skewer \$18

ALFREDO PENNE PASTA ————— 10

BUTTER & PARMESAN PENNE PASTA ————— 8

PLAIN PENNE PASTA ————— 5

CHICKEN BREAST & RICE WITH BROCCOLINI — 22

FILET TIPS & SIDES* ————— 28

Pineapple Worcestershire marinade Filet Tips, served with Yukon mash potatoes and roasted carrots

*Upon Availability

MINI CHARCUTERIE ————— 20

3 Gourmet Cheeses, 2 Cured Meat, Crackers, Mixed Fruit, House Compound Butter & a half French baguette

ADD A SIDE OF FRESH MIXED FRUIT ————— 6

DESSERT MENU

FLOURLESS CHOCOLATE TORTE ————— 10

Choice of a berry compote or salted caramel finished w/ vanilla whip cream

TRY ME DESSERT ————— Small 15 | Large 30

Berry compote chocolate torte, house sorbet & vanilla cheesecake bites w/ salted caramel

CRÈME BRÛLÉE ————— 10

NEW YORK CHEESECAKE ————— 12

Chocolate, caramel & toasted pecans

SEASONAL DESSERT FEATURE —————

Ask your server about our Seasonal Feature

HOUSE ICE CREAM OR SORBET ————— 8

Ask your server about today's flavors