



Open 7 Days A Week

Sunday Thru Thursday 6am -11pm
Friday And Saturday 6am -12am

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Alexandria, VA 22314
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APPETIZERS

Herb & Sun-Dried Tomato Hummus	6.95
Served with grilled pita, celery and carrots.	
Mozzarella Sticks	7.55
Parmesan herb dusted with marinara sauce.	
Maryland Crab Dip	11.95
Our creamy signature dip features clusters of lump crab meat, sweated shallots and our specialty blend of spices. Served with grilled crostini.	
Mac & Cheese Bites	8.55
Our homemade lightly breaded three cheese mac-cheese bites, served with smoked jalapeno dipping sauce.	
Executive Wings	10.95
Choice of Sauces: chili gringo - garlic lemon pepper - bbq - buffalo - dry rubbed	
Served with celery and either our homemade ranch or blue cheese.	
Fried Calamari	9.95
Herb seasoned flour dusted fresh cut calamari, flash fried with carrot and onion chips. Served with spicy remoulade and marinara sauce.	
Chesapeake Crab Cake	12.95
Served with a tomato and cucumber relish and drizzled with an herb lemon malt aioli.	
Peel & Eat Shrimp	14.95
1/2 pound of our spiced jumbo shrimp, served with slices of toasted baguette.	

Soups:

Homemade Clam Chowder	
Cup 3.95	Bowl 5.95

Soup Du Jour

{ Chef's blend, please ask your server }

Cup 2.95	Bowl 4.95
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Southwestern Out-Back Chili

Mixture of angus beef with essence of herbs and spices, topped with a scoop of cream, shredded cheddar cheese and pico de gallo.

Cup 4.95	Bowl 6.95
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ALL DAY BREAKFAST

All eggs and omelets come with toast and a choice of grits, home-fries or a fruit bowl.

2 Eggs Any Style	6.95
Smoked Salmon Benedict	13.95
Smoked salmon, braised spinach, poached eggs and our hollandaise sauce on a buttermilk biscuit.	
Classic Eggs Benedict	11.45
Poached eggs, Canadian bacon on English muffin topped with our hollandaise sauce.	
Buttermilk Pancakes	2 stack: 7.45 3 stack: 9.45
Fresh berries on top of our buttermilk pancakes, dusted with powdered sugar, served with maple syrup.	
Country Ham & Eggs	12.45
Slices of fresh country ham and 2 eggs your way.	
French Toast	9.45
2 slices of French toast, fresh berries and cinnamon maple syrup.	
Belgian Waffle	Plain: 5.95 8.45
Topped with caramelized bananas and fresh berries.	
Hash Browns & Eggs	12.45
2 eggs your way served over corned beef hash browns covered in sausage gravy.	
The Farm Omelet	11.45
Ham, bacon, peppers, onion and shredded jack & cheddar cheese in a 2-egg fluffy omelet.	
Executive Breakfast Platter	14.45
2 eggs your way, bacon or maple sausage, buttermilk pancakes or French toast.	
Vegetable Omelet	12.45
A fluffy 2-egg omelet with spinach, onion, mushroom, asparagus and swiss cheese.	
*Country Fried Steak & Eggs	14.95
Fried steak with sausage gravy, 2 eggs your way and home fries.	
Shrimp & Grits	13.95
Grits topped with shredded cheese, seasoned shrimp compote with bacon bits, scallion and a shrimp bisque sauce.	
Greek Omelet	11.45
Spinach, scallions, tomato and feta in a 2-egg omelet.	
Breakfast Burrito	12.45
Scrambled eggs, chorizo, black-bean, corn relish, avocado and cheddar cheese served with avocado crema and pico de gallo.	
Seafood Omelet	15.95
Shrimp, smoked salmon, fresh spinach and onion in a 2-egg fluffy omelet with a side of warm caper and tomato relish.	
Sausage & Biscuits	11.45
Sliced sausage in a white peppery country gravy served on biscuits, topped and baked with shredded cheese.	
Chicken & Waffles	13.45
Southern fried chicken and waffles with sausage gravy.	
*Steak & Eggs	15.95
8oz grilled-to-taste certified angus strip steak, 2 eggs your way served with our hollandaise and steak sauce.	

KIDS MENU

Grilled Cheese & Fries	5.50
Mozzarella Sticks & Fries or Veggies	5.75
Spaghetti & Meatballs	6.45
Chicken Parmesan	7.50
Fish Sticks & Fries or Veggies	7.95
Chicken Tenders & Fries	6.50

Please inform your server of any food allergies or restrictions.

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Especially if you have certain medical conditions or are pregnant.

SALADS

Wedge Salad 6.95
Grilled iceberg lettuce, lardon bits, diced tomatoes and crumbled blue cheese, drizzled with our creamy blue cheese dressing.

Arugula & Caprese 11.95
Fresh mozzarella, tomato fresh basil and confit garlic mixture on arugula tossed with a balsamic herb vinaigrette.

Southwestern Cobb Salad 10.95
Field greens tossed with a creamy cilantro vinaigrette, chopped tomato, cucumber, black bean corn relish, avocado, sliced hard-boiled egg and crumbled blue cheese.

Classic Greek 9.95
Romaine lettuce tossed with a lemon-garlic herb vinaigrette topped with onion, kalamata olives, bell peppers, grape tomatoes, cucumber and feta.

Classic Caesar 7.95
Chopped romaine hearts, shaved parmesan, garlic croutons, tossed with our homemade Caesar dressing.

Nicoise Salad & Spinach Salad 9.95
Pan roasted herb seasoned red potatoes tossed with spinach, kalamata olives, julienne red onions, tomatoes and grilled pickled green beans with creamy herb vinaigrette. Topped with sliced hard-boiled egg.

ADD: Grilled Chicken \$4 *Steak \$8 Shrimp \$7

Our Homemade Dressing Options

- Balsamic herb vinaigrette - Blue cheese - Caesar
- Buttermilk ranch - Honey Dijon - Russian

FROM THE GRILL

All items are accompanied with your choice of our hand-cut fries, sweet potato fries or a garden salad.

***Classic Diner Cheeseburger** 11.95
1/2 pound chargrilled-to-taste angus burger with lettuce, tomato, onion and cheese: choice of cheddar, mozzarella, swiss, provolone and smoked gouda on a brioche bun.

Add: bacon, fried egg, slices of avocado, balsamic onions \$1.50 per item

Garden Burger 12.45
Our homemade veggie burger, melted Swiss cheese, balsamic onions, slices of avocado on a brioche roll with a roasted garlic sun-dried tomato and olive pesto spread.

Philly Steak or Jerk Chicken Sandwich 11.95
Sautéed peppers and onions, a blend of mozzarella and cheddar cheese on toasted baguette.

Fried Cod Sandwich 13.45
Beer battered cod, shaved lettuce, chopped tomatoes with our tartar on a hoagie accompanied with coleslaw.

Soft Shell Crab 14.45
Old bay seasoned fried blue crab with coleslaw and remoulade sauce.

Athens Gyro 10.95
Top of the line shaved lamb, chopped tomatoes and onions with our homemade tzatziki.

Reuben Rustica 12.95
Slow oven cooked fresh corned beef, sliced pastrami, Swiss cheese, kraut with our thousand island dressing on marble rye.

Shrimp Po'Boy 13.95
Lightly fried flour dusted shrimp, shaved lettuce and chopped tomatoes on a hoagie with remoulade sauce.

Turkey Sandwich 12.95
Pulled slow roasted turkey, caramelized onions, spinach, melted Swiss cheese and a roasted garlic honey mustard sauce on sourdough.

Chicken Avocado BLT 13.95
Chargrilled seasoned marinated chicken breast on locally baked ciabatta with smoked gouda cheese, avocado, tomato, baby arugula, bacon and an avocado mayo compote.

Fried Chicken Sandwich 11.95
Crispy hand-breaded flash fried chicken breast, coleslaw, tomato and remoulade on a brioche bun.

Crab Cake Sandwich 12.95
Crab cake with cucumber, tomato relish and remoulade on a brioche bun.

BREAKFAST SIDES

Extra Egg 1.95

Cheeses: Cheddar, Swiss, Shredded Mozzarella 1.00

Feta Cheese 2.00

Grits (Cheese Optional) 2.50/3.50

2 Sausage Patties 3.00

Hashbrowns 4.95

Country Ham 3.00

Canadian Bacon 3.50

Bacon: 4 Strips 3.00

Buttermilk Biscuits 2/2.00

Choice Of Breads: White, Sourdough, Whole Wheat
Rye, English Muffin 2/2.00

Home Fries 3.00

French Toast 3.00

Buttermilk Pancakes 1/3.00

Fruit Cup 2.95 Bowl 4.00

Sides

Side Salad 5 **Grilled Asparagus** 5

Fries 3 **Mac & Cheese** 5

Sweet Potato Fries 5 **Mashed Potatoes** 3

Onion Rings 5 **Vegetable Medley** 4

Braised Spinach 3

OUR SIGNATURE ALL DAY ENTRÉES

Served with a garden salad.

Fish & Chips	14.95
Beer battered fresh cod, seasoned fries, coleslaw and tartar sauce.	
Country Style Meatloaf & Gravy	13.95
A blend of angus beef, our specialty herbs and spices, garlic mashed potatoes with a vegetable medley.	
Spaghetti & Meatballs	13.95
Homemade herb spice seasoned beef meatballs, tossed with marinara, spaghetti and grated parmesan. Served with garlic crostini.	
Chicken Parmigiana	14.95
Tender cut chicken breast, herb seasoned, served with tossed linguine in our basil tomato sauce.	
Baked Mac & Cheese	15.95
Shrimp, bacon, mushrooms and chopped white onions in a blend of cheese sauce.	
BBQ Ribs	18.95
Full rack of seasoned cured rubbed ribs, braised and slow oven cooked in our signature BBQ sauce. Served with our hand cut seasoned fries and specialty blend coleslaw.	
Of The Sea Tacos	16.95
Blackened mix of fish and shrimp, assembled in three fresh warm white corn tortillas, shaved lettuce, pico de gallo, pulled cilantro, fresh crumbled feta and avocado crema.	

ENTREES STARTING 4:00PM

Served with a garden salad.

Mediterranean Salmon	21.95
Pan seared herb seasoned salmon with chopped tomatoes, shallots, garlic and capers in a butter wine sauce. Served over braised spinach and mixture of grains, sprinkled with feta cheese.	
Roasted Chicken	18.95
Herb marinated half French butcher chicken, pan roasted and finished in butter lemon pan au jus. Served over herb roasted potatoes and grilled asparagus.	
Braised Smoked Brisket	17.95
Slices of slow oven braised smoked brisket with a warm pickled potato and bean salad.	
Vegetable Pomodoro	15.45
Broccoli, asparagus, mushroom and spinach with tomato, onion, fresh basil and confit garlic in a basil-garlic essence oil. Tossed rigatoni pasta and shaved parmesan.	
Creole Shrimp Scampi	19.95
Shrimp, andouille sausage, corn, chopped tomatoes, Cajun spice in a light cream sauce. Tossed linguine, scallion and grated parmesan.	
Executive Combo	24.95
A half rack of our signature BBQ baby back ribs, lump crab cake, seasoned hand cut fries and coleslaw.	
*Steak Bordelaise	25.95
Grilled to taste 12oz seasoned certified angus strip steak with shallots, mushrooms and a demi glace sauce. Served with our garlic mashed potatoes and grilled asparagus.	

BEVERAGES

Cold		Hot	
Bottle Spring Water:	500ml	1.55	Assorted Hot Teas
	1 Liter	5.95	Coffee
Sparkling Water:	500ml	4.95	Cappuccino
	1 Liter	7.95	Espresso
Fresh Brewed Ice Tea		2.55	Hot Chocolate
Soft Drinks		2.95	
Pepsi/ Diet Pepsi/ Sierra Mist/ Root Beer/ Lemonade/ Ginger Ale			
Seasoned Tomato Juice		2.95	
Fresh Squeezed Orange Juice		3.95	
Orange Juice-Lemonade		3.55	
Cranberry Juice		2.55	
Apple Juice		2.55	
Milk		1.95	
Chocolate Milk		2.50	
Sweetened Iced Tea-Lemonade		2.55	