

STARTERS

CHICKEN PASTA SOUP 5

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

SPINACH CON QUESO Served with pico de gallo and tortilla chips 10

FIRE-GRILLED ARTICHOKE With rémoulade 12

CALAMARI Seasoned, breaded and deep-fried with marinara sauce 15

SMOKED SALMON DIP House-smoked salmon with toast 11

J. ALEXANDER'S
RESTAURANT

KING OF PRUSSIA, PA. EST. 2018

SUSHI

CALIFORNIA ROLL 10

KAPPA MAKI* 10

SPICY TUNA ROLL* 11

RAINBOW ROLL* 11

SPICY HAWAIIAN ROLL* 11

CRUNCHY SHRIMP ROLL 12

MIKE'S FILET ROLL* 13

NIGIRI PLATE* 13

AVOCADO BOMB* 13

SALADS

In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, White Wine Vinaigrette, Cilantro Vinaigrette.

ALEX'S SALAD With bacon, cheese, tomatoes, cucumbers and rustic croutons 8

ORIGINAL CAESAR SALAD Grated Reggiano parmesan, rustic croutons (add rotisserie chicken +6, add salmon +7) 8

ALEX'S OR CAESAR SALAD WITH SOUP 11

GRILLED CHICKEN SALAD Tortilla strips, feta cheese, olives, tomatoes with white wine vinaigrette 12

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 14

THAI KAI SALAD Grilled chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 14

ASIAN AHI TUNA SALAD* Seared, rare with field greens, wasabi in a cilantro vinaigrette 18

BURGERS, SANDWICHES & ETC.

We grind fresh chuck daily for our hand-pattied burgers.

VEGGIE BURGER Made in-house. Served all the way with Monterey Jack 11

OLD FASHIONED CHEESEBURGER* Served all the way with aged Tillamook cheddar 12

BACON SWISS BURGER* Lettuce, tomato, onions, and pickle 13

FRENCH DIP* Sliced Prime Rib, soft baguette, creamy horseradish, served au jus 16

CRISPY FISH SANDWICH Seasoned fresh fish, with chef's tartar sauce and lettuce 13

MAINLINE CHICKEN SANDWICH Buttermilk-dipped fried chicken, baby Swiss, sliced tomato, dressed kale on signature bun 12

FISH TACOS Daily fish selections, deep fried, avocado, chili mayonnaise 12

ENTRÉES

STEAK 'N' FRIES* A French Brasserie style steak with garlic, served with fries 20

TODAY'S FRESH FISH We offer a selection of panéed, pan-roasted, or hardwood grilled seafood Q

AHI TUNA FILET* Wasabi mayonnaise. Served with pommes purée, heirloom cauliflower and a Toro dipping sauce 29

JUMBO FRIED SHRIMP French fries, cole slaw, cocktail and rémoulade sauces 26

CAROLINA CRAB CAKES Jumbo lump crab meat, chili mayonnaise and Fallot mustard sauce. French fries and cole slaw (LA) Q

GRILLED SALMON* Fresh cold water, Norwegian salmon with orzo and wild rice and roasted peppers 19

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and cole slaw 15

ROTISSERIE CHICKEN Special herb blend with pommes purée and a chicken demi-glace 14

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, french fries and Southern cole slaw 23

SIDES & SMALL PLATES 5

French Fries | Southern Cole Slaw | Broccoli with Lemon and Reggiano | Orzo & Wild Rice | Heirloom Cauliflower
Pommes Purée | Loaded Baked Potato | Sautéed Baby Bok Choy with Garlic Oil | Not Your Ordinary Mac & Cheese
Roasted Peppers | Seasonal Vegetable | Seasoned Rice

SEASONAL VEGETABLE PLATE Your choice of four vegetables 18

Alex's Salad to accompany your entrée 5

*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 not guarantee any meat ordered 'medium well' or above. All ingredients are not listed, please make us aware of any food allergies. Proper dress required. Gentlemen, please remove your hats and caps. The artwork on our menu is "Two Clarinets" by Randy Moberg.



RU/EN A KOP