

STARTERS

- Chef's Daily Soup** 5
Chicken Pasta Soup 5
Colossal Buttermilk Onion Rings 7
Huevos Rolls - Southwestern spices, chicken and Monterey Jack cheese 9
Mexico City Spinach con Queso - Served with tortilla chips 9
Mr. Jack's Crispy Chicken Fingers - Hand-breaded with french fries 11
Calamari - Seasoned, breaded and deep fried. Served with marinara sauce 12

SALADS

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

- Alex's Salad** - With bacon, cheese, grape tomatoes, cucumbers and croutons 9
Original Caesar Salad - With croutons and Reggiano Parmesan 9
Alex's or Caesar Salad with Soup 12
Ashford Salad - Mixed greens, bacon, bleu cheese, egg, croutons with creamy bleu cheese dressing 10
Cypress Salad - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 13
Grilled Chicken Salad - Feta cheese, olives, grape tomatoes, tortilla strips with fresh herb vinaigrette 13
Thai Kai Salad - Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 14
Rotisserie Chicken Cobb Salad - With bacon, bleu cheese, egg, avocado and bleu cheese dressing 15
Asian Ahi Tuna Salad* - Seared, rare with field greens, wasabi in a cilantro vinaigrette 16

BURGERS, SANDWICHES & SMALL PLATES

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

- Veggie Burger** - Made in-house with Monterey Jack 10
Old Fashioned Cheeseburger* - With Tillamook cheddar 11
Bacon Swiss Burger* - Topped with Swiss cheese and bacon 11
French Dip* - Sliced Prime Rib, baguette and horseradish 17
Vegetable Plate - Daily fresh selections. Please ask your server 12
Chicken Salad - Open face on focaccia bread with orzo & wild rice 12
Hyde Park - Grilled chicken breast with Monterey Jack 11
Roti Chicken Dip - "Pulled" rotisserie chicken, baguette with chicken jus for dipping 13
Country Club - Ham, turkey, two cheeses, bacon and mayonnaise 11
Fish Tacos - Daily fish selections, deep fried, avocado, chili mayonnaise 14
Fresh Fish Sandwich* - Cut fresh daily, with rémoulade sauce 14

STEAKS & PRIME RIB

Steaks finished with Maitre d' butter and are grilled over a live hardwood fire. We only serve *Certified Angus Beef** for our steaks and prime rib.

- Steak 'N' Fries*** - A thin, French Brasserie style steak with garlic, Maitre d' butter and fries 19
Filet Kabobs* - Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 25
Steak Maui* - 12 oz. marinated ribeye with "Smashed Potatoes" 23
New York Strip* - 16 oz. aged beef with NYO mac & cheese 27
Filet Mignon with Béarnaise** - 10 oz. center cut, baked potato 27
Prime Rib Sandwich* - 8 oz. with french fries, au jus 16
Slow Roasted Prime Rib* - 12 oz. aged Mid-Western beef served au jus with "Smashed Potatoes" 21
Extra Thick 16 oz. Cut 25

FRESH FISH & SEAFOOD

- Today's Featured Fish*** - We offer a wide selection of fresh panéed or hardwood grilled seafood every day Q
Panéed Pecan Trout - Pan-fried, finished with a Fallot Dijon mustard sauce and cole slaw 19
Ahi Tuna Filet* - Ginger-mustard glaze with "Smashed Potatoes" and cole slaw 26
Cilantro Shrimp - Black Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 17
Sea Scallops - Israeli couscous, asparagus, lemon butter 27
Carolina Crab Cakes - Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries 26
Grilled Norwegian Salmon* - Fresh cold water salmon 22
Lunch cut served until 4pm 15

OTHER SPECIALTIES

- Rotisserie Chicken** - One-half chicken roasted and seasoned with our special herb blend. Served with "Smashed Potatoes" 16
Mr. Jack's Crispy Chicken Platter - South Carolina low country recipe with french fries and cole slaw 15
Rattlesnake Pasta - Southwestern spices, peppers and chicken 14
Grilled Pork Tenderloin* - Cured in-house with Thai "Bang Bang" sauce and "Smashed Potatoes" 19
Barbecue Danish Baby Back Ribs - Served with Plum Creek bbq sauce, Tequila beans and cole slaw 23

DESSERTS

- Carrot Cake** - Served warm with cream cheese icing 6
Very Best Chocolate Cake - With Bluebell Vanilla ice cream 7
Crème Brûlée - Finished with mascarpone cheese and fresh fruit 7
Powerful Stuff - Ice cream pie. Enough for two. 8
Espresso 1 ♦ **Cappuccino** 3

SIDES, ETC.

ALL 4

- French Fries ♦ Southern Cole Slaw ♦ Broccoli ♦ Tequila Beans+ ♦ Orzo & Wild Rice ♦ Israeli Couscous ♦ Daily Vegetable
Smashed Potatoes ♦ Not Your Ordinary Mac & Cheese ♦ Loaded Baked Potato
Alex's or Caesar salad to accompany your entree 5

Please make us aware of any food allergies.

*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a foodborne illness.

Please no smoking.

An 18% gratuity will be added to parties of six or more adults.

No cell phones in the dining room.

*Certain items on our menu contain alcohol.

We sincerely appreciate your business.

The artwork on the cover of our menu is "You've Got What Gets Me"
by Southern artist Polly Cook (pollycook.etsy.com).

RP/ER DUN



J. ALEXANDER'S
RESTAURANT
Straightforward American Food*

Providing outstanding service and the highest quality food is our objective. A few of the things we do:
We serve only U.S.D.A. Choice or higher Certified Angus Beef® brand.
Hand-cut and trim all of our steaks in house.
Use only the freshest available fish hand-cut daily in our kitchen.
Make all of our desserts in our kitchen.