

SOUPS & STARTERS

CHEF’S DAILY SOUP 9

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 14

MEXICO CITY SPINACH CON QUESO Tortilla chips 18

FIRE–GRILLED ARTICHOKES Rémoulade (limited availability) 18

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 21

AVOCADO BOMB* Hand-cut Ahi tuna, crab salad, crispy wontons 23

SALADS

ADD CHICKEN +8, SALMON OR SHRIMP +12

ALEX’S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic croutons, choice of dressing 14

Made in-house salad dressings: Honey Dijon, Bleu Cheese, Kiawah Island, Ranch, Vinaigrette, Cilantro Vinaigrette

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14

GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 20

CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumbers, bacon, cheese, cornbread croutons, ranch dressing 20

THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanutsauce 20

ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, avocado, wonton strips, mixed greens, wasabi, red onions, cilantro vinaigrette 26

BURGERS & SANDWICHES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND–PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES.

VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack 18

OLD FASHIONED CHEESEBURGER* Certified Angus Beef® , served all the way, aged Tillamook cheddar, brioche bun 21

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, brioche bun, grilled onions, Kiawah Island dressing 21

FRENCH DIP* Thinly sliced, baguette, horseradish 27

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 19

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing, brioche bun 19

COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 19

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D’ BUTTER, EXCEPT FOR MARINATED STEAKS.

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

STEAK ‘N’ FRIES* Aged Certified Angus Beef®, French Brasserie style, maître d butter 36

FILET KABOBS* Aged marinated medallions, hardwood-grilled vegetables, Louisiana rice 42

NEW YORK STRIP* Certified Angus Beef®, NYO mac & cheese 51

STEAK MAUI* Marinated ribeye, smashed potatoes 51

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 52

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 43



SEAFOOD & SPECIALTIES

TODAY’S FRESH SEAFOOD SELECTION* MKT

GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice salad 35 (lunch cut available until 4PM)

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice salad, ripened tomatoes 38

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw MKT

CILANTRO SHRIMP Cajun jumbo shrimp, cilantro oil, cajun spices, Southern coleslaw, couscous 30

ROASTED CHICKEN 24-hour brine, special herb blend, smashed potatoes, lemon rosemary au jus 28

MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 25

PORK CHOP* Hardwood-grilled, apricot glaze, broccoli, smashed potatoes 34

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 34

ALEX’s or Caesar salad to accompany your entrée 9 / split-plate charge 7

SIDE ITEMS

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice Salad | Seasonal Vegetable

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | RipenedTomatoes | Couscous

HOUSEMADE DESSERTS

Suggested tableside by server.

*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnessPlease make us aware of any food allergies. An 18% gratuity will be added to parties of six or more. However, gratuity is up to your discretion. Proper dress required. Gentlemen, please remove hats and caps. Helpful Dining Guidelines at jalexanders.com.