

SOUPS & STARTERS

CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 6

DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 9

STEAK ROLLS – With Chimichurri sauce and spicy ranch dressing 12

MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 13

SMOKED SALMON DIP – Smoked in-house 13

SUSHI

CALIFORNIA ROLL

Crab salad, asparagus, sesame, avocado, chives, red pepper 12

CRUNCHY SHRIMP ROLL

Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, Sriracha mayonnaise 14

SPICY TUNA ROLL

Ahi tuna, cucumber, jicama, avocado, sesame, unagi sauce, Sriracha mayonnaise 15

MIKE'S FILET ROLL

Surimi, avocado and cream cheese, topped with beef tenderloin, Sriracha mayonnaise and masago 16

RAINBOW ROLL*

Seared ahi tuna, shrimp, avocado, unagi sauce, Sriracha mayonnaise 16

SALADS

ALEX'S SALAD

Bacon, cheese, tomatoes, cucumbers and croutons 10

ORIGINAL CAESAR SALAD

Croutons and Reggiano Parmesan 10

CYPRESS SALAD

Crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese and buttermilk ranch dressing 16

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 19

BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ADD PIMENTO CHEESE – \$1.00

VEGGIE BURGER – Made in-house, topped with Monterey Jack 14

OLD FASHIONED CHEESEBURGER* – With Tillamook cheddar 14

PIMENTO CHEESE BACON BURGER* – With Kiawah Island dressing 15

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

PRIME RIB SANDWICH* – Served with french fries, au jus 21

HYDE PARK – Grilled chicken breast topped with Monterey Jack 14

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

FISH TACOS – Three tacos with pico de gallo 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 26

STEAK MAUI* – Marinated ribeye with mashed potatoes 34

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

FILET MIGNON WITH BÉARNAISE* – Center cut, baked potato 35

SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with mashed potatoes 28 Extra cut 33

SPECIALTIES

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

GRILLED SALMON* – Fresh cold water salmon 28

AHI TUNA FILET* – Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 28

JUMBO FRIED SHRIMP – French fries, cole slaw and rémoulade sauce 27

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

ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 17

MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 18

GRILLED PORK TENDERLOIN* – Cured in-house with Thai “Bang Bang” sauce and mashed potatoes 20

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

Mashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3/6/9

J. ALEXANDER'S
RESTAURANT

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.

ACOUSTIC ENVIRONMENT DESIGNED BY STEVEN DURR DESIGNS AND DELIVERED BY BOSE PROFESSIONAL SYSTEMS.

THE ARTWORK ON THE COVER OF OUR MENU IS “LE PONT NEUF” BY CHARLES COX.

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

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