



Alexander's™

\$27.99

First Course

Alexander's House Salad

Choice of parmesan peppercorn or raspberry vinaigrette

Creamy Seafood Chowder

Soup Du Jour

Bacon Wrapped Shrimp

With whole grain mustard sauce

Fried Green Tomatoes

With fire roasted pimento cheese and balsamic reduction

Crispy Calamari

Tossed with sliced banana peppers and served with house marinara sauce

Second Course

BBQ Spiced Mahi Mahi

Seasoned and grilled mahi served with garlic parmesan rice pilaf and vegetable du jour finished with a citrus beurre blanc

Grilled Atlantic Salmon

Grilled salmon served with whipped potatoes and vegetable du jour finished with hollandaise sauce

Shrimp and Grits

Sautéed shrimp with andouille sausage gravy and fried cheddar grits. Topped with sliced green onions and grape tomatoes

Jumbo Lump Crab Cake

Crab cake served with whipped potatoes and vegetable du jour finished with cilantro lime remoulade

Stuffed Flounder

Crab stuffed flounder served with garlic Parmesan rice pilaf and vegetable du jour finished with lobster cream sauce

Wiener Schnitzel

Breaded pan fried veal cutlet served with whipped potatoes and vegetable du jour finished with red wine demi glace and capers

Herb Roasted Chicken

Herb roasted bone in chicken breast served with whipped potatoes and vegetable du jour finished with knob creek smoked maple green peppercorn demi glace

Grilled Sirloin

6 oz sirloin served with whipped potatoes and vegetable du jour finished with a red wine demi glace

Third Course

Key West Style Key Lime Pie

House made served with whipped cream and raspberry drizzle

Peanut Butter Pie

Creamy peanut butter pie with oreo crust finished with chocolate sauce and whipped cream

Hilton Head Ice Cream Sundae

Vanilla bean ice cream with chocolate sauce and toasted almonds