



**Open 7 Days A Week**  
**7am –10pm**

**1400 Duke St.**  
**Alexandria, VA 22314**  
**703-299-0894**

**Located on the corner of Duke and West**  
**[www.theexecutivediner.com](http://www.theexecutivediner.com)**  
**[theexecutivediner@gmail.com](mailto:theexecutivediner@gmail.com)**  
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***Not Your Typical Diner!***

# APPETIZERS

<b>Executive Appetizer Platter</b>	<b>15.70</b>
3 Mozzarella sticks, 3 mac & cheese bites and 5 wings.	
<b>Herb &amp; Sun-Dried Tomato Hummus</b>	<b>9.00</b>
Served with grilled pita, celery and carrots.	
<b>Mozzarella Sticks</b>	<b>8.75</b>
Parmesan herb dusted with marinara sauce.	
<b>Maryland Crab Dip</b>	<b>13.00</b>
Our creamy signature dip features clusters of lump crab meat, sweated shallots and our specialty blend of spices. Served with crostini.	
<b>Mac &amp; Cheese Bites</b>	<b>10.00</b>
Our homemade lightly breaded three cheese mac-cheese bites, served with smoked jalapeno dipping sauce.	
<b>Executive Wings</b>	<b>13.60</b>
Choice of Sauces: chili gringo - garlic lemon pepper - bbq - buffalo - dry rubbed	
Served with celery/carrots and either our homemade ranch or blue cheese.	
<b>Fried Calamari</b>	<b>13.00</b>
Herb seasoned flour dusted fresh cut calamari, flash fried with carrot and onion chips. Served with spicy remoulade and marinara sauce.	
<b>Chesapeake Crab Cake</b>	<b>13.95</b>
Served with a tomato-cucumber relish	
<b>Soft Shell Crab</b>	<b>14.75</b>
Old bay seasoned fried blue crab with coleslaw and remoulade sauce.	
<b>Chicken or Steak Quesadilla</b>	<b>11.75</b>
Flour spinach tortilla filled with your choice of chicken or steak, cheddar jack cheese. Grilled and served with guacamole, pico de gallo and sour cream.	
<b>Soups:</b>	
<b>Homemade Clam Chowder</b>	
Cup <b>5.50</b>	Bowl <b>7.75</b>
<b>Soup Du Jour</b>	
{ Chef's blend, please ask your server }	
Cup <b>5.50</b>	Bowl <b>7.75</b>
<b>Southwestern Out-Back Chili</b>	
Mixture of angus beef with essence of herbs and spices, topped with a scoop of cream, shredded cheddar cheese and pico de gallo.	
Cup <b>5.75</b>	Bowl <b>8.00</b>
<b>Baked French Onion Soup</b>	
Bowl <b>7.75</b>	

# ALL DAY BREAKFAST

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

<b>*2 Eggs Any Style</b>	<b>7.75</b>
<b>*Omelet With Cheese</b>	<b>9.00</b>
A fluffy omelet with your choice of cheese. <b>Additional Ingredients \$1 each (some exceptions apply)</b>	
<b>*Smoked Salmon Benedict</b>	<b>15.50</b>
Smoked salmon, braised spinach, poached eggs and our hollandaise sauce on a buttermilk biscuit.	
<b>*Classic Eggs Benedict</b>	<b>13.00</b>
Poached eggs, Canadian bacon on English muffin topped with our hollandaise sauce.	
<b>Buttermilk Pancakes</b>	<b>2 stack: 8.75 3 stack: 10.80</b>
Fresh berries on top of our buttermilk pancakes, dusted with powdered sugar and cinnamon.	
<b>*Ham &amp; Eggs</b>	<b>13.75</b>
Freshly sliced ham and 2 eggs your way.	
<b>French Toast</b>	<b>9.15</b>
2 slices of deep fried French toast, fresh berries, powdered sugar and cinnamon	
<b>Belgian Waffle</b>	<b>Plain: 6.75 Loaded: 9.50</b>
Topped with caramelized bananas, fresh berries, sugar and cinnamon.	
<b>*Corned Beef Hash Browns &amp; Eggs</b>	<b>13.95</b>
2 eggs your way served over corned beef hash browns covered in sausage gravy.	
<b>*The Farm Omelet</b>	<b>12.90</b>
Ham, bacon, peppers, onion and cheddar jack cheese in a fluffy omelet.	
<b>*Executive Breakfast Platter</b>	<b>15.75</b>
2 eggs your way, bacon or 2 maple sausage or 2 chicken sausage, 1 buttermilk pancake or side of French toast.	
<b>*Vegetable Omelet</b>	<b>13.55</b>
A fluffy omelet with spinach, onion, mushroom, asparagus and swiss cheese.	
<b>*Country Fried Steak &amp; Eggs</b>	<b>16.75</b>
Fried steak covered with sausage gravy, 2 eggs your way.	
<b>Shrimp &amp; Grits</b>	<b>15.50</b>
Grits topped with shredded cheese, seasoned shrimp with bacon bits, scallion and a shrimp bisque sauce.	
<b>*Greek Omelet</b>	<b>13.00</b>
Spinach, scallions, tomato and feta in a fluffy omelet.	
<b>Breakfast Burrito</b>	<b>13.95</b>
Scrambled eggs, chorizo, black-bean, corn relish, avocado and cheddar cheese served with avocado crema and pico de gallo.	
<b>*Seafood Omelet</b>	<b>17.00</b>
Shrimp, smoked salmon, fresh spinach and onion in a fluffy omelet with a side of caper tomato relish.	
<b>Sausage &amp; Biscuits</b>	<b>12.90</b>
Chopped chicken sausage and biscuits in a white peppery country gravy topped and baked with shredded cheese and scallions.	
<b>Chicken &amp; Waffles</b>	<b>14.95</b>
Southern fried chicken and waffles with sausage gravy.	
<b>*Steak &amp; Eggs</b>	<b>17.50</b>
8oz grilled-to-taste certified angus strip steak, 2 eggs your way.	

# KIDS MENU

**12 & Under (Soft Drink Included)**

<b>Kids Grilled Cheese</b>	<b>6.45</b>
<b>Kids Mozzarella Sticks</b>	<b>6.95</b>
<b>Kids Spaghetti &amp; Meatballs</b>	<b>7.25</b>
<b>Kids Chicken Parmesan</b>	<b>8.15</b>
<b>Kids Fish Sticks</b>	<b>8.75</b>
<b>Kids Chicken Tenders</b>	<b>7.25</b>

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. Some items are served raw or undercooked or may contain raw or undercooked ingredients

**Make Any Omelet Or Egg Order Egg White. Add \$1**

# SALADS

**Wedge Salad** 9.00

Grilled iceberg lettuce, bacon bits, diced tomatoes and crumbled blue cheese, served with our creamy blue cheese dressing.

**Arugula & Caprese** 13.50

Fresh mozzarella, tomato, fresh basil and confit garlic on arugula tossed lightly with our housemade basil oil and a drizzle of balsamic reduction. Served with a side of balsamic vinaigrette.

**Southwestern Cobb Salad** 13.25

Field greens, chopped tomato, red onion, cucumber, black bean corn relish, avocado, sliced pickled boiled egg and crumbled blue cheese. Served with our southwest dressing.

**Classic Greek** 11.70

Romaine lettuce topped with onion, kalamata olives, bell peppers, grape tomatoes, cucumber and feta. Served with lemon garlic dressing.

**\*Classic Caesar** 9.75

Chopped romaine hearts, shaved parmesan, garlic croutons, served with our homemade Caesar dressing.

**Nicoise Salad** 11.00

Pan roasted herb seasoned red potatoes tossed with spinach, kalamata olives, julienne red onions, tomatoes and pickled green beans and a drizzle of balsamic reduction. Served with balsamic vinaigrette. Topped with sliced pickled hard-boiled egg.

**Taco Salad** 12.25

Chopped iceberg, tortilla chips, chili, cheddar cheese, guacamole, sour cream, pico, scallions and chopped tomatoes. Served with southwest dressing.

**ADD: Grilled Chicken \$5.00/\*Steak \$9.00/Shrimp \$7.75 Gyro \$6.75/Salmon \$8.75**

## Our Homemade Dressing Options

- Balsamic vinaigrette
  - Blue cheese
  - \*Caesar
  - Buttermilk ranch
  - Honey Dijon
  - Thousand Island
  - Herb lemon garlic
  - Southwest
- Additional Dressings \$.50**

# FROM THE GRILL

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

**\*Classic Diner Cheeseburger** 14.50

1/2 pound chargrilled-to-taste angus burger with lettuce, tomato, onion and choice of cheese: 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** 14.95

Our homemade vegetable patty, melted Swiss cheese, balsamic onions, slices of avocado on a brioche roll with remoulade sauce.

**Philly Steak or Jerk Chicken Sandwich** 13.50

Sautéed peppers and onions, cheddar jack cheese and remoulade on toasted baguette.

**Fried Cod Sandwich** 14.95

Beer battered cod, shaved lettuce, chopped tomatoes with our tartar sauce on a hoagie accompanied with coleslaw.

**Athens Gyro** 13.50

Top of the line shaved lamb and beef, chopped tomatoes, onions, lettuce and feta with our homemade tzatziki.

**Reuben Rustica** 14.50

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

**Shrimp Po'Boy** 15.50

Lightly fried flour dusted shrimp, shaved lettuce and chopped tomatoes on a hoagie with remoulade sauce.

**Turkey Sandwich** 14.50

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

**Chicken Avocado BLT** 14.95

Chargrilled seasoned marinated chicken breast on locally baked ciabatta with smoked gouda cheese, avocado, tomato, baby arugula, bacon and an avocado crema.

**Fried Chicken Sandwich** 13.50

Crispy hand-breaded flash fried chicken breast, coleslaw, tomato and remoulade on a brioche bun. **Buffalo Style Add \$1**

**Crab Cake Sandwich** 15.75

Crab cake served on a brioche bun with remoulade and a side of house made cucumber tomato relish.

**Grilled Cheese Sandwich** 9.95

Layers of cheddar, bacon and fresh tomatoes on grilled white bread.

**Chicken Tender Basket** 12.00

5 pieces of deep fried chicken breast served with your choice of sweet potato fries or our hand cut fries. **Buffalo Style Add \$1**

**Soft Shell Crab Sandwich** 14.95

Soft shell crab served on a brioche bun with tartar sauce and a side of coleslaw.

# BREAKFAST SIDES

**\*Extra Egg** 2.65

**Cheeses: Cheddar, Swiss, Shredded Mozzarella** 1.00

**Feta Cheese, Provolone, Gouda, Pepper Jack**

**Grits (Cheese Optional)** 3.50/ 4.50

**3 Chicken Sausage Patties/ 3 Maple Sausages** 3.75

**\*Corned Beef Hashbrowns** 5.50

**Ham** 4.75

**Canadian Bacon** 3.95

**\*Bacon: 4 Strips** 4.25

**Buttermilk Biscuit** 1/1.35

**English Muffin** 1/1.35

**Choice Of Breads: White, Sourdough, Whole Wheat, Rye** 1/1.15

**Home Fries** 4.25

**French Toast Side (Plain)** 4.25

**Buttermilk Pancake (Plain)** 1/4.25

**Fruit Bowl** 4.50

## Sides

**Side Salad** 4.25      **Grilled Asparagus** 5.25

**Fries** 4.25      **Mac & Cheese** 5.25

**Sweet Potato Fries** 4.25      **Mashed Potatoes** 4.25

**Onion Rings** 5.25      **Vegetable Medley** 4.25

**Braised Spinach** 4.25      **Garlic Bread** 3.25

**Coleslaw** 4.25

# OUR SIGNATURE ALL DAY ENTRÉES

Served with a garden salad.

<b>Fish &amp; Chips</b>	16.75
Beer battered cod, seasoned fries, coleslaw and tartar sauce.	
<b>Country Style Meatloaf &amp; Gravy</b>	16.75
A blend of angus beef, our specialty herbs and spices, garlic mashed potatoes with a vegetable medley.	
<b>Spaghetti &amp; Meatballs</b>	15.65
Homemade herb spice seasoned beef meatballs, tossed with marinara, spaghetti and grated parmesan.	
<b>Chicken Parmigiana</b>	16.75
Tender cut chicken breast, herb seasoned, served with linguine tossed in our basil tomato sauce.	
<b>Baked Mac &amp; Cheese</b>	17.75
Shrimp, bacon, mushrooms and chopped white onions in a blend of cheese sauce, topped with scallions.	
<b>BBQ Ribs</b>	21.25
Full rack of seasoned cured rubbed St. Louis pork ribs, braised and slow oven cooked in our signature BBQ sauce. Served with our hand cut seasoned fries and specialty blend coleslaw.	
<b>Of The Sea Tacos</b>	18.95
Mix of cod 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.

<b>*Mediterranean Salmon</b>	21.25
Pan seared herb seasoned salmon with chopped tomatoes, shallots, garlic and capers in a white wine butter sauce. Served over braised spinach, quinoa and corn sprinkled with feta cheese.	
<b>Roasted Chicken</b>	19.95
French butchered half chicken, pan roasted and finished in butter lemon pan au jus. Served over garlic mashed potatoes and grilled asparagus.	
<b>Chicken Picatta</b>	16.75
Lightly floured chicken breast pan fried in a lemon butter white wine sauce and tossed with fried capers. Served over spaghetti.	
<b>Vegetable Pomodoro</b>	17.25
Broccoli, asparagus, mushroom and spinach, onion and garlic in a marinara sauce. Tossed with linguini pasta and topped with parmesan.	
<b>Shrimp a la Vodka</b>	19.75
Shrimp, garlic, onion, tomato and mushroom in a creamy vodka sauce tossed with linguine.	
<b>Executive Combo</b>	24.65
A half rack of our signature BBQ baby back ribs, lump crab cake, seasoned hand cut fries and coleslaw.	
<b>Lamb Bolognese</b>	19.75
Our hearty rich in house ground lamb Bolognese tossed with rigatoni pasta, shaved parmesan and fresh mint.	
<b>Creamy Wild Mushroom Ravioli</b>	17.75
Wild mushroom ravioli simmered in a cream sauce with garlic, spinach, white onion and mushroom.	

## EXECUTIVE

## BEVERAGES

### DINNER

Cold		Hot		
Sparkling Water:	500ml	4.95	Assorted Hot Teas	3.65
	1 Liter	7.95	Coffee	2.65
Fresh Brewed Ice Tea		2.95	Cappuccino	3.75
Soft Drinks		2.65	Americano	3.75
Pepsi/ Diet Pepsi/ Sierra Mist/ Root Beer/ Lemonade/ Ginger Ale			Red Eye	4.00
Seasoned Tomato Juice		3.15	Latte	3.75
Fresh Squeezed Orange Juice	Regular 5.75 Large	10.00	Espresso	3.15
Orange Juice-Lemonade		4.75	Hot Chocolate	3.65
Cranberry Juice		2.95		
Apple Juice		2.95		
Milk		2.15		
Chocolate Milk		2.75		
Iced Tea-Lemonade		2.80		
Cold Brew Coffee		4.75		

18% Gratuity Will Be Applied To Parties over 6 Persons