



Restaurant Week Dinner

SATURDAY, FEBRUARY 20 – SATURDAY, FEBRUARY 27

THREE COURSE PRIX FIXE • \$30++ PER PERSON

Starter
Choice of One

LOWCOUNTRY CRAB SOUP

SOUP DU JOUR

WINTER GREENS

Mixed Greens, Compressed Citrus, House CTC, Fried Goat Cheese, Pomegranate, Local Honey Vinaigrette

CAESAR SALAD

Romaine Hearts, Garlicky Croutons, Grana Padano Cheese, Anchovy Dressing

Entrée
Choice of One

ALEXANDER'S SHRIMP AND GRITS

Andouille Sausage "Gravy", Adluh Grits, Cherry Tomatoes, Scallion

FRESH LOCAL CATCH

Your server will describe today's fish offering, straight from the dock with Chef's daily preparation

HERB ROASTED PRIME RIB

8 oz cut, Au Jus, Horseradish, Whipped Yukon Gold Potatoes, Daily Vegetable

Dessert
Choice of One

OLD FASHION CHOCOLATE FUDGE CAKE

APPLE COBBLER

Served with Vanilla Ice Cream



DURING RESTAURANT WEEK WE WILL ALSO BE FEATURING DISHES
FROM OUR UPCOMING NEW SPRING MENU!

RESERVATIONS ARE RECOMMENDED. CALL 866-921-6639 AFTER 12:00 NOON
OR RESERVE ONLINE AT ALEXANDERSRESTAURANT.COM



PALMETTO DUNES™
OCEANFRONT RESORT

ALEXANDER'S IS LOCATED AT
76 QUEENS FOLLY RD, HILTON HEAD ISLAND