

SOUPS & STARTERS

CHEF'S DAILY SOUP 6

DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 10

MR. JACK'S CRISPY CHICKEN – Hand-breaded, served with french fries 15

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

FIRE-GRILLED ARTICHOKE – 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 16

CYPRESS SALAD

Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 18

THAI KAI SALAD

Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 17

ASIAN AHI TUNA SALAD*

Seared rare with field greens, wasabi in a cilantro vinaigrette 20

BURGERS & SANDWICHES

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

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

OLD FASHIONED CHEESEBURGER* – With Tillamook cheddar 15

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 16

FRENCH DIP* – Sliced Prime Rib, baguette and horseradish 20

HYDE PARK – Grilled chicken breast topped with Monterey Jack 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 28

NEW YORK STRIP* – Aged beef with NYO mac & cheese 36

FILET MIGNON WITH BÉARNAISE* – Center cut, baked potato 36

SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with “Smashed Potatoes” 29 / 16 oz. Extra Cut 34

SPECIALTIES

GRILLED 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 21

ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes” 20

RATTLESNAKE PASTA – Southwestern spices, peppers and chicken 19

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

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

J. ALEXANDER'S
RESTAURANT

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

WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED 'MEDIUM WELL' OR ABOVE.
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

RB/EN B DUN