

STARTERS

- CHEF’S DAILY SOUP 9
- HOMEMADE FOCACCIA* Whipped ricotta, honey, candied pecans 7
- DEVEILED 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
- CAESAR SALAD Reggiano, rustic croutons 14
- ORIGINAL GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 19
- 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 17
- 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 25
- 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
- NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 18
- 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 36
- STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 49
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 49
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 48
- SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 42



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

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, onions, 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 33
- 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

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. Some items served at this establishment may contain imported seafood. 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



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 80
- VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France 100
- 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 75
- HALL VINEYARDS CABERNET SAUVIGNON – Napa Valley 82
- ENROUTE ‘LES POMMIERS’ PINOT NOIR – Russian River Valley 82

WHITES

CHAMPAGNE & SPARKLING

- DOMAINE CHANDON – California 13/50
- GRUET BRUT – New Mexico 13/50
- LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 14/54
- LA MARCA ‘ICON’ PROSECCO SUPERIORE – Veneto, Italy 14/54
- MUMM BRUT PRESTIGE – Napa County 50
- VEUVE CLICQUOT YELLOW LABEL – Reims, France 100

CHARDONNAY

- MER SOLEIL *RESERVE* – Monterey 13/50
- CHALK HILL – Russian River Valley 14/54
- FRANK FAMILY – Carneros 17/66
- J. LOHR ‘ARROYO VISTA’ – Monterey 45
- FERRARI–CARANO *TRÉ TERRE* – Russian River Valley 50
- FRANCISCAN – Monterey County 52
- CATENA – Mendoza, Argentina 54
- DAOU – Napa Valley 58
- GARY FARRELL – Russian River Valley 60
- THE PRISONER – Carneros 72
- FLOWERS – Sonoma Coast 80
- JORDAN – Russian River Valley 110

SAUVIGNON BLANC / FUMÉ BLANC

- VAVASOUR – Marlborough, New Zealand 13/50
- HONIG – Napa Valley 15/58
- FERRARI–CARANO FUMÉ BLANC – Sonoma County 46
- SILVERADO *MILLER RANCH* – Yountville, Napa Valley 55
- DUCKHORN – North Coast 57
- CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand 58
- CAKEBREAD CELLARS – North Coast 75

OTHER WHITES & ROSÉ

- CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 13/50
- BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy 13/50
- TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 14/54
- DR. LOOSEN ‘DR. L’ RIESLING – Mosel, Germany 13/50
- LUCIEN ALBRECHT *RESERVE* RIESLING – Alsace, France 14/54
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45
- MARCO FELLUGA PINOT GRIGIO – Collio, Italy 48
- CONUNDRUM WHITE TABLE WINE – California 50
- SCHLOSS VOLLRADS RIESLING – Germany 52

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
- 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

- 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
- EAST SIDE CROSSING – Lodi 40
- ROTH *ESTATE* – Alexander Valley 48
- HONIG – Napa Valley 80
- HALL VINEYARDS – Napa Valley 82
- STARMONT – North Coast 85
- FAUST – Napa Valley 100
- GROTH – Oakville, Napa Valley 115
- PAPILLON *BY ORIN SWIFT* – Napa Valley 125
- CAYMUS – Napa Valley 130
- CADE *ESTATE* – Howell Mountain 190
- DARIOUSH ‘SIGNATURE’ – Napa Valley 195
- QUINTESSA – Napa Valley 225

MERLOT

- J. LOHR ‘LOS OSOS’ – Paso Robles 13/50
- 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
- CHALK HILL – Sonoma Coast 42
- ANGELINE – Mendocino County 45
- LINCOURT *LINDSAY’S* – Sta. Rita Hills 45
- THE FOUR GRACES – Willamette Valley 47
- 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
- GOLDENEYE – Anderson Valley 118

ZINFANDEL

- SEGHECIO – Sonoma 14/54
- SALDO – California 15/58
- MOSS ROXX ‘OLD VINE’ *RESERVE* – Lodi 40
- 8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 75
- RIDGE *LYTTON SPRINGS* – Sonoma County 92

OTHER INTERESTING REDS

- ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 13/50
- PENFOLDS ‘BIN 28’ SHIRAZ – South Australia 17/66
- THE PRISONER RED BLEND – California 19/74