

# FOOD MENU

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



## STARTERS

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- FRENCH BAGUETTE BREAD SERVICE** — **Half 6 | Full 10**  
**GLUTEN & DAIRY FREE** — **Mini Loaf 8**  
Olive Oil, Balsamic, & House Butter
- ORANGE CLOVE SCALLOPS** — **30**  
U10 Diver Maine scallops, pan-seared in orange clove cava, garnished with chives
- CHARCUTERIE & CHEESE** — **40**  
Assorted local & imported cheeses, cured meats, house-made crackers & French baguette, fruits & spreads
- SIDE OF ROASTED VEGETABLES** — **8**  
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**  
Romaine wedge, topped with crispy bacon, heirloom cherry tomatoes, Maytag blue cheese crumbles, garlic butter croutons & house blue cheese dressing
- CAESAR SALAD** Add Anchovies 3 — **15**  
Chopped romaine tossed in traditional Caesar dressing w/ grated parmesan and garlic butter croutons
- AUTUMN APPLE** — **16**  
Chopped romaine, dried cranberries, crispy bacon, crumbled feta, toasted pecans, sweet poppyseed vinaigrette, garnished w/ honey crisp apple and pear slices
- ROASTED BEET SALAD** — **18**  
Romaine wedge, roasted red & gold beets over a blue cheese cream spread w/ crushed pistachio, parmesan, heirloom cherry tomatoes, & a pear vinaigrette finish
- FRENCH ONION SOUP** — **12**
- SOUP DU JOUR** — **10**  
A rotating, fresh and locally-sourced bowl of soup
- 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

## 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

### DAKOTA SEAFOOD WILD CAUGHT HALIBUT 52

With a pistachio lemon crust, corn puree & asparagus leek corn succotash

### KOREAN BBQ PORK TENDERLOIN 40

Crispy garlic jalapeno, sautéed green beans & jasmine rice

### BLACK CURRANT HOISIN CHICKEN 36

Boneless/skinless chicken thighs over parsnip puree & roasted broccolini

## 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

### PISTACHIO RASPBERRY SPONGE CAKE 14

### HOUSE ICE CREAM OR SORBET 8

Ask your server about today's flavors