

## SOUPS & STARTERS

CHEF'S DAILY SOUP 8

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13

MR. JACK'S CRISPY CHICKEN Hand-breaded and served with french fries 16

SPINACH CON QUESO Tortilla chips 15

FIRE-GRILLED ARTICHOKES Rémoulade (*limited availability*) 16

HONG KONG SHRIMP Signature creamy, spicy sauce 19

## SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK RANCH, KIAWAH ISLAND, VINAIGRETTE, CILANTRO VINAIGRETTE.

ADD CHICKEN +6, SALMON OR SHRIMP +10.

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 14

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14

GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 17

CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumbers, bacon, cheese, cornbread croutons, ranch dressing 19

THAI KAI CHICKEN SALAD Mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 19

ASIAN AHI TUNA SALAD\* Seared rare, artisian greens, wasabi, cilantro vinaigrette 24

## BURGERS & SANDWICHES

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

VEGGIE BURGER In-house recipe, Monterey Jack 16

OLD FASHIONED CHEESEBURGER\* Served all the way, aged Tillamook cheddar 17

BIRMINGHAM GRILL® STEAK BURGER\* Ground beef tenderloin & ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 17

FRENCH DIP\* Thinly sliced, baguette, horseradish 23

HYDE PARK Grilled chicken breast, Monterey Jack 17

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing 16

PRIME RIB SANDWICH Au jus 26

## STEAKS & PRIME RIB

OUR STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER. WE DO NOT RECOMMEND, AND WILL RESPECTFULLY NOT GUARANTEE, ANY MEAT ORDERED "MEDIUM WELL" OR ABOVE.

STEAK 'N' FRIES\* French Brasserie style, maître d' butter 33

STEAK MAUI\* Marinated ribeye, smashed red potatoes 46

NEW YORK STRIP\* Aged beef with NYO mac & cheese 45

FILET MIGNON WITH BÉARNAISE\* Center cut, loaded baked potato 45

SLOW ROASTED PRIME RIB\* Aged Mid-Western beef, au jus, smashed red potatoes 40

## SPECIALTIES

TODAY'S FRESH SEAFOOD SELECTION\* MKT

GRILLED SALMON\* Fresh cold water salmon, orzo & wild rice 32

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

SEARED AHI TUNA\* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 33

OVEN ROASTED CHICKEN One-half chicken roasted and seasoned with our special herb blend, smashed potatoes 23

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 23

RAFFAELE'S OLD WORLD LASAGNA Homemade fennel sausage, marinara, creamy ricotta, mozzarella, parmesan 22

ROASTED PORK CHOP Hardwood-grilled, apricot glaze, broccoli, smashed red potatoes 31

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 32

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

## SIDES

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Couscous

Smashed Red Potatoes | Not Your Ordinary Mac & Cheese | 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. 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. Proper dress required. Gentlemen, please remove hats and caps. Helpful Dining Guidelines at [jalexanders.com](http://jalexanders.com).

# WINES WE LOVE TO DRINK

THE PRISONER CHARDONNAY – Carneros 17/70  
HONIG SAUVIGNON BLANC – Napa Valley 14/58  
FLEUR DE MER ROSÉ – Côtes de Provence 13/46  
FLOWERS CHARDONNAY – Sonoma Coast 75  
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 95  
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 15/58  
ELOUAN PINOT NOIR – Oregon 12/50  
8 YEARS IN THE DESERT *BY ORIN SWIFT* RED BLEND – California 65  
HALL CABERNET SAUVIGNON – Napa Valley 78  
ETUDE *GRACE BENOIST RANCH* PINOT NOIR – Carneros 72

## WHITES

### CHAMPAGNE & SPARKLING

MIONETTO PROSECCO – Treviso DOC 11/46  
DOMAINE CHANDON – California 11/46  
MUMM BRUT PRESTIGE – Napa County 50  
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 95

### CHARDONNAY

CHATEAU STE. MICHELLE “INDIAN WELLS” – Columbia Valley 11/46  
CHALK HILL – Russian River Valley 13/54  
ROMBAUER – Carneros 16/66  
THE PRISONER – Carneros 17/70  
LINCOURT *COURTNEY’S* – St. Rita Hills 40  
J. LOHR “ARROYO VISTA” – Monterey 42  
FERRARI-CARANO *TRÉ TERRE* – Russian River Valley 48  
NEWTON “SKYSIDE” – North Coast 48  
FRANCISCAN – Monterey County 52  
CATENA – Mendoza, Argentina 52  
DAOU – Napa Valley 55  
GARY FARRELL – Russian River Valley 55  
MER SOLEIL “SILVER” – Monterey County 58  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 62  
FLOWERS – Sonoma Coast 75  
JORDAN – Russian River Valley 92

### SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/46  
HONIG – Napa Valley 14/58  
FERRARI-CARANO FUMÉ BLANC – Sonoma County 35  
SILVERADO *MILLER RANCH* – Yountville, Napa Valley 50  
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 57  
CAKEBREAD CELLARS – Napa Valley 75

### OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 11/46  
DR. LOOSEN “DR. L” RIESLING – Germany 11/46  
SCHLOSS VOLLRADS RIESLING QBA – Rheingau, Germany 13/54  
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 11/46  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 12/50  
PINE RIDGE CHENIN BLANC/VIOGNIER – California 40  
CONUNDRUM WHITE TABLE WINE – California 48  
SANTA MARGHERITA PINOT GRIGIO – Valdadige, Italy 60

## HANDCRAFTED MARTINIS

THE DUKE  
Classic Martini : Twist or Olives : Your choice of Vodka or Gin  
‘21’ MANHATTAN  
Sweet Vermouth : Bitters : Your choice of Bourbon or Whiskey  
PRICKLY PEAR MARGARITA 15.50  
Teremana Blanco Tequila : Made-n-House Sweet and Sour : Desert Pear  
HUMMINGBIRD 15.50  
Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños  
CUCUMBER MARTINI 15.50  
Hendrick’s Gin : Dry Vermouth : Cucumber  
THE SPARKLING ROSE 15.50  
Avión Silver Tequila : Grapefruit Juice : Sparkling Wine  
FLEUR-DE-LIS 15.50  
Tito’s Handmade Vodka : St~Germain : Grapefruit Juice : Sparkling Wine  
RED-HEADED RITA 15.50  
Avión Silver Tequila : Pomegranate Juice  
GINGER MARTINI 15.50  
Grey Goose Vodka : Domaine De Canton Liqueur : Grand Marnier

*Spirit substitutions for handcrafted martinis and cocktails may affect menu price.  
Olives and Candied Cherries by Filthy Food.*

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 11/46  
DAOU – Paso Robles 14/58  
AUSTIN HOPE – Paso Robles 15/62  
ROTH *ESTATE* – Alexander Valley 48  
HONIG – Napa Valley 75  
HALL – Napa Valley 78  
STARMONT – Napa Valley 85  
ELIZABETH SPENCER – Napa Valley 87  
CHALK HILL *ESTATE RED* – Chalk Hill 92  
FAUST – Napa Valley 100  
GROTH – Oakville, Napa Valley 115  
LANCASTER *ESTATE RED* – Alexander Valley 120  
CAYMUS – Napa Valley 125  
CADE *ESTATE* – Howell Mountain 190  
QUINTESSA – Napa Valley 225

### MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/46  
WENTE “SANDSTONE” – Livermore Valley 12/50  
DUCKHORN – Napa Valley 85

### PINOT NOIR

A TO Z – Oregon 11/46  
ELOUAN – Oregon 12/50  
ANGELS INK – Monterey, California 13/54  
ANGELINE – Mendocino County 40  
CHALK HILL – Sonoma Coast 42  
THE FOUR GRACES – Willamette Valley 45  
LINCOURT *LINDSAY’S* – Sta. Rita Hills 45  
BENTON LANE – Willamette Valley 50  
REX HILL – Willamette Valley 58  
ETUDE *GRACE BENOIST RANCH* – Carneros 72  
BELLE GLOS *LAS ALTURAS* – Monterey County 80

### ZINFANDEL

FOUR VINES “OLD VINE” CUVÉE – California 11/46  
SALDO – California 14/58  
JOEL GOTT – California 35  
SEGHESSIO – Sonoma 50  
RIDGE *LYTTON SPRINGS* – Sonoma County 92

### OTHER INTERESTING REDS

SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 12/50  
DON NICANOR “NIETO SENETINER” MALBEC – Argentina 12/50  
THE PRISONER RED BLEND – California 17/70  
STAGS’ LEAP PETITE SYRAH – Napa Valley 62  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 65  
PAPILLON *BY ORIN SWIFT* – Napa Valley 120

### DESSERT SELECTIONS

SANDEMAN RUBY 3 OZ. – Portugal 10/~

## HANDCRAFTED COCKTAILS

THE ESSENTIAL 13.50  
Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus  
KENTUCKY OLD FASHIONED 14.50  
Bulleit Bourbon : Regan’s Orange Bitters : Angostura Bitters : Candied Cherry  
KNICKERBOCKER 14.50  
Bulleit Bourbon : Angostura Bitters: Candied Cherry  
SPARKLING PALOMA 13.50  
Teremana Blanco Tequila : Gran Gala : Tres Agave Nectar : Lime Juice  
Fever Tree Sparkling Pink Grapefruit  
SPICY MARGARITA 12.50  
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar  
VODKA MULE 12.50  
Tito’s Handmade Vodka : Fresh Lime : Fever Tree Ginger Beer  
THE (205) 14.50  
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer  
THE MATADOR 13.50  
Corazón Reposado Tequila : Honey Syrup : Fresh Lime Juice : Lime Zest  
LEMON DROP MOJITO 12.50  
Wheatley Vodka : St~Germain : Pineapple Juice : Mint  
DOPPELGÄNGER 14.50  
Bulleit Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale