

## SOUPS & STARTERS

CHEF'S DAILY SOUP 9

DEVILED EGGS Sugar-cured bacon, made-in-house pickle relish 14

MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 18

FIRE-GRILLED ARTICHOKE Rémoulade (*limited availability*) 18

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 20

## 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

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14

CYPRESS SALAD\* Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 21

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

ASIAN AHI TUNA SALAD\* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 25

## BURGERS & SANDWICHES

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

VEGGIE BURGER Made-in-house, brioche bun, Monterey Jack, served all the way 18

OLD FASHIONED CHEESEBURGER\* *Certified Angus Beef®*, brioche bun, aged Tillamook cheddar, served all the way 21

STEAK BURGER\* Ground beef tenderloin & ribeye, Tillamook cheddar, brioche bun, grilled onions, arugula, Kiawah Island dressing 22

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

SALMON BURGER\* House-made, panko seared, arugula, dill tartar sauce (*limited availability*) 20

## 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 51

NEW YORK STRIP\* Aged *Certified Angus Beef®*, NYO mac & cheese 50

FILET MIGNON WITH BÉARNAISE\* Center cut, loaded baked potato 50

SLOW ROASTED PRIME RIB\* Aged Midwestern beef, au jus, smashed potatoes 44



## SEAFOOD & SPECIALTIES

TODAY'S FEATURED SEAFOOD\* A wide selection of fresh seafood with the Chef's signature preparation MKT

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (*limited availability*) MKT

GRILLED SALMON\*\* Faroe Islands cold water salmon, chilled orzo & wild rice 34 (*lunch cut available until 4PM*)

AHI TUNA POKE BOWL\* Sushi rice, edamame, avocado, pickled red onions, cucumbers, sriracha mayo 28

PECAN ENCRUSTED TROUT\* Sautéed, mustard beurre blanc, Southern coleslaw 28

ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25

PENNE A LA VODKA Classic pink vodka sauce, grilled chicken, parmesan crisps 24

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 25

PORK CHOP\* Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 30

BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 34

RATTLESNAKE PASTA Southwestern spices, peppers, chicken 27

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

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

## 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

LUMINORE BY LA MARCA PROSECCO - Valdobbiadene, Italy 14/54

ROMBAUER CHARDONNAY - Carneros, Napa Valley 18/70

HONIG SAUVIGNON BLANC - Napa Valley 13/50

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

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE - Á Reims, France 120

AUSTIN HOPE CABERNET SAUVIGNON - Paso Robles 18/83 (liter bottle)

BÖEN BY BELLE GLOS PINOT NOIR - California 13/50

SALDO ZINFANDEL - California 15/58

FAUST CABERNET SAUVIGNON - Napa Valley 110

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

## ZERO PROOF & MOCKTAILS

LYRE'S ESPRESSO MARTINI 13

Lyre's Coffee Originale : Lyre's Dark Cane Spirit : Lyre's Amaretti : Espresso : Vanilla

FRENCH 86'D 11

Lemon Juice : Regan's Orange Bitters : Fever-Tree Club Soda

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

SUNRISE ON THE BEACH 11

Spicy Agave : Juice : Orange Juice : Fever-Tree Club Soda

## WHITES

### CHAMPAGNE & SPARKLING

GRUET BRUT - New Mexico 12/46

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

LUMINORE BY LA MARCA PROSECCO - Valdobbiadene, Italy 14/54

DOMAINE CHANDON BRUT - California 46

MUMM 'BRUT PRESTIGE' - Napa Valley 60

VEUVE CLICQUOT YELLOW LABEL - Á Reims, France 120

### CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' - Monterey 13/50

CHALK HILL - Russian River Valley 14/54

FRANK FAMILY - Carneros 17/66

ROMBAUER - Carneros, Napa Valley 18/70

CATENA - Mendoza, Argentina 46

LINCOURT 'STEEL' UNOAKED - Sta. Rita Hills 48

THE PRISONER - Carneros 62

ZD - California 65

FRANCISCAN - Napa/Monterey County 68

CHATEAU MONTELENA - Napa Valley 110

### SAUVIGNON BLANC

VAVASOUR - Marlborough, New Zealand 12/46

HONIG - Napa Valley 13/50

CRAGGY RANGE TE MUNA - Martinborough, New Zealand 14/54

KIM CRAWFORD - Marlborough, New Zealand 46

CAKEBREAD CELLARS - North Cost 75

### 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

BLINDFOLD 'BLANC DE NOIR' - California 62

SANTA MARGHERITA PINOT GRIGIO - Alto Adige, Italy 65

*We proudly pour a 7 ounce glass of wine.*

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

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

DAOU - Paso Robles 15/58

ST. FRANCIS - Sonoma County 16/62

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

QUILT - Napa Valley 20/79

FOLEY JOHNSON ESTATE - Rutherford, Napa Valley 80

HALL VINEYARDS - Napa Valley 82

SILVERADO VINEYARDS - Napa Valley 88

HONIG - Napa Valley 90

FERRARI-CARANO RESERVE - Alexander Valley 92

SEQUOIA GROVE - Napa Valley 100

FAUST - Napa Valley 110

CAKEBREAD CELLARS - Napa Valley 125

MINER FAMILY STAGECOACH VINEYARD - Napa Valley 138

CAYMUS - Napa Valley 145

SILVER OAK - Napa Valley 225

MERCURY HEAD - Napa Valley 245

### MERLOT

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

MARKHAM 'SIX STACK' - North Coast 15/58

DUCKHORN - Napa Valley 100

### 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 65

FLOWERS - Sonoma Coast 70

BELLE GLOS CLARK & TELEPHONE - Santa Maria Valley 75

ENROUTE 'LES POMMIERS' - Russian River Valley 82

PENNER-ASH - Willamette Valley 90

### ZINFANDEL

SALDO - California 15/58

RIDGE GEYSERVILLE - Sonoma County 55

ROMBAUER - Carneros, Napa Valley 70

8 YEARS IN THE DESERT BY ORIN SWIFT - California 85

### OTHER INTERESTING REDS

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

PENFOLDS 'BIN 28' SHIRAZ - South Australia, Australia 15/58

THE PRISONER RED BLEND - California 18/70

STAGS' LEAP PETITE SIRAH - Napa Valley 78

MOLLYDOOKER 'BLUE EYED BOY' - South Australia 110

LEWIS CELLARS 'ALEC'S BLEND' - Napa Valley 120