

## 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 12

MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 12

FIRE-GRILLED ARTICHOKES – Seasoned with herb butter. With rémoulade 13

SMOKED SALMON DIP\* – Smoked in-house 13

## ARTISAN PIZZAS

MARGHERITA – Tomato sauce, fresh mozzarella and fresh basil 12

SAUSAGE – In-house made fennel sausage, panna, red onions and scallions 14

BBQ – Homemade barbecue sauce, roasted chicken, smoked Gouda, caramelized onions and fresh mozzarella 13

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 9

ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 9

ALEX'S OR CAESAR SALAD WITH SOUP 12

FAUCON SALAD – Mixed greens, bacon, bleu cheese, egg, croutons with creamy bleu cheese dressing 12

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

GRILLED CHICKEN SALAD – Feta cheese, olives, tomatoes with champagne vinaigrette 15

CYPRESS SALAD – Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 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 19

## 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 13

OLD FASHIONED CHEESEBURGER\* – With Tillamook cheddar 14

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

DOUBLE-STACK BURGER\* – Two crispy patties, onion, kosher dill pickles, topped with American cheese 14

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

HYDE PARK – Grilled chicken breast topped with Monterey Jack 14

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

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

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

PANÉED FISH SANDWICH – Lightly breaded and seasoned, 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 23

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

STEAK MAUI\* – Marinated ribeye with mashed potatoes 33

FILET MIGNON WITH BÉARNAISE\* – Center cut, mashed potatoes and roasted red peppers 34

PRIME RIB SANDWICH\* – Served with french fries, au jus 19

SLOW ROASTED PRIME RIB\* – Aged Mid-Western beef served au jus with mashed potatoes and seasonal green vegetable 28

16 oz. Extra cut 34

## SPECIALTIES

AHI TUNA FILET\* – Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 27

GRILLED SALMON\* – Fresh cold water salmon, with mashed potatoes and seasonal green vegetable 22

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 17

BRASSERIE CHICKEN – Panko-crusting with parmesan cheese and lemon butter caper sauce, mashed potatoes, seasonal green vegetable 21

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 18

BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 27

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 "TWO CLARINETS"  
BY ARTIST RANDY MOBERG.

\*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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