

STARTERS

- CHICKEN PASTA SOUP 9
- CROISSANT BASKET Fresh baked, honey butter (4) 8
- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- SMOKED SALMON DIP House smoked, dill tartar sauce, toast points *(limited availability)* 15
- STEAK ROLLS Chimichurri sauce, spicy ranch 18
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 18

SALADS

ADD CHICKEN +8, SALMON OR SHRIMP +12

- ALEX'S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic croutons, choice of dressing 13
- Made in-house salad dressings: Honey Dijon, Bleu Cheese, Kiawah Island, Ranch, Vinaigrette, Cilantro Vinaigrette
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 13
- GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 19
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumber, bacon, cheese, cornbread croutons, ranch 19
- THAI KAI CHICKEN SALAD Grilled chicken, mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 18
- ASIAN AHI TUNA SALAD* Seared rare, mixed greens, avocado, wasabi, wonton strips, red onions, cilantro vinaigrette 23

BURGERS & SANDWICHES

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

- VEGGIE BURGER In-house recipe, Monterey Jack 16
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 19
- STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, brioche bun, Kiawah Island dressing 20
- FRENCH DIP* Thinly sliced, baguette, horseradish 24
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 18
- FRESH FISH SANDWICH Cut fresh daily, rémoulade, pickles, lettuce 18
- COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

- STEAK 'N' FRIES* Aged Certified Angus Beef®, French Brasserie style, maître d butter 34
- STEAK MAUI* Marinated ribeye, smashed potatoes 48
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 47
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 48
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 41



SEAFOOD & SPECIALTIES

- TODAY'S FEATURED SEAFOOD* We offer a seasonal selection of fresh paned or hardwood grilled seafood MKT
- GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice salad 33 *(lunch cut available until 4PM)*
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw MKT
- ROTISSERIE CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 24
- MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 23
- BAYOU PASTA Shrimp, scallops, crabmeat, spicy alfredo sauce, green onions, red peppers 28
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 24
- PORK TENDERLOIN* Grilled, cured in-house, Thai "Bang Bang" sauce, smashed potatoes 25
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 32
- ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDE ITEMS

- French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice | Seasonal Vegetable
- Smashed Potatoes | Not Your Ordinary Mac & Cheese | Couscous | Loaded Baked Potato

HOUSEMADE DESSERTS

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. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above. 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.

HANDCRAFTED MARTINIS

THE DUKE 17

Ketel One Vodka or Hendrick's Gin Classic Martini : Twist or Olives

'21' MANHATTAN 17

Bulleit Rye : Sweet Vermouth : Angostura Bitters

PEAR MARTINI 17

Grey Goose La Poire Vodka : Domaine de Canton Ginger : Candied Ginger

RED-HEADED RITA MARTINI 17

Corazón Blanco Tequila : Cointreau : Pomegranate Juice

CINDY'S LEMON DROP 17

Ketel One Citroen Vodka : Lemon Juice

VESPER 17

Belvedere Vodka : Beefeater Gin : Lillet Blanc

FLEUR-DE-LIS 17

Tito's Handmade Vodka : St-Germain : Grapefruit Juice : Gruet Sparkling Wine

ESPRESSO MARTINI 17

Absolut Vanilia : Espresso : Kahlúa : Baileys Irish Cream

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

HANDCRAFTED COCKTAILS

PAPER PLANE 16

Angel's Envy Bourbon : Amaro Nonino : Aperol : Lemon Juice

FRENCH 75 14

Gruet Sparkling Wine : Bombay Sapphire Gin : Lemon Juice

MIDNIGHT MARGARITA 14

Don Julio Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

YUZU MULE 14

Wheatley Vodka : Yuzu Purée : Fresh Lime : Fever-Tree Ginger Beer

DOPPELGÄNGER 15

Maker's Mark Bourbon : Disaronno : Candied Cherry : Fever-Tree Ginger Ale

SPARKLING PALOMA 14

Pantalones Blanco Tequila : Gran Gala : Fever-Tree Sparkling Pink Grapefruit

HUGO SPRITZ 14

Luminore by La Marca Prosecco : St-Germain : Mint : Fever-Tree Club Soda

KENTUCKY OLD FASHIONED 14

Woodford Reserve Bourbon : Angostura Bitters : Regan's Orange Bitters

Olives and Candied Cherries by Filthy Food.

WINES "WE" LOVE & DRINK

CHALK HILL CHADONNAY – Russian River Valley 13/50

HONIG SAUVIGNON BLANC – Napa Valley 14/54

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

ROMBAUER CHADONNAY – Carneros 78

LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 13/50

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 (1 liter bottle)

BÖEN BY BELLE GLOS PINOT NOIR – California 13/50

PENFOLDS 'BIN 28' SHIRAZ – South Australia 16/62

ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82

CAYMUS CABERNET SAUVIGNON – Napa Valley 124

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46

LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 13/50

LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d'Alsace 13/50

MUMM "BRUT PRESTIGE" – Napa Valley 45

TAITTINGER – Á Reims, France 85

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46

CHALK HILL – Russian River Valley 13/50

FRANK FAMILY – Carneros 17/66

CATENA – Mendoza, Argentina 40

CHATEAU STE. MICHELLE CANOE RIDGE – Horse Heaven Hills 47

ST. FRANCIS – Sonoma 50

FERRARI-CARANO – Sonoma County 50

THE PRISONER – Carneros 62

ROMBAUER – Carneros 78

CAKEBREAD CELLARS – Napa Valley 82

SAUVIGNON BLANC

VAVASOUR – Marlborough, New Zealand 12/46

HONIG – Napa Valley 14/54

KIM CRAWFORD – Marlborough, New Zealand 35

CAKEBREAD CELLARS – North Coast 50

OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy 12/46

TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 13/50

LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 12/46

DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany 13/50

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 42

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45

SANTA MARGHERITA PINOT GRIGIO – Valdadige, Italy 55

We proudly pour a 7 ounce glass of wine.

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

J. ALEXANDER'S
RESTAURANT

MOCKTAILS

PEACH MOCKGRIA 11

Peach Purée : Cranberry Juice : Orange Juice : Pom Wonderful Pomegranate Juice

MOCKING BIRD 11

Blackberry : Jalapeno : Lemon Juice : Pineapple Juice

MR. WONDERFUL 11

Pom Wonderful Pomegranate Juice : Blackberry : Lime Juice : Fever-Tree Club Soda

FAUX-JITO 11

Fresh Mint : Agave Nectar : Lime Juice : Fever-Tree Club Soda

MAY DAY 11

Strawberry Purée : Lime Juice : Fever-Tree Ginger Beer

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

DAOU – Paso Robles 15/58

ST. FRANCIS – Sonoma County 16/62

QUILT – Napa Valley 17/66

AUSTIN HOPE – Paso Robles 18/88 (1 liter bottle)

STARMONT – Napa Valley 50

HONIG – Napa Valley 70

SEQUOIA GROVE – Napa Valley 80

FOLEY JOHNSON ESTATE – Napa Valley 80

HALL VINEYARDS – Napa Valley 85

SILVERADO VINEYARDS – Napa Valley 89

CAYMUS – Napa Valley 124

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 12/46

MARKHAM 'SIX STACK' – North Coast 14/54

DUCKHORN – Napa Valley 95

PINOT NOIR

BÖEN BY BELLE GLOS – California 13/50

ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58

SIDURI – Willamette Valley 16/62

ETUDE GRACE BENOIST RANCH – Carneros 70

BELLE GLOS CLARK & TELEPHONE – Santa Barbara County 75

ENROUTE 'LES POMMIERS' – Russian River Valley 82

FLOWERS – Sonoma Coast 85

PENNER-ASH – Willamette Valley 90

DOMAINE SERENE 'YAMHILL CUVÉE' – Willamette Valley 115

ZINFANDEL

SALDO – California 15/58

8 YEARS IN THE DESERT BY ORIN SWIFT – California 65

RIDGE GEYSERVILLE – Alexander Valley 75

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 13/50

PENFOLDS 'BIN 28' SHIRAZ – South Australia 16/62

THE PRISONER RED BLEND – California 18/70

CATENA "VISTA FLORES" MALBEC – Mendoza, Argentina 54

ABSTRACT BY ORIN SWIFT – California 65

STAGS' LEAP PETITE SIRAH – Napa Valley 68