J. ALEXANDER'S RESTAURANT

SOUPS & STARTERS

CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 6

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

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 13

CALAMARI – Seasoned 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

ALEX'S OR CAESAR SALAD WITH SOUP 15

GRILLED CHICKEN SALAD
Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette 15

REDWOOD SALAD
Rotisserie chicken, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 17

THAI KAI SALAD
Chicken, mixed greens, peanuts 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 12

OLD FASHIONED CHEESEBURGER – With Tillamook cheddar 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 15

FRENCH DIP – Sliced Prime Rib, baguette and horseradish 19

HYDE PARK – Grilled chicken breast topped with Monterey Jack 12

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

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

CRISPY FISH SANDWICH – Cut fresh daily with french fries 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

STEAK MAUI – Marinated ribeye with mashed potatoes 34

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 mashed potatoes 28

SPECIALTIES

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

GRILLED SCOTTISH SALMON – Fresh cold water salmon 22

ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 19

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

RATTLESNAKE TAGLIATELLE – Southwestern spices, peppers and chicken 17

GRILLED PORK TENDERLOIN – Cured in-house with Thai "Bang Bang" sauce and mashed 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 ~ Heirloom Beets ~ Orzo & Wild Rice ~ Israeli Couscous
Daily Vegetable ~ Mashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

Please make us aware of any food allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
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 "Two Clarinets" by artist Randy Moberg.

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