

STARTERS

- CHEF'S DAILY SOUP 9
- CROISSANT BASKET Fresh baked, honey butter (4) 8
- DEVILED EGGS Sugar-cured bacon, made-in-house pickle relish 13
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 15
- FIRE-GRILLED ARTICHOKES Rémoulade (*limited availability*) 16
- SMOKED SALMON DIP House smoked, dill tartar sauce, toast points (*limited availability*) 16
- STEAK EGG ROLLS Jalapeño ranch 19
- EMERALD COAST SHRIMP Crispy Gulf shrimp, rémoulade, honey Dijon 18

SALADS

ADD CHICKEN +8, SALMON OR SHRIMP +12

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

- ALEX'S SALAD Bacon, cheddar cheese, tomatoes, carrots, cucumbers, rustic croutons, choice of dressing 13
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 13
- GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 18
- CYPRESS SALAD* Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 19
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, 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 Made-in-house, brioche bun, Monterey Jack, served all the way 17
- OLD FASHIONED CHEESEBURGER* *Certified Angus Beef®*, brioche bun, aged Tillamook cheddar, served all the way 19
- STEAK BURGER* Ground beef tenderloin & ribeye, Tillamook cheddar, grilled onions, arugula, brioche bun, Kiawah Island dressing 20
- FRENCH DIP* Thinly sliced beef, baguette, horseradish 24
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 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 35
- STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, 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 Midwestern beef, au jus, smashed potatoes 43

**SEAFOOD & SPECIALTIES**

- TODAY'S FEATURED SEAFOOD* A wide selection of fresh seafood with the Chef's signature preparation MKT
- AHI TUNA POKE BOWL* Sushi rice, edamame, avocado, pickled red onions, cucumbers, sriracha mayo 26
- GRILLED SALMON** Faroe Islands cold water salmon, chilled orzo & wild rice 33 (*lunch cut available until 4PM*)
- PECAN ENCRUSTED TROUT* Sautéed, mustard beurre blanc, Southern coleslaw 28
- ROTISSERIE CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 24
- MR. JACK'S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 23
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 24
- PORK TENDERLOIN* Grilled, cured in-house, Thai "Bang Bang" sauce, smashed potatoes 26
- BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 32
- ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

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

HOUSEMADE DESSERTS

- Carrot Cake* 11 | Very Best Chocolate Cake 13 | Key Lime Pie 12

*CONTAINS NUTS *THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES. WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED 'MEDIUM WELL' OR ABOVE. AN 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE. HOWEVER, GRATUITY IS UP TO YOUR DISCRETION. PROPER DRESS REQUIRED. GENTLEMEN, PLEASE REMOVE HATS AND CAPS. HELPFUL DINING GUIDELINES AT JALEXANDERS.COM.

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 - Russian River Valley 13/50

ROMBAUER CHARDONNAY - Carneros 70

HONIG SAUVIGNON BLANC - Napa Valley 14/54

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

LOUIS ROEDERER BRUT PREMIER CHAMPANGE - Á Reims, France 100

DAOU CABERNET SAUVIGNON - Paso Robles 15/58

FAUST CABERNET SAUVIGNON - Napa Valley 100

BÖEN BY BELLE GLOS PINOT NOIR - California 13/50

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

8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL - California 80

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT - New Mexico 13/50

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

LUCIEN ALBRECHT BRUT ROSÉ - AOC Crémant d'Alsace 14/54

GLORIA FERRER BLANC DE NOIR - Sonoma 45

LOUIS ROEDERER BRUT PREMIER - Á Reims, France 100

CHARDONNAY

CHALK HILL - Russian River Valley 13/50

MER SOLEIL SILVER 'UNOAKED' - Monterey 14/54

FRANK FAMILY - Carneros 16/62

CATENA - Mendoza, Argentina 42

J. LOHR 'ARROYO VISTA' - Monterey 50

GARY FARRELL - Russian River Valley 68

ROMBAUER - Carneros 70

CAKEBREAD CELLARS - Napa Valley 75

RAMEY - Russian River Valley 80

SAUVIGNON BLANC

VAVASOUR - Marlborough, New Zealand 12/46

HONIG - Napa Valley 14/54

CRAGGY RANGE TE MUNA - Martinborough, New Zealand 45

CAKEBREAD CELLARS - North Coast 62

OTHER WHITES & ROSE

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

FERRARI-CARANO PINOT GRIGIO - Sonoma Coast 35

CHATEAU MIRAVAL ROSÉ - Côtes de Provence 45

SANTA MARGHERITA PINOT GRIGIO - Alto Adige, Italy 48

SCHLOSS VOLLRADS RIESLING - Germany 50

Some wines may contain sulfites.

We proudly pour a 7 ounce glass of wine.

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

ZERO PROOF & MOCKTAILS

LYRE'S OLD FASHIONED 13

Lyre's American Malt : Angostura Bitters : Regan's Orange Bitters

LYRE'S PALOMA 13

Lyre's Agave Blanco Spirit : Lime Juice : Fever-Tree Sparkling Pink Grapefruit

MR. WONDERFUL 11

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

MOCKING BIRD 11

Blackberry : Jalapeno : Lemon Juice : Pineapple Juice

THE THREE AMANGOS 11

Mango Purée : Lemon 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)

SEQUOIA GROVE - Napa Valley 75

HONIG - Napa Valley 80

THE PRISONER - Napa Valley 88

FAUST - Napa Valley 100

HEITZ - Napa Valley 105

CAYMUS - Napa Valley 135

SEBASTIANI 'CHERRY BLOCK' - Sonoma Valley 198

SILVER OAK - Napa Valley 200

CAYMUS SPECIAL SELECTION - Napa Valley 285

MERLOT

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

MARKHAM 'SIX STACK' - North Coast 14/54

FERRARI-CARANO - Sonoma County 58

DUCKHORN - Napa Valley 95

PINOT NOIR

BÖEN BY BELLE GLOS - California 13/50

WILLAMETTE VALLEY 'WHOLE CLUSTER' - Willamette Valley 14/54

ARGYLE 'BLOOM HOUSE' - Willamette Valley 15/58

SIDURI - Willamette Valley 16/62

REX HILL - Willamette Valley 65

ETUDE GRACE BENOIST RANCH - Carneros 70

GARY FARRELL - Russian River Valley 75

BELLE GLOS CLARK & TELEPHONE - Santa Maria Valley, California 80

ENROUTE 'LES POMMIERS' - Russian River Valley 82

ZINFANDEL

SALDO - California 15/58

8 YEARS IN THE DESERT BY ORIN SWIFT - California 80

RIDGE GEYSERVILLE - Sonoma County 82

OTHER INTERESTING REDS

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

UNSHACKLED RED BLEND - California 13/50

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

ABSTRACT BY ORIN SWIFT - California 65

THE PRISONER RED BLEND - Napa Valley 85