

SOUPS & STARTERS

CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 6

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

MR. JACK'S CRISPY CHICKEN – Buttermilk hand-breaded tenders 14

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

FIRE-GRILLED ARTICHOKES – Seasoned with herb butter. With rémoulade 14

SMOKED SALMON DIP* – Smoked in-house 14

ARTISAN PIZZAS

MARGHERITA – Tomato sauce, fresh mozzarella and fresh basil 13

SAUSAGE – In-house made fennel sausage, panna, red onions and scallions 15

BBQ – Homemade barbecue sauce, roasted chicken, smoked Gouda, caramelized onions and fresh mozzarella 15

WILD MUSHROOM – Homemade panna sauce, wild mushrooms, roasted garlic and parmesan 14

ITALIAN MEATS – Homemade tomato sauce, seasoned ground beef, bacon, fennel sausage and pepperoni 16

SALADS

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

ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 10

FAUCON SALAD – Mixed greens, bacon, bleu cheese, egg, croutons with creamy bleu cheese dressing 13

THAI KAI SALAD – Artisan greens, grilled chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce 16

CYPRESS SALAD – Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 17

GRILLED CHICKEN SALAD – Feta cheese, olives, tomatoes with champagne vinaigrette 16

DRAGON SALAD – Thai inspired beef salad with noodles, mango, avocado, peanuts, and mint in a red chili vinaigrette 17

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 – House-made recipe with fresh beets, black beans and brown rice, with a ginger soy glaze and Monterey Jack 14

OLD FASHIONED CHEESEBURGER* – With Tillamook cheddar 15

BACON SWISS BURGER* – Topped with Swiss cheese and bacon 16

DOUBLE-STACK BURGER* – Two crispy patties, onion, kosher dill pickles, topped with American cheese 15

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

HYDE PARK – Grilled chicken breast topped with Monterey Jack 14

NASHVILLE HOT CHICKEN SANDWICH – Southern slaw, kosher dill pickle and ranch dressing 15

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

PANÉED FISH SANDWICH – Lightly breaded and seasoned, with french fries 18

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

FILET KABOB* – Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 31

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

STEAK MAUI* – Marinated ribeye with mashed potatoes 36

FILET MIGNON WITH BÉARNAISE* – Center cut, mashed potatoes and roasted red peppers 36

PRIME RIB SANDWICH* – Served with french fries, au jus 20

SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with mashed potatoes and seasonal green vegetable 30
16 oz. Extra cut 35

SPECIALTIES

AHI TUNA FILET* – Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 29

GRILLED SALMON* – Fresh cold water salmon, with mashed potatoes and seasonal green vegetable 28

CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce.

With french fries and cole slaw (LA) Q

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

BRASSERIE CHICKEN – Panko-crusted with parmesan cheese and lemon butter caper sauce, mashed potatoes, seasonal green vegetable 23

MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 20

RATTLESNAKE TAGLIATELLE – Southwestern spices, peppers and chicken 18

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 ~ Orzo & Wild Rice ~ Seasonal Green Vegetable ~ Mashed Potatoes

Black Beans and Rice ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Roasted Red Peppers

Israeli Couscous ~ Kale & Quinoa

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3/6/9

J. ALEXANDER'S
RESTAURANT



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 "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.

ER/EN B WBR