

## SOUPS & STARTERS

CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 6

DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 8

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 12

FIRE-GRILLED ARTICHOKE Fresh artichokes, fire-grilled and seasoned with herb butter. With rémoulade 12

STEAK ROLLS Finished with a Chimichurri sauce and spicy ranch dressing 10

## SUSHI

NIGIRI PLATE\* Scottish salmon and Hawaiian ahi tuna, with mounded sushi rice 16

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

RAINBOW ROLL\* Seared ahi tuna, shrimp, avocado, unagi sauce, Sriracha mayonnaise 16

MIKE'S FILET ROLL Surimi, avocado and cream cheese, topped with beef tenderloin, Sriracha mayonnaise and masago 16

SPICY HAWAIIAN ROLL\* Ahi tuna, mango, avocado, macadamia nuts, jalapeño 16

HAKO-STYLE TUNA\* Stacked ahi tuna, cucumber, avocado, chives, unagi sauce and Sriracha mayonnaise 15

## SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK RANCH, KIAWAH ISLAND, WHITE WINE VINAIGRETTE, CILANTRO VINAIGRETTE.

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

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 10

ALEX'S OR CAESAR SALAD WITH SOUP 14

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

THAI KAI SALAD Chicken, artisan mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 15

SHRIMP LOUIE SALAD Jumbo shrimp, Boston bibb lettuce, avocado, diced tomatoes and Kiawah Island dressing 17

ASIAN AHI TUNA SALAD\* Seasoned, 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. ADD PIMENTO CHEESE - \$1.00

VEGGIE BURGER Made in-house, topped with Monterey Jack 13

OLD FASHIONED CHEESEBURGER\* With Tillamook cheddar served all the way 14

BACON SWISS BURGER\* Topped with Swiss cheese and bacon 15

STEAK BURGER\* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 14

FRENCH DIP\* Sliced Prime Rib, baguette and horseradish served au jus 18

CHICKEN SALAD Open face on focaccia bread with orzo & wild rice 14

HYDE PARK Grilled chicken breast topped with Monterey Jack 13

COUNTRY CLUB Ham, turkey, Monterey Jack and cheddar cheese, bacon and mayonnaise 15

PANÉED FISH SANDWICH Fresh red fish, lightly breaded and seasoned 15

## 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 23

STEAK MAUI\* Marinated ribeye with baked potato 32

NEW YORK STRIP\* Aged beef with NYO mac & cheese 32

FILET MIGNON WITH BÉARNAISE\* Center cut with roasted red peppers. Served with mashed potatoes 32

PRIME RIB SANDWICH\* Served with french fries, au jus 22

SLOW ROASTED PRIME RIB\* Served au jus with roasted red peppers. Served with mashed potatoes 27 Extra cut 33

## SPECIALTIES

AHI TUNA FILET\* With wasabi mayonnaise, a Toro dipping sauce and roasted red peppers. Served with mashed potatoes 27

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

JUMBO FRIED SHRIMP French fries, Southern cole slaw and rémoulade sauce 25

CAROLINA CRAB CAKES Jumbo lump crab meat, chili mayonnaise and mustard sauce, with french fries and Southern cole slaw (LA) ☺

GRILLED SALMON\* Fresh cold water salmon with roasted red peppers. Served with orzo & wild rice 27

BRASSERIE CHICKEN Panko-crusted with parmesan cheese, lemon butter sauce and roasted red peppers. Served with mashed potatoes 21

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

ROTISSERIE CHICKEN One-half chicken seasoned with our special herb blend, with mashed potatoes and chicken demi-gloss pan sauce 18

GRILLED PORK TENDERLOIN\* Apricot horseradish sauce and roasted red peppers. Served with mashed potatoes 20

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and Southern cole slaw 25

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 5

## SIDE ITEMS ALL 5

French Fries ~ Southern Cole Slaw ~ Orzo & Wild Rice ~ Creamed Spinach ~ Mashed Potatoes

Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Seasonal Vegetable

## 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.

THE ARTWORK ON THE COVER OF OUR MENU IS "DON'T GET AROUND MUCH ANYMORE" BY CREASON CLAYTON..

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

RU/RC B RAL