



FOUR-COURSE MENU—\$27.99

CHOICE OF APPETIZER

BACON GRILLED SHRIMP

WITH CREOLE HONEY MUSTARD

FRIED GREEN TOMATO

WITH ROASTED RED PEPPER SAUCE AND
GOAT CHEESE DRIZZLE

CHOICE OF SOUP OR SALAD

ALEXANDER'S HOUSE SALAD:

PARMESAN PEPPERCORN DRESSING OR
RASPBERRY VINAIGRETTE

SOUP DU JOUR

CHOICE OF ENTRÉE

WIENER SCHNITZEL

BREADED AND PAN SAUTÉED VEAL CUTLET
TOPPED WITH CAPERS

FRIED SHRIMP

SERVED WITH COLESLAW AND FRENCH FRIES

BLUE FIN CRAB CAKE

SERVED WITH A CILANTRO CHILI-LIME
REMOULADE SAUCE

ATLANTIC SALMON

GRILLED WITH A BASIL AIOLI SAUCE

MAHI MAHI

GRILLED WITH GINGER PECAN CRUST AND
CREOLE HONEY MUSTARD GLAZE

PRIME RIB

10 OZ. CUT WITH TRADITIONAL AU JUS

PORK LOIN

SLOW ROASTED WITH CARAMELIZED APPLES &
SUN-DRIED CRANBERRIES

SEA SCALLOPS

SUNDRIED TOMATO CRUSTED AND FINISHED
WITH BASIL AIOLI

PASTA DU JOUR

NIGHTLY PASTA SPECIAL

CHOICE OF DESSERT

PEANUT BUTTER PIE ~ KEY LIME PIE ~ HILTON HEAD ICE CREAM

NOT VALID WITH ANY OTHER PROMOTIONAL OFFERS. SORRY, NO SPLIT PLATE OR SUBSTITUTIONS.
FOR YOUR CONVENIENCE, ALEXANDER'S ADDS AN 18% GRATUITY TO SEPARATE CHECKS AND
PARTIES OF SIX OR MORE.