J. ALEXANDER'S RESTAURANT

SOUPS & STARTERS

CHEF'S DAILY SOUP 6
DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 8
MR. JACK'S CRISPY CHICKEN – Hand-breaded, served with french fries 14
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 12
FIRE-GRILLED ARTICHOKES – Seasoned with herb butter. With rémoulade 13
SMOKED SALMON DIP* – Smoked in-house 14
CALAMARI – Seasoned, breaded and deep fried. Served with marinara sauce 15

SALADS

ALEX'S SALAD
Bacon, cheese, tomatoes, cucumbers and croutons 10
ORIGINAL CAESAR SALAD
Croutons and Reggiano Parmesan 10
ASHFORD SALAD
Mixed greens, bacon, bleu cheese, egg, croutons with creamy bleu cheese dressing 12
GRILLED CHICKEN SALAD
Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette 15
CYPRESS SALAD
Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 15
THAI KAI SALAD
Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 15
ASIAN AHI TUNA SALAD*
Seared rare with field greens, wasabi in a cilantro vinaigrette 20

BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

VEGGIE BURGER – Made in-house, topped with Monterey Jack 13
OLD FASHIONED CHEESEBURGER* – With Tillamook cheddar 14
STEAK BURGER* – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 15
SO-CAL BURGER* – Avocado, Monterey Jack, arugula, tomatoes, and Kiawah Island dressing 15
FRENCH DIP* – Sliced Prime Rib, baguette and horseradish 20
HYDE PARK – Grilled chicken breast topped with Monterey Jack 14
COUNTRY CLUB – Ham, turkey, two cheeses, bacon and mayonnaise 15

TACO PLATTERS

STEAK* (OR CHICKEN) – Lettuce, sour cream sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 17
SHRIMP – Crispy shrimp, cabbage, red peppers, chives and Thai "Bang Bang" sauce 17
FISH – Daily fish selections, deep fried, avocado, chili mayonnaise 17

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

STEAK 'N' FRIES* – A French Brasserie style steak with garlic, served with french fries 26
NEW YORK STRIP* – Aged beef with NYO mac & cheese 35
FILET MIGNON WITH BÉARNAISE* – Center cut, baked potato 35
SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with "Smashed Potatoes" 28

SPECIALTIES

GRILLED SCOTTISH SALMON* – Fresh cold water salmon 29
AHI TUNA FILET* – Topped with wasabi mayonnaise. Served with "Smashed Potatoes," tomatoes, and a Toro dipping sauce 29
CILANTRO SHRIMP – Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 24
CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) Q
MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 19
ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with "Smashed Potatoes" 19
RATTLESNAKE PASTA – Southwestern spices, peppers and chicken 18
GRILLED PORK TENDERLOIN* – Cured in-house with Thai "Bang Bang" sauce and "Smashed Potatoes" 22
BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 28

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 6

SIDE ITEMS ALL 5

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Israeli Couscous
Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Black Beans and Rice ~ Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3/6/9

*THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Please make us aware of any food allergies.
Proper dress required. Gentlemen, please remove hats and caps.
Please ask your server about the Chairman's Wine Club.
The artwork on the cover of our menu is "Don't Get Around Much Anymore" by artist Creason Clayton.