

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 ARTICHOKEs Rémoulade (limited availability) 18
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 21
- AVOCADO BOMB* Hand-cut ahi tuna, crab salad, crispy wontons 23

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
- GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 20
- CYPRESS SALAD* Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 20
- THAI KAI CHICKEN SALAD* Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 20
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 26

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 18
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 21
- FRENCH DIP* Thinly sliced beef, baguette, horseradish 27
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 19
- COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 19
- FRESH FISH SANDWICH Cut fresh daily, rémoulade, pickles, lettuce 23

STEAKS & PRIME RIB

- ALL STEAKS ARE FINISHED WITH MÂÎTRE 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 51
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 52
- 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
- SEARED AHI TUNA** Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 38
- GRILLED SALMON** Faroe Islands cold water salmon, chilled orzo & wild rice 35 (lunch cut available until 4PM)
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (limited availability) MKT
- JUMBO FRIED SHRIMP French fries, Southern coleslaw, cocktail sauce, rémoulade sauce 31
- ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 28
- WILD MUSHROOM MEATLOAF Madeira sauce, smashed potatoes, broccoli 25
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 25
- PALERMO CHICKEN Pan fried, goat cheese, sundried tomatoes, beurre blanc, couscous, broccoli 31
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 26
- PORK CHOP* Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 34
- BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 34
- ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9 / SPLIT–PLATE CHARGE 7

SIDE ITEMS

- French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice* | Ripened Tomatoes | Couscous
- 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.

A 6% packaging fee applies to all To-Go orders.

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

- VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 20/79
- CHALK HILL CHARDONNAY – Russian River Valley 14/54
- HONIG SAUVIGNON BLANC – Napa Valley 15/58
- ROMBAUER CHARDONNAY – Carneros 72
- CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 13/50
- AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 (1 liter bottle)
- BÖEN BY BELLE GLOS PINOT NOIR – California 13/50
- CAYMUS CABERNET SAUVIGNON – Napa Valley 130
- ENROUTE ‘LES POMMIERS’ PINOT NOIR – Russian River Valley 82
- 8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL – California 17/66

WHITES

CHAMPAGNE & SPARKLING

- GRUET BRUT – New Mexico 13/50
- LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50
- LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 14/54
- VEUVE CLICQUOT YELLOW LABEL BRUT – Á Reims, France 20/79

CHARDONNAY

- MER SOLEIL SILVER ‘UNOAKED’ – Monterey 13/50
- CHALK HILL – Russian River Valley 14/54
- FRANK FAMILY – Carneros 17/66
- ST. FRANCIS – Sonoma County 35
- CHALONE ESTATE – Chalone AVA 46
- ROMBAUER – Carneros 72
- CAKEBREAD CELLARS – Napa Valley 85
- CHATEAU MONTELENA – Napa Valley 95

SAUVIGNON BLANC & FUMÉ BLANC

- VAVASOUR – Marlborough, New Zealand 12/46
- HONIG – Napa Valley 15/58
- FERRARI–CARANO FUMÉ BLANC – Sonoma County 35
- CAKEBREAD CELLARS – North Coast 62

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
- SCHLOSS VOLLARDS RIESLING – Germany 50

Corkage fee, \$25.
We proudly pour a 7 ounce glass of wine.
Tastings of our wines by the glass are available. Please ask your server.



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 15
- Woodford Reserve Bourbon : Angostura Bitters : Regan’s Orange Bitters

Olives and Candied Cherries by Filthy Food.

MOCKTAILS

- THE THREE AMANGOS 11
- Mango Purée : Lemon Juice : Fever-Tree Ginger Beer
- FAUX–JITO 11
- Fresh Mint : Agave Nectar : Lime Juice : Fever-Tree Club Soda
- ROSEBERRY MULE 11
- Blackberry : Agave Nectar : Lime Juice : Fever-Tree Ginger Beer
- MR. WONDERFUL 11
- Pom Wonderful Pomegranate Juice : Blackberry : 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 58
- HONIG – Napa Valley 75
- FOLEY JOHNSON ESTATE – Napa Valley 80
- HEITZ CELLARS – Napa Valley 115
- CAYMUS – Napa Valley 130
- SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 130
- SILVER OAK – Alexander Valley 162
- CAYMUS “SPECIAL SELECTION” – Napa Valley 250

MERLOT

- J. LOHR ‘LOS OSOS’ – Paso Robles 12/46
- MARKHAM ‘SIX STACK’ – North Coast 14/54
- DUCKHORN – Napa Valley 88

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
- GARY FARRELL – Russian River Valley 75
- ENROUTE ‘LES POMMIERS’ – Russian River Valley 82
- ARGYLE “NUTHOUSE” – Willamette Valley 85

ZINFANDEL

- SALDO – California 15/58
- 8 YEARS IN THE DESERT BY ORIN SWIFT – California 17/66
- SEGHECIO – Sonoma 52
- FROG’S LEAP – Napa Valley 54

OTHER INTERESTING REDS

- ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 13/50
- CHATEAU DE SAINT COSME – Cotes du Rhone, France 13/50
- MOLLYDOOKER “THE BOXER” – South Australia 14/54
- PENFOLDS ‘BIN 28’ SHIRAZ – South Australia 16/62
- THE PRISONER RED BLEND – Napa Valley 18/70
- STAGS’ LEAP PETITE SIRAH – Napa Valley 60