



Restaurant Week Dinner

SATURDAY, JANUARY 26 – SUNDAY, FEBRUARY 10

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

First Course Choice of One

LOWCOUNTRY CRAB SOUP

SOUP DU JOUR

WINTER GREENS

Roasted Butternut Squash, Candied Pecans, Fried Goat Cheese, Pomegranate, Maple Vinaigrette

CAESAR SALAD

Sourdough Croutons, Parmigiano Reggiano, White Truffle Dressing

Entrée Choice of One

ALEXANDER'S SHRIMP AND GRITS

Andouille Sausage "Gravy", Geechie Boy 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

CHOCOLATE DECADENCE

Milk Chocolate Mousse, Dark Chocolate, Raspberry Sorbetto

BANANA BREAD PUDDING

Granny Smith Apples Foster, Godiva Syrup, Vanilla Bean Ice Cream

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