



Open 7 Days A Week

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

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

**Located on the corner of Duke and West
www.theexecutivediner.com
[Facebook.com/theexecutivediner1](https://www.facebook.com/theexecutivediner1)
Theexecutivediner@gmail.com**

Not Your Typical Diner!

APPETIZERS

Executive Combo Platter	14.95
3 Mozzarella sticks, 3 mac & cheese bites and 5 wings.	
Herb & Sun-Dried Tomato Hummus	7.95
Served with grilled pita, celery and carrots.	
Mozzarella Sticks	7.95
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	8.95
Our homemade lightly breaded three cheese mac-cheese bites, served with smoked jalapeno dipping sauce.	
Executive Wings	11.95
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	11.95
Herb seasoned flour dusted fresh cut calamari, flash fried with carrot and onion chips. Served with spicy remoulade and marinara sauce.	
Chesapeake Crab Cake	12.55
Served with a tomato-cucumber relish	
Soft Shell Crab	14.45
Old bay seasoned fried blue crab with coleslaw and remoulade sauce.	
Chicken or Steak Quesadilla	10.95
Flour tortilla filled with your choice of chicken or steak, jack cheese and pico de gallo. Grilled and served with guacamole and sour cream.	
Soups:	
Homemade Clam Chowder	
Cup 4.45 Bowl 6.95	
Soup Du Jour	
{ Chef's blend, please ask your server }	
Cup 4.45 Bowl 6.95	
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 4.45 Bowl 6.95	
Baked French Onion Soup	
Bowl 6.95	

ALL DAY BREAKFAST

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

*2 Eggs Any Style	7.15
*Omelet With Cheese	8.45
A fluffy omelet with your choice of cheese. Additional Ingredients \$1 each	
*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: 7.95 3 stack: 9.95
Fresh berries on top of our buttermilk pancakes, dusted with powdered sugar and cinnamon.	
*Country Ham & Eggs	12.45
Slices of fresh country ham and 2 eggs your way.	
French Toast	8.25
2 slices of French toast, fresh berries, powdered sugar and cinnamon	
Belgian Waffle	Plain: 5.95 8.45
Topped with caramelized bananas, fresh berries, sugar and cinnamon.	
*Corned Beef 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 yellow and white cheddar cheese in a fluffy omelet.	
*Executive Breakfast Platter	14.45
2 eggs your way, bacon or 2 maple sausage or 2 chicken sausage, buttermilk pancake or French toast.	
*Vegetable Omelet	12.45
A fluffy omelet with spinach, onion, mushroom, asparagus and swiss cheese.	
*Country Fried Steak & Eggs	14.95
Fried steak covered with sausage gravy, 2 eggs your way and served with home-fries.	
Shrimp & Grits	13.95
Grits topped with shredded cheese, seasoned shrimp with bacon bits, scallion and a shrimp bisque sauce.	
*Greek Omelet	11.45
Spinach, scallions, tomato and feta in a fluffy 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 fluffy omelet with a side of caper and tomato relish.	
Sausage & Biscuits	11.45
Chopped sausage and biscuits in a white peppery country gravy served on, 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.	

KIDS MENU

12 & Under

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

Make Any Omelet Or Egg Order Egg White. Add \$1
Any Additions To Omelets Add \$1 Each Item

SALADS

Wedge Salad 7.95
Grilled iceberg lettuce, bacon bits, diced tomatoes and crumbled blue cheese, served with our creamy blue cheese dressing.

Arugula & Caprese 11.95
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 11.45
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 10.45
Romaine lettuce topped with onion, kalamata olives, bell peppers, grape tomatoes, cucumber and feta. Served with lemon garlic dressing.

***Classic Caesar** 8.75
Chopped romaine hearts, shaved parmesan, garlic croutons, tossed with our homemade Caesar dressing.

Nicoise Salad 9.95
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 10.95
Chopped iceberg, tortilla chips, chili, cheddar cheese, guacamole, sour cream, pico, scallions and chopped tomatoes. Served with southwest dressing

ADD: Grilled Chicken \$4 *Steak \$8 Shrimp \$7 Gyro \$6 *Salmon \$8

Our Homemade Dressing Options

- Balsamic vinaigrette - Blue cheese - *Caesar
- Buttermilk ranch - Honey Dijon - Thousand Island
- Herb lemon garlic - Southwest

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** 12.95
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 13.45
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 11.95
Sautéed peppers and onions, a blend of mozzarella and cheddar cheese and remoulade on toasted baguette.

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

Athens Gyro 11.45
Top of the line shaved lamb, chopped tomatoes, onions, lettuce and feta 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 crema.

Fried Chicken Sandwich 11.95
Crispy hand-breaded flash fried chicken breast, coleslaw, tomato and remoulade on a brioche bun. **Buffalo Style Add \$1**

Crab Cake Sandwich 13.95
Crab cake with a cucumber tomato relish and remoulade on a brioche bun.

Grilled Cheese Sandwich 8.95
Layers of cheddar, bacon and fresh tomatoes on grilled white bread.

Chicken Tender Basket 10.95
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 13.95
Soft shell crab with a cucumber tomato relish and remoulade on a brioche bun.

BREAKFAST SIDES

***Extra Egg** 2.50

Cheeses: Cheddar, Swiss, Shredded Mozzarella 1.00

Feta Cheese, Provolone, Gouda, Pepper Jack 2.00

Grits (Cheese Optional) 3.00/ 4.00

3 Chicken Sausage Patties/ 3 Maple Sausages 3.00

***Corned Beef Hashbrowns** 4.95

Country Ham 3.00

Canadian Bacon 3.50

***Bacon: 4 Strips** 3.00

Buttermilk Biscuit 1/1.25

English Muffin 1/1.25

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

Home Fries 4.00

French Toast (Plain) 4.00

Buttermilk Pancake (Plain) 1/4.00

Fruit Bowl 4.00

Sides

Side Salad 4 **Grilled Asparagus** 5

Fries 4 **Mac & Cheese** 5

Sweet Potato Fries 4 **Mashed Potatoes** 4

Onion Rings 5 **Vegetable Medley** 4

Braised Spinach 4 **Garlic Bread** 3

Coleslaw 4

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	14.95
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.	
Chicken Parmigiana	14.95
Tender cut chicken breast, herb seasoned, served with linguine tossed 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
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	19.95
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.	
Roasted Chicken	18.95
French butchered half chicken, pan roasted and finished in butter lemon pan au jus. Served over garlic mashed potatoes and grilled asparagus.	
Vegetable Pomodoro	15.45
Broccoli, asparagus, mushroom and spinach with tomato, onion, fresh basil and confit garlic in a basil-garlic essence oil. Tossed with rigatoni pasta and shaved parmesan.	
Shrimp a la Vodka	18.95
Shrimp, garlic, onion, tomato and mushroom in a creamy vodka sauce tossed with linguine.	
Executive Combo	22.95
A half rack of our signature BBQ baby back ribs, lump crab cake, seasoned hand cut fries and coleslaw.	
Lamb Bolognese	18.00
Our hearty rich in house ground lamb Bolognese tossed with rigatoni pasta, shaved parmesan and fresh mint.	
Wild Mushroom Ravioli	16.95
Ravioli, simmered in a sage brown butter sauce, with sundried tomatoes, mushrooms and topped with parmesan panagratato.	
* 14 oz. Porterhouse	27.95
Grilled to taste 14oz seasoned certified porterhouse served with broccoli and mashed potatoes.	

EXECUTIVE

BEVERAGES

DINNER

Cold

Sparkling Water:	500ml	4.95
	1 Liter	7.95
Fresh Brewed Ice Tea		2.95
Soft Drinks		2.55
Pepsi/ Diet Pepsi/ Sierra Mist/ Root Beer/ Lemonade/ Ginger Ale		
Seasoned Tomato Juice		2.95
Fresh Squeezed Orange Juice		5.25
Orange Juice-Lemonade		4.00
Cranberry Juice		2.75
Apple Juice		2.75
Milk		1.95
Chocolate Milk		2.50
Iced Tea-Lemonade		2.75
Cold Brew Coffee		4.25

Hot

Assorted Hot Teas	3.55
Coffee	2.55
Cappuccino	3.55
Espresso	3.55
Hot Chocolate	3.55

20% Gratuity Will Be Applied To Parties over 6 Persons