

STARTERS

- CHEF’S DAILY SOUP 9
- CROISSANT BASKET Fresh baked, honey butter (4) 8
- DEVILED EGGS Sugar-cured bacon, made-in-house pickle relish 14
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 17
- FIRE–GRILLED ARTICHOKEs Rémoulade (limited availability) 16
- SMOKED SALMON DIP House smoked, dill tartar sauce, toast points (limited availability) 17
- STEAK EGG ROLLS Jalapeño ranch 20
- 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 14
- CAESAR SALAD Reggiano, rustic croutons 14
- ORIGINAL GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 19
- THAI KAI CHICKEN SALAD* Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- 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 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, brioche bun, Monterey Jack, served all the way 17
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 20
- STEAK BURGER* Ground beef tenderloin & ribeye, Tillamook cheddar, grilled onions, arugula, brioche bun, Kiawah Island dressing 20
- FRENCH DIP* Thinly sliced beef, baguette, horseradish 26
- 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 36
- STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 50
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 49
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 50
- SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 44

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



SEAFOOD & SPECIALTIES

- TODAY’S FEATURED SEAFOOD* A wide selection of fresh seafood with the Chef’s signature preparation MKT
- AHI TUNA POKE BOWL* Sticky rice, edamame, avocado, pickled red onions, cucumbers, carrots, sriracha mayo 26
- GRILLED SALMON** Faroe Islands cold water salmon, chilled orzo & wild rice 34 (lunch cut available until 4PM)
- PECAN ENCRUSTED TROUT* Sautéed, mustard beurre blanc, Southern coleslaw 28
- ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 24
- RATTLESNAKE PASTA Southwestern spices, peppers, onions, chicken 25
- 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 34
- 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

Proudly serving Coca-Cola® products.

*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. Although we make every effort to accommodate dietary needs, our kitchens handle common allergens and cross-contact may occur. An 18% gratuity will be added to parties of six or more; however, gratuity is at your discretion. Proper dress required. Helpful dining guidelines at JALEXANDERS.COM.

ALLERGIES OR DIETARY NEEDS?
SCAN HERE



BB/CG CLB

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.

WINES “WE” LOVE & DRINK

- CHALK HILL – Russian River Valley 13/50

ROMBAUER CHARDONNAY – Carneros 78

HONIG SAUVIGNON BLANC – Napa Valley 14/54

CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 13/50

LOUIS ROEDERER BRUT PREMIER CHAMPAGNE – 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

LA MARCA ‘ICON’ PROSECCO SUPERIORE – Veneto, Italy 14/54

LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 14/54

GLORIA FERRER BLANC DE NOIRS – Sonoma 48

LOUIS ROEDERER BRUT PREMIER – Reims, France 100

CHARDONNAY

- CHALK HILL – Russian River Valley 13/50

MER SOLEIL *RESERVE* – Monterey 14/54

FRANK FAMILY – Carneros 17/66

CATENA – Mendoza, Argentina 45

J. LOHR ‘ARROYO VISTA’ – Monterey 52

GARY FARRELL – Russian River Valley 70

ROMBAUER – Carneros 78

CAKEBREAD CELLARS – Napa Valley 80

RAMEY – Russian River Valley 85

SAUVIGNON BLANC

- VAVASOUR – Marlborough, New Zealand 12/46

HONIG – Napa Valley 14/54

CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand 48

DUCKHORN – North Coast 57

CAKEBREAD CELLARS – North Coast 65

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

FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 38

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45

SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 54

SCHLOSS VOLLRADS RIESLING – Rheingau, Germany 55

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.

J.ALEXANDER’S®

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

La Marca ‘ICON’ Prosecco Superiore : 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.

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)*

EAST SIDE CROSSING – Lodi 40

SEQUOIA GROVE – Napa Valley 80

HONIG – Napa Valley 86

THE PRISONER – Napa Valley 88

FAUST – Napa Valley 100

HEITZ – Napa Valley 110

CAYMUS – Napa Valley 140

DARIOUSH ‘SIGNATURE’ – Napa Valley 195

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 78

BELLE GLOS *CLARK & TELEPHONE* – Santa Maria Valley, California 80

ENROUTE ‘LES POMMIERS’ – Russian River Valley 82

GOLDENEYE – Anderson Valley 118

ZINFANDEL

- SALDO – California 15/58

MOSS ROXX ‘OLD VINE’ *RESERVE* – Lodi 40

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 68

THE PRISONER RED BLEND – Napa Valley 85