

SOUPS & STARTERS

- CHICKEN PASTA SOUP 8
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- FIRE-GRILLED ARTICHOKEs Rémoulade (limited availability) 16
- SMOKED SALMON DIP House smoked, dill tartar sauce, toast points (limited availability) 17
- GIUSEPPE’S MEATBALLS Homemade Fennel sausage, parmesan, classic marinara 16

SALADS

IN-HOUSE MADE SALAD DRESSINGS: HONEY DIJON, CREAMY BLEU CHEESE, CLASSIC RANCH, KIAWAH ISLAND, VINAIGRETTE, CILANTRO VINAIGRETTE

ADD CHICKEN +6, SALMON OR SHRIMP +10..

- ALEX’S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 14
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- THAI KAI SALAD Grilled chicken, artisian greens, peanuts, cilantro vinaigrette, Thai peanut sauce 19
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread, ranch dressing 19
- GRILLED CHICKEN SALAD Feta cheese, olives, tomatoes, vinaigrette 19
- ASIAN AHI TUNA SALAD* Seared rare, mixed greens, wasabi, cilantro vinaigrette 24

BURGERS & SANDWICHES

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. BURGERS AND SANDWICHES SERVED WITH FRENCH FRIES

- VEGGIE BURGER Made in-house, Monterey Jack 16
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, served all the way 18
- FRENCH DIP* Thinly sliced, baguette, horseradish 24
- COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise 17
- HYDE PARK Grilled chicken breast topped with Monterey Jack 17
- NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing 17
- PRIME RIB SANDWICH* Au jus 26

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 34
- FILET KABOB* Aged marinated medallions, hardwood-grilled vegetables, Louisiana rice 40
- NEW YORK STRIP* Certified Angus Beef ®, NYO mac & cheese 46
- STEAK MAUI* Marinated ribeye with smashed potatoes 47
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 47
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 41



SEAFOOD

- TODAY’S FRESH SEAFOOD SELECTION MKT
- SEARED AHI TUNA* Hawaiian ahi tuna, sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 34
- GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice 34
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries (limited availability) MKT

SPECIALTIES

- ROTISSERIE CHICKEN 24-hour brine, special herb blend, smashed potatoes, lemon rosemary au jus 24
- MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 24
- BRASSERIE CHICKEN Panko-crusted, parmesan, lemon butter caper sauce smashed potatoes 24
- OLD WORLD LASAGNA Homemade fennel sausage, marinara, creamy ricotta, mozzarella, parmesan 24
- ROASTED PORK CHOP Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 30
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 32
- ALEX’s or Caesar salad to accompany your entrée 8

SIDES

French Fries | Southern Cole Slaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice | Seasonal Vegetable

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

HOUSEMADE DESSERTS & FRENCH PRESS COFFEE

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 illness. Please 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. Helpful Dining Guidelines at jalexanders.com.

WINES WE LOVE TO DRINK

- ROMBAUER CHARDONNAY – Carneros 17/66
- HONIG SAUVIGNON BLANC – Napa Valley 13/50
- CHÂTEAU MIRAVAL ROSÉ – Côtes De Provence 13/50
- LOUIS ROEDERER BRUT PREMIER CHAMPANGE – DOC Vento 70
- THE PRISONER CHARDONNAY – Carneros 60
- QUILT CABERNET SAUVIGNON – Napa Valley 16/66
- FLOWERS PINOT NOIR – Sonoma Coast 16/66
- GROTH CABERNET SAUVIGNON – Oakville, Napa Valley 95
- PENNER–ASH PINOR NOIR – Willamette Valley 115
- CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH –California 60

WHITES

CHAMPAGNE & SPARKLING

- GRUET BRUT NV – New Mexico 12/46
- MIONETTO PROSECCO – Treviso DOC 12/46
- LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50
- MUMM CUVÉE NAPA BRUT NV – Napa Valley 45
- LOUIS ROEDERER BRUT PREMIER – DOC Vento 70
- VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 135

CHARDONNAY

- ST. FRANCIS – Sonoma County 12/46
- FERRARI–CARANO – Sonoma County 13/50
- CHALK HILL – Russian River Valley 14/54
- FRANK FAMILY – Carneros 16/62
- ROMBAUER – Carneros 17/66
- CHATEAU STE. MICHELLE CANOE RIDGE – Horse Heaven Hills 38
- THE PRISONER – Carneros 60
- GARY FARRELL – Russian River Valley 65
- CAKEBREAD CELLARS – Napa Valley 78
- FLOWERS – Sonoma Coast 115

SAUVIGNON BLANC & FUMÉ BLANC

- FERRARI–CARANO FUMÉ BLANC – Sonoma County 12/46
- DASHWOOD – Marlborough, New Zealand 12/46
- HONIG – Napa Valley 13/50
- CRAGGY RANGE TE MUNA ROAD VINEYARD – Martinborough, New Zealand 50
- SILVERADO MILLER RANCH – Yountville, Napa Valley 45

OTHER WHITES & ROSÉ

- FLEUR DE MER ROSÉ – Côtes de Provence 12/46
- CHÂTEAU MIRAVAL ROSÉ – Côtes De Provence 13/50
- LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 12/46
- SCHLOSS VOLLRADS RIESLING – Rheingau, Germany 14/54
- BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 11/42
- FERRARI–CARANO PINOT GRIGIO – Sonoma County 12/46
- MARCO FELLUGA PINOT GRIGIO – Collio, Italy 45

Tastings of our wines by the glass are available. Please ask your server.

HANDCRAFTED MARTINIS

- THE DUKE
- Classic Martini : Twist or Olives : Your choice of Vodka or Gin
- ‘21’ MANHATTAN
- Sweet Vermouth : Bitters : Your choice of Bourbon or Whiskey
- PEAR MARTINI 16
- Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger
- SOUTHERN MARTINI 16
- Buffalo Trace Bourbon : Black Cherry Jam : Honey Syrup : Angostura Bitters
- FLEUR–DE–LIS 16
- Wheatley Vodka : St~Germain : Grapefruit : Sparkling Wine
- ESPRESSO MARTINI 16
- Stoli Vanilla Vodka : Espresso : Kahlúa : Bailey’s Irish Cream
- HUMMINGBIRD 16
- Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños
- RED–HEADED RITA 16
- El Mayor Blanco Tequila : Pomegranate Juice
- CINDY’S LEMON DROP 16
- Ketel One Citroen Vodka : Lemon Juice
- ENGLISH MARTINI 16
- Plymouth English Gin : Cucumber : Fresh Mint

Spirit substitutions for handcrafted martinis and cocktails may affect menu price.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

- LIBERTY SCHOOL – Paso Robles 12/46
- DAOU – Paso Robles 15/58
- QUILT – Napa Valley 17/66
- ROTH ESTATE – Alexander Valley 47
- STARMONT – Napa Valley 58
- FOLEY JOHNSON ESTATE – Napa Valley 80
- HONIG – Napa Valley 90
- KULETO ESTATE – Napa Valley 98
- GROTH – Oakville, Napa Valley 95
- HEITZ – Napa Valley 135
- CADE HOWELL MOUNTAIN – Napa Valley 140
- SILVER OAK – Napa Valley 215

MERLOT

- J. LOHR “LOS OSOS” – Paso Robles 12/46
- MARKHAM – Napa Valley 55
- FERRARI–CARANO – Sonoma County 60
- DUCKHORN – Napa Valley 95

PINOT NOIR

- A TO Z – Oregon 12/46
- ELOUAN – Oregon 13/50
- ANGELS INK – Monterey, California 14/54
- FLOWERS – Sonoma Coast 17/66
- WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 48
- MEIOMI – California 50
- BELLE GLOS “BALADE” – Santa Rita Hills 58
- THE FOUR GRACES – Willamette Valley 60
- GARY FARRELL – Russian River Valley 75
- PENNER–ASH – Willamette Valley 115
- ROCHIOLI – Russian River Valley 150

ZINFANDEL

- SEGHESIO – Sonoma County 13/50
- 8 YEARS IN THE DESERT BY ORIN SWIFT – California 18/70
- METTLER “EPICENTER” OLD VINE – Lodi 46
- FROG’S LEAP – Napa Valley 60

DESSERT SELECTIONS

- FONSECA BIN 27 375 ML BOTTLE – Portugal 9/~

OTHER INTERESTING REDS

- SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia 12/46
- ALTA VISTA “VIVE”MALBEC– Mendoza, Argentina 12/46
- CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH –California 60
- ABSTRACT BY ORIN SWIFT – Napa, California 75
- THE PRISONER – California 80
- BLUE EYED BOY SHIRAZ BY MOLLYDOOKER – McLaren Vale, South Australia 100

Corkage fee, \$25.

HANDCRAFTED COCKTAILS

- APEROL SPRITZ 13
- Prosecco : Aperol : Fever Tree Club Soda
- DOPPELGÄNGER 15
- Angel’s Envy Bourbon : Disaronno : Fever Tree Ginger Ale
- THE CONFIDENTIAL 15
- Nelson Brothers Classic Bourbon : Allspice : Regan’s Orange Bitters
- Brown Sugar Syrup
- SPICY MARGARITA 13
- Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
- THE (615) 15
- Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
- WHALE FLOWER 14
- Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda
- LAVENDER MARGARITA 15
- Casamigos Blanco Tequila : Cointreau : Lavender Syrup : Lime Juice
- VODKA MULE 13
- Wheatley Vodka : Fever Tree Ginger Beer
- KENTUCKY OLD FASHIONED 15
- Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

Olives and Candied Cherries by Filthy Food.