

## STARTERS

- CHEF'S DAILY SOUP 9
- HOMEMADE FOCACCIA Seasonal accoutrements 7
- DEVILED EGGS Sugar-cured bacon, made-in-house pickle relish 14
- GIUSEPPE'S MEATBALLS House-made fennel sausage, parmesan, classic marinara 17
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 16
- FIRE-GRILLED ARTICHOKEs Rémoulade (*limited availability*) 16
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19

## 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 18
- CYPRESS SALAD\* Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 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 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 16
- OLD FASHIONED CHEESEBURGER\* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 19
- BIRMINGHAM GRILL® STEAK BURGER\* Ground beef tenderloin & ribeye, Tillamook cheddar, grilled onions, arugula, brioche bun, Kiawah Island dressing 19
- FRENCH DIP\* Thinly sliced beef, baguette, horseradish 24
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 17
- COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 17
- NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 17
- PRIME RIB SANDWICH\* Au jus 28

## 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 34
- STEAK MAUI\* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 49
- NEW YORK STRIP\* Aged *Certified Angus Beef*®, NYO mac & cheese 48
- FILET MIGNON WITH BÉARNAISE\* Center cut, loaded baked potato 48
- SLOW ROASTED PRIME RIB\* Aged Midwestern beef, au jus, smashed potatoes 42



## SEAFOOD & SPECIALTIES

- SEARED AHI TUNA\*\* Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 34
- GRILLED SALMON\*\* Faroe Islands cold water salmon, chilled orzo & wild rice 34 (*lunch cut available until 4PM*)
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (*limited availability*) MKT
- ROASTED 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 24
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 24
- PORK CHOP\* Hardwood-grilled, apricot glaze, broccoli, smashed potatoes 31
- BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 32
- ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

## SIDE ITEMS

- French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice\* | 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. SOME ITEMS SERVED AT THIS ESTABLISHMENT MAY CONTAIN IMPORTED SEAFOOD. 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

## A BERRY LEMONTINI 17

Grey Goose Berry Rouge Vodka : Triple Sec : Lemon Juice : Blueberry Jam

## 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

FRANK FAMILY CHARDONNAY – Carneros 17/66

HONIG SAUVIGNON BLANC – Napa Valley 15/58

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

FLOWERS CHARDONNAY – Sonoma Coast 75

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 95

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/70

BÖEN BY BELLE GLOS PINOT NOIR – California 13/50

8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL – California 65

HALL VINEYARDS CABERNET SAUVIGNON – Napa Valley 78

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

# WHITES

## CHAMPAGNE & SPARKLING

DOMAINE CHANDON – California 12/46

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

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

MUMM BRUT PRESTIGE – Napa County 50

VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 95

## CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46

CHALK HILL – Russian River Valley 13/50

FRANK FAMILY – Carneros 17/66

J. LOHR "ARROYO VISTA" – Monterey 42

FERRARI-CARANO TRÉ TERRE – Russian River Valley 48

FRANCISCAN – Monterey County 52

CATENA – Mendoza, Argentina 52

DAOU – Napa Valley 55

GARY FARRELL – Russian River Valley 55

THE PRISONER – Carneros 70

FLOWERS – Sonoma Coast 75

JORDAN – Russian River Valley 92

## SAUVIGNON BLANC / FUMÉ BLANC

VAVASOUR – Marlborough, New Zealand 12/46

HONIG – Napa Valley 15/58

FERRARI-CARANO FUMÉ BLANC – Sonoma County 35

SILVERADO MILLER RANCH – Yountville, Napa Valley 50

CRAGGY RANGE TE MUNA – Martinborough, New Zealand 57

CAKEBREAD CELLARS – North Coast 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

CONUNDRUM WHITE TABLE WINE – California 48

SCHLOSS VOLLARDS RIESLING – Germany 50

## DESSERT SELECTIONS

SANDEMAN RUBY 3 OZ. – Portugal 10/~

*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 14

Woodford Reserve Bourbon : Angostura Bitters : Regan's Orange Bitters

*Olives and Candied Cherries by Filthy Food.*

# ZERO PROOF

LYRE'S PINEAPPLE MARGARITA...ASK TO MAKE IT SPICY 13

Lyre's Agave Blanco Spirit : Pineapple Juice : Orange Juice : Agave : Lime Juice

LYRE'S PALOMA 13

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

LYRE'S AMARETTI SOUR 13

Lyre's Amaretti : Lemon Juice : Angostura Bitters

FAUX-JITO 11

Fresh Mint : Agave Nectar : Lime Juice : Fever-Tree Club Soda

LYRE'S TOMMY'S MARGARITA 13

Lyre's Agave Blanco Spirit : Agave Nectar : Lime Juice

# 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 18/70

ROTH ESTATE – Alexander Valley 48

HONIG – Napa Valley 75

HALL VINEYARDS – Napa Valley 78

STARMONT – Napa Valley 85

FAUST – Napa Valley 100

GROTH – Oakville, Napa Valley 115

PAPILLON BY ORIN SWIFT – Napa Valley 120

CAYMUS – Napa Valley 125

CADE ESTATE – Howell Mountain 190

QUINTESSA – Napa Valley 225

## MERLOT

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

MARKHAM 'SIX STACK' – North Coast 14/54

WENTE "SANDSTONE" – Livermore Valley 50

DUCKHORN – Napa Valley 95

## PINOT NOIR

BÖEN BY BELLE GLOS – California 13/50

ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58

SIDURI – Willamette Valley 16/62

ANGELINE – Mendocino County 40

CHALK HILL – Sonoma Coast 42

LINCOURT LINDSAY'S – Sta. Rita Hills 45

THE FOUR GRACES – Willamette Valley 45

BENTON LANE – Willamette Valley 50

REX HILL – Willamette Valley 58

ETUDE GRACE BENOIST RANCH – Carneros 72

BELLE GLOS LAS ALTURAS – Monterey County 80

ENROUTE 'LES POMMIERS' – Russian River Valley 82

## ZINFANDEL

SEGHESSIO – Sonoma 14/54

SALDO – California 15/58

8 YEARS IN THE DESERT BY ORIN SWIFT – California 65

RIDGE LYTTON SPRINGS – Sonoma County 92

## OTHER INTERESTING REDS

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

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

THE PRISONER RED BLEND – California 18/70