J. ALEXANDER'S RESTAURANT

SOUPS & STARTERS

CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 6

MR. JACK'S CRISPY CHICKEN – Hand-breaded tenders, served with french fries 13

MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 12

FIRE-GRILLED ARTICHOKES – Seasoned with herb butter. With rémoulade 12

EMERALD COAST SHRIMP – Battered and fried Gulf shrimp 15

SMOKED SALMON DIP* – Smoked in-house 13

SALADS

ALEX'S SALAD
Bacon, cheese, tomatoes, cucumbers and croutons 10

ORIGINAL CAESAR SALAD
Croutons and Reggiano Parmesan 10

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 16

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 12

OLD FASHIONED CHEESEBURGER* – With Tillamook cheddar 14

STEAK BURGER* – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 15

PRIME RIB SANDWICH* – Served with french fries, au jus 19

FRENCH DIP* – Sliced Prime Rib, baguette and horseradish 19

HYDE PARK – Grilled chicken breast topped with Monterey Jack 13

COUNTRY CLUB – Ham, turkey, two cheeses, bacon and mayonnaise 15

FRESH FISH SANDWICH – Cut fresh daily with french fries 16

TACO PLATTERS

STEAK* (OR CHICKEN) – Lettuce, sour cream sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 16

SHRIMP – Crispy shrimp, cabbage, red peppers, chives and Thai "Bang Bang" sauce 16

FISH – Daily fish selections, deep fried, avocado, chili mayonnaise 16

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 25

NEW YORK STRIP* – Aged beef with NYO mac & cheese 34

STEAK MAUI* – Marinated ribeye with smashed potatoes 34

FILET MIGNON WITH BÉARNAISE* – Center cut, baked potato 33

SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with smashed potatoes 28

SPECIALTIES

TODAY'S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood grilled seafood everyday Q

GRILLED SCOTTISH SALMON* – Fresh cold water salmon 28

EMERALD COAST SHRIMP – Battered and fried Gulf shrimp served with french fries and cole slaw 21

AHI TUNA FILET* – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 27

CILANTRO SHRIMP – Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 21

CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) Q

ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 18

MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 19

RATTLESNAKE PASTA – Southwestern spices, peppers and chicken 18

GRILLED PORK TENDERLOIN* – Cured in-house with Thai "Bang Bang" sauce and smashed potatoes 20

BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 27

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 6

SIDE ITEMS ALL 5

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

HOUSEMADE DESSERTS

Suggested tableside by server.

*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 Creason Clayton.