



ALEXANDER'S STEAKHOUSE

To Whom it may concern,

We are applying for the following permits: Minor CUP - Late night hours, Minor CUP - Separate bar, ASA - enhanced patio

A little background about Alexander's Steakhouse.

An incomparable fusion of tradition and innovation, this refined steakhouse has become the premier dining destination in the heart of Silicon Valley and beyond. Alexander's Steakhouse Group currently owns and operates four restaurants and a patisserie in prime locations throughout California. Their flagship restaurant, award-winning One Michelin Star

2011-2013 Alexander's Steakhouse, Silicon Valley in Cupertino, CA, opened its doors in 2005 to immediate acclaim, providing a fine dining interpretation of the classic American steakhouse with an Asian influence. Alexander's Steakhouse, San Francisco brought the "twist on the American steakhouse" concept to the SOMA neighborhood in 2010. Alexander's Steakhouse Pasadena opened this summer in Southern California, bringing the prestige and luxury of the brand to a whole new audience. Each steakhouse utilizes a dry-aging room to feature 28-day dry-aged certified Angus beef from the Mid-West as well as a large selection of imported Wagyu beef including true grade A5 imported from Japan. All steakhouses also feature exquisite seafood, visionary vegetarian indulgences and imaginative & whimsical desserts. The Sea by Alexander's Steakhouse came to fruition in Palo Alto, CA in 2012 with a focus on sustainable seafood and local, seasonal produce in a beautifully designed, architecturally historic location. All restaurants offer a full bar with premium liquors and specialty cocktails as well as an extensive, eclectic wine list hand selected by an in-house sommelier. Alexander's Patisserie opened in downtown Mountain View in the fall of 2014. A traditional European style bakery, it features pastries, fresh breads and sweet treats that captivate the imagination. Each Alexander's location is captained by its own Executive Chef and all menus are created around extraordinary, high-end ingredients designed to take guests on an unparalleled food adventure. The Alexander's Steakhouse Group restaurants and patisserie provide the place for business dinners, milestones occasions and a distinctive dining experience.

Our Cupertino location is our flagship location and it was founded at Cupertino in 2005 to become a part of the Vallco Mall, since the mall is going to redevelop later on, we would like to relocate within the city limit and not too away from our current location, Main Street Cupertino become the best possible location for us as soon as we find out. At the new location, we are looking to hire 65 employees for the restaurant and our operating hours will be Lunch, Tuesday- Sunday 11:30AM- 2:00PM, Dinner, Monday-Wednesday 5:30-9:30PM, Thursday and Friday 5:30PM-1:00AM, Saturday 5:00PM-1:00AM and Sunday 5:00PM-9:00PM.

9/03/2015



ALEXANDER'S
STEAKHOUSE

SILICON VALLEY

EXECUTIVE CHEF : DEREK BIAZO

DEREKBIAZO@ALEXANDERSSTEAKHOUSE.COM

SMALL PLATES

HAMACHI SHOTS HAMACHI SASHIMI / JALAPEÑO / AVOCADO / FRIZZLED GINGER / TRUFFLED PONZU / BLACK SESAME SIX /24

BIG EYE TUNA TARTARE GINGER / SCALLIONS / PINE NUTS / PETITE HERBS / AVOCADO ESPUMA / SOY-MUSTARD 18

HEIRLOOM TOMATO & PEACHES SHISO PESTO / VANILLA PEACH PUREE / WHIPPED GOAT CHEESE / E.V.O.O. / RADISH 15

ECOPIA FARMS BABY GREENS YUZU-SWEET CHILI DRESSING / RADISH / CUCUMBER / LOTUS CHIPS 11

CAESAR SALAD BABY GEM LETTUCE / FURIKAKE / PARMESAN CRISP / BLACK GARLIC CAESAR DRESSING 12

STEAK TARTARE PICKLED PORCINI / BONE MARROW / MITSUBA / CROSTINI / KABAYAKI 20

ENTREES

COBB SALAD ICEBERG LETTUCE / AVOCADO / BACON / HARD EGG / TOMATOES / GREEN GODDESS / BOURSIN 15

ADD JUMBO LUMP CRAB 10 ADD SEARED TUNA 10 ADD LOBSTER MEAT 12 ADD FILET 10 ADD CHICKEN KARA-AGE 6

C.A.B. CHUCK AND BRISKET BURGER 10 OZ. / GRUYÈRE CHEESE / SHORTRIB-SHIITAKE RAGOÛT / CHERRYWOOD BACON 20

WAGYU BURGER WAGYU BEEF / GRUYÈRE CHEESE / WILD MUSHROOMS 28

WILD KING SALMON BRENTWOOD CORN PUDDING / MISO-YUZU GLAZE / CHANTERELLES / SQUASH BLOSSOM 40

MUSHROOM RISOTTO SHIITAKE BROTH / FINES HERBS / WILD MUSHROOMS / PARMESAN CHEESE 22

ALEXANDER'S FRENCH DIP PRIME RIB / ARUGULA / MUSHROOMS / SMOKED BACON / BEER BATTERED ONION RINGS 18

CRAB PATTY SANDWICH JUMBO LUMP CRAB / TOGARASHI AÏOLI / TOMATO / BRIOCHE BUN 22

STEAKS AND SMOKE

C.A.B. GYU KUSHIYAKI FILET MIGNON TIPS / QUINDA PILAF / GRILLED VEGETABLES / KABAYAKI 20

WAGYU HANGER STEAK GARLIC CONFIT / PICKLED RED ONIONS / SAUSALITO WATERCRESS / RED WINE DEMI-GLACE 30

SLOW ROASTED PRIME RIB 14 OZ. / HORSERADISH TRIO 38

FILET MIGNON HERB SALAD / PICKLED SHALLOTS / 8 OZ. 48

C.A.B. PRIME SPLIT-BONE RIBEYE HOUSE-MADE KIMCHI STEAK SAUCE / BEURRE BLANC / SCALLIONS / 19 OZ. 69

DRY AGED T-BONE "A BALANCE OF SALT AND ACID" / TRIO OF SALTS / GRILLED LEMON / 24 OZ. 62

MIYAZAKI, JAPAN A5 BLACK GARLIC PURÉE / AVOCADO MOUSSE / GRILLED RED-FLAME GRAPES / CHILI-GARLIC SHRIMP 120
ADD ON FOIE GRAS 2 OZ 17

SIDES

HARICOTS VERTS LEMON BUTTER / GARLIC CHIPS / CHIVES 9

TRUFFLE MAC 'N CHEESE BLACK TRUFFLE / WHITE CHEDDAR.....11 WITH MAINE LOBSTER.....18

TRUFFLED FRENCH FRIES BLACK PEPPER / PARMESAN 10

RAINBOW CAULIFLOWER ROASTED / PLUMPED GOLDEN RAISINS / SERRANO CHILES 9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



**ALEXANDER'S
STEAKHOUSE**

Silicon Valley

CAVIAR IS A DELICIOUS AND LUXURIOUS WAY TO BEGIN YOUR EXPERIENCE AT ALEXANDER'S STEAKHOUSE. NO MATTER WHAT YOUR PREFERENCE, WE CAN PROVIDE A GREAT RANGE OF CAVIARS, FROM THE BRINY, FRESH FLAVOR OF AMERICAN PADDLEFISH, TO THE NUTTY, SILKINESS OF GOLDEN OSETRA CAVIAR. ALL OF OUR CAVIAR IS FARM RAISED FOR SUSTAINABILITY AND QUALITY AND SERVED WITH CLASSIC ACCOUTREMENTS. ENJOY THEM WITH A GREAT CHAMPAGNE OR ICE COLD VODKA.

PADDLEFISH ROE / 65

HARVESTED FROM THE AMERICAN PADDLEFISH OR SPOONBILL IN THE MISSISSIPPI AND MISSOURI RIVER DELTAS, THIS ROE CAN BE SLIGHTLY SMALLER THAN MOST OTHER CAVIARS. PADDLEFISH CAVIAR RIVALS SEVRUGA CAVIAR IN LOOKS WITH SILVER-GRAYISH PEARLS. THE FLAVOR IS MORE EARTHY THAN CRISP YET STILL BUTTERY.

WHITE STURGEON CAVIAR / 165

THE WHITE STURGEON THAT PRODUCES THIS BEAUTIFUL, MEDIUM-SIZED ROE IS FED A NATURAL DIET IN PONDS OF FILTERED ARTESIAN WELL WATER ON AQUA FARMS IN FRANCE AND ITALY. THIS CAVIAR IS CONSISTENTLY FRESH AND EXTREMELY HIGH QUALITY, WITH A CREAMY, YET CLEAN FLAVOR AND FINISH.

GOLDEN OSETRA CAVIAR / 250

CONSIDERED BY MANY THE GOLDEN CHILD OF THE STURGEON FAMILY, OSETRA CAVIARS ARE BY FAR THE MOST POPULAR AND SOUGHT AFTER VARIETIES OF CASPIAN CAVIARS. TYPICALLY, ITS SIZE AND PRICE ARE SOMEWHERE IN BETWEEN BELUGA AND SEVRUGA. ITS COLORS RANGE FROM BEING AS DARK AS BLACK TO AS LIGHT AS GOLD. OSETRA HAS A BUTTERY FLAVOR THAT MANY CONSIDER TO BE THE MOST ENJOYABLE.

OMAKASE

^{-FIRST-}
CHILLED POTATO SOUP
VODKA / SEA URCHIN CUSTARD / OSETRA CAVIAR
CRÈME FRAÎCHE SNOW

^{-SECOND-}
DRY-AGED STEAK TARTARE
SOY CURED YOLK / BLACK TRUFFLE PURÉE / CRISPY CAPERS

^{-THIRD-}
NEW ZEALAND BLUENOSE BASS
WATER CHESTNUT / LEMONGRASS BROTH / SOBA / PEI MUSSEL
CUCUMBER / JALAPENO

^{-FOURTH-}
RABBIT ROULADE & SEARED FOIE GRAS
APPLEWOOD BACON WRAPPED / ENGLISH PEAS / CARROTS
SMOKED PEA JUUS

^{-INTERMEZZO-}
YUZU SPHERE
STRAWBERRY / MINT

^{-FIFTH-}
DRY-AGED C.A.B. PRIME STRIP STEAK
BONE MARROW / POMMES LYONNAISE / RED-CURRY EMULSION

^{-SIXTH-}
LYCHEE PANNA COTTA
GREEN TEA / RASPBERRY / PISTACHIO

150 DOLLARS PER GUEST / ENTIRE TABLES ONLY / WINE PAIRINGS AVAILABLE
20 % SERVICE CHARGE NOT INCLUDED

Executive Chef: Derek Biazio Pastry Chef: Dan Huynh

APPETIZERS

"THE ORIGINAL" HAMACHI SHOT	TRUFFLED PONZU / FRESNO CHILI / AVOCADO / GINGER / WASABI GREENS	SIX PACK	24
BIGEYE TUNA TARTARE	CUCUMBER / SHIRO SHOYU / DASHI / WASABI TOBIKO / BUBU ARARE / CHIVE / SESAME		18
POPCORN CRAB	JUMBO LUMP CRAB / SANSHO PEPPER / SRIRACHA AIOLI		36
KUMAMOTO OYSTERS	CHAPMAN'S COVE / RICE WINE MIGNONETTE / CUCUMBER-YUZU GRANITA	SIX	24
KING CRAB ARANCINI	TOMATO NUOC MAM / ARBORIO RICE / ALASKAN KING CRAB / FINES HERBS / OLIVE OIL		20
SEARED DIVER SCALLOPS	SUMMER MELONS / PICKLED RADISH / CHILLED GINGER-MELON BROTH / FENNEL		20
ONIGARA KING CRAB LEGS	DYNAMITE GLAZE / TOBANJAN BUTTER / CUCUMBER / ARARE		40

CAVIAR

WILD PADDLEFISH	1 OZ	65
FARMED WHITE STURGEON	1 OZ	165
FARMED GOLDEN IMPERIAL OSETRA	1 OZ	250

ALL CAVIAR SERVED WITH TRADITIONAL ACCOUTREMENTS

A-5 WAGYU SLIDERS	CHEDDAR / CARAMELIZED ONIONS / BILLIONAIRE'S BACON / TRUFFLED KETCHUP / SHISHITO	40
SEARED FOIE GRAS	FUNNEL CAKE / MOUNTAIN HUCKLEBERRY / MARCONA ALMOND ICE CREAM / POWDERED FOIE	35
SHISHITO PEPPERS	DEN-MISO / YUZU / TENKASU	9
KIMCHI GLAZED PORK BELLY	SOBA NOODLE / SOY-MIRIN DASHI / FRIED EGG / NORI / KIZAMI WASABI / ENOKI MUSHROOMS	20
ROASTED BONE MARROW	BASIL BREADCRUMBS / SHIITAKE MUSHROOM DUXELLE / UNAGI	18
STEAK TARTARE	YUKHOE STYLE / PINE NUT / NEGI / NIN'NIKU / HOSUI ASIAN PEAR / QUAIL EGG / TARO CHIPS	20
CHEESE PLATTER	A SELECTION OF ARTISANAL CHEESES	30

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

SALADS AND SOUPS

CAESAR SALAD	BABY GEM LETTUCE / FURIKAKE / PARMESAN CRISP / BLACK GARLIC CAESAR DRESSING	12
ICEBERG WEDGE	POINT REYES BLUE CHEESE / CANDIED BACON / APPLE / CHERVIL / EGG / TOMATO	13
ECOPIA FARMS BABY GREENS	YUZU-SWEET CHILI DRESSING / RADISH / CUCUMBER / LOTUS CHIPS	11
HEIRLOOM TOMATO & PEACHES	SHISO PESTO / VANILLA PEACH PURÉE / WHIPPED GOAT CHEESE / E.V.O.O. / RADISH	15
STRAWBERRY GAZPACHO	CHILLED / BALSAMIC PEARLS / STRAWBERRY TEXTURES / LONG PEPPER / LEMON BASIL	16
TONIGHT'S SOUP	HOT	9

VEGETARIAN

QUINOA PILAF	RUSSIAN KALE / ENGLISH PEAS / RED PLUMS / DUCK EGG / FURIKAKE	25
HEIRLOOM CARROTS	SPROUTED LENTILS / VADOUVAN CURRY / SPRING HERBS	12

NOT STEAK

NEW ZEALAND BLUENOSE SEA BASS	WATER CHESTNUT / LEMONGRASS BROTH / SOBA / PEI MUSSELS / CUCUMBER / JALAPENO	38
WILD KING SALMON	BRENTWOOD CORN PUDDING / MISO-YUZU GLAZE / CHANTERELLES / MIU CHOY	45
MAINE LOBSTER	TOASTED NORI / FRIED UDON / AGEDASHI TOFU / LOBSTER-MISO NAGE	55
MARY'S CHICKEN ROULADE	RAPINI / YUZU-ROMESCO / SOBA SPAETZLE / LAP CHEONG	35
BEEF AND REEF BURGER	C.A.B. CHUCK / LOBSTER SALAD / PEPPER JACK / DILL	38

STEAKS

FILET MIGNON

DRY AGED BONE-IN FILET MIGNON

DRY AGED PORTERHOUSE

DRY AGED T-BONE

DRY AGED BONE-IN NEW YORK

G.A.B PRIME® SPLIT-BONE RIBEYE

G.A.B. PRIME FLAT IRON

SLOW ROASTED PRIME RIB

F1 WAGYU

TAJIMA F1 STRIP STEAK, AUSTRALIA

WESTHOLME F1 TOMAHAWK, AUSTRALIA

MISHIMA RESERVE F1 FILET MIGNON, USA

和牛 WAGYU

滋賀県 SHIGA, OHMI, JAPAN A5

沖縄県 OKINAWA, JAPAN A5

鹿児島県 KAGOSHIMA, JAPAN A5

宮崎 MIYAZAKI, JAPAN A5

神戸 HYOGO, KOBE JAPAN A5

SIDES

BAKED IDAHO POTATO

TRUFFLE MAC 'N CHEESE

RAINBOW CAULIFLOWER

HARICOTS VERTS

CREAMED SPINACH

WILD MUSHROOMS

YUKON GOLD MASHED POTATOES

TRUFFLED FRENCH FRIES

UNI FRIED RICE

HERB SALAD / PICKLED SHALLOTS / 8 oz. 48

UNTIL IT'S GONE / BLACK GARLIC MUSHROOM PURÉE / RED WINE DEMI / 14 oz. 105

CARAMELIZED ONION JAM / BRANDIED MUSHROOM SAUCE / 28 oz. 75

"A BALANCE OF SALT AND ACID" / TRIO OF SALTS / GRILLED LEMON / 24 oz. 62

GREEN PEPPERCORN SAUCE / CHIVES / MALDON SALT / 22 oz. 62

HOUSE-MADE KIMCHI STEAK SAUCE / BEURRE BLANC / SCALLIONS / 19 oz. 69

CHARRED SCALLION SOUBISE / MAITAKE MUSHROOM / FAVA BEAN / SPINACH 10 oz. 56

UNTIL IT'S GONE / NATURAL JUS / HORSERADISH TRIO / 14 oz. OR 20 oz. 38 / 42

add seared fole gras 20 add bone marrow 18 add king crab legs 35

TRUFFLED POTATO PURÉE / KABAYAKI BUTTER / RED WINE DEMI / SHRIMP / 10 oz. 135

BLACK GARLIC-PORT JUS / CRISPY ONIONS / CHIVES / CHILI OIL / 1 3/4 LB 200

SMASHED FINGERLING POTATO / YUZU-MITSUBA BUTTER / SHRIMP / RED WINE DEMI / 8 oz. 135

add seared fole gras 20 add bone marrow 18 add king crab legs 35

POTATO TERRINE / DEMI-GLACE / PARSLEY COULIS 140

WAKAME MASHED POTATO / HEIRLOOM CARROT CONFIT / SOY BEURRE BLANC 120

WILD MUSHROOM RAGOÛT / SESAME-HIJIKI SAUCE / CHILI ESSENCE 120

TOASTED NORI PAINT / KIMCHI RELISH / PETITE WASABI / LOTUS CHIPS 120

LOBSTER RISOTTO / AGED BALSAMIC / AROMATIC BASIL OIL 165

priced in 3 oz increments includes grilled white shrimp

SMOKED CHEDDAR BUTTER / BACON / CHIVE / TRUFFLE SOUR CREAM 9

BLACK TRUFFLE / WHITE CHEDDAR 11.....WITH MAINE LOBSTER 18

ROASTED / PLUMPED GOLDEN RAISINS / SERRANO CHILES 9

GARLIC / LEMON BUTTER / CHIVES 9

LEeks / BOURSIN CHEESE 9

GARLIC / SHALLOT / THYME / WHITE WINE / BUTTER 14

BUTTER / EVEN MORE BUTTER / PARSLEY 9

WHITE TRUFFLE OIL / PARMESAN / BLACK PEPPER 12

PORK BELLY / GINGER / SHIITAKE MUSHROOMS / QUAIL EGG / UNI 25

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

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