

STARTERS

- CHEF'S DAILY SOUP 9
- HOMEMADE FOCACCIA Seasonal accoutrements 7
- DEVILED EGGS Sugar-cured bacon, made-in-house pickle relish 13
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 16
- FIRE-GRILLED ARTICHOKE Rémoulade (*limited availability*) 16
- CRISPY RICE* Spicy tuna, Fresno peppers, unagi sauce, scallions 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 13
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 13
- 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 20
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 23
- STEAK SALAD* Seared filet, avocado, bacon, bleu cheese, tomatoes, white wine 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 17
- OLD FASHIONED CHEESEBURGER* *Certified Angus Beef®*, brioche bun, aged Tillamook cheddar, served all the way 19
- STEAK BURGER* Ground tenderloin & ribeye, Tillamook cheddar, brioche bun, grilled onions, arugula, Kiawah Island dressing 20
- FRENCH DIP* Thinly sliced beef, baguette, horseradish 24
- COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 18
- FRESH FISH SANDWICH Cut fresh daily, rémoulade, pickles, lettuce 19

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 35
- STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 48
- NEW YORK STRIP* Aged *Certified Angus Beef®*, NYO mac & cheese 47
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 48
- 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
- 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 26
- CILANTRO SHRIMP Grilled shrimp, cilantro oil, Cajun spices, rice, Southern coleslaw 28
- ROTISSERIE 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 23
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 24
- PORK CHOP* Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 29
- BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 32
- ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

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. 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.

WINES "WE" LOVE & DRINK

CHALK HILL CHARDONNAY – Russian River Valley 13/50

HONIG SAUVIGNON BLANC – Napa Valley 13/50

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

LOUIS ROEDERER BRUT PREMIER CHAMPAGNE – Reims, France 90

ROMBAUER CHARDONNAY – Carneros, Napa Valley 75

DAOU CABERNET SAUVIGNON – Paso Robles 15/58

BÖEN BY BELLE GLOS PINOT NOIR – California 13/50

CAYMUS CABERNET SAUVIGNON – Napa Valley 140

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

THE PRISONER RED BLEND – California 75

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

LOUIS ROEDERER BRUT PREMIER – Reims, France 90

TAITTINGER BRUT – Reims, France 115

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46

CHALK HILL – Russian River Valley 13/50

FRANK FAMILY – Carneros 17/66

CHATEAU STE. MICHELLE – Columbia Valley 35

CATENA – Mendoza, Argentina 40

WENTE ESTATE GROWN – Livermore Valley 46

STARMONT – Carneros 50

PATZ & HALL – Sonoma Coast 65

FERRARI-CARANO RESERVE – Napa Valley, Carneros 70

ROMBAUER – Carneros, Napa Valley 75

CAKEBREAD CELLARS – Napa Valley 85

SAUVIGNON BLANC

VAVASOUR – Marlborough, New Zealand 12/46

HONIG – Napa Valley 13/50

CAKEBREAD CELLARS – North Coast 60

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

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45

CONUNDRUM WHITE TABLE WINE – California 48

SANTA MARGHERITA PINOT GRIGIO – Italy 50

SCHLOSS VOLLARDS RIESLING – Germany 55

DESSERT SELECTIONS

FONSECA 'BIN 27' 375 ML BOTTLE – Portugal 8/~

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 14

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

Olives and Candied Cherries by Filthy Food.

ZERO PROOF & MOCKTAILS

LYRE'S PALOMA 13

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

FRENCH 86'D 11

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

SUNRISE ON THE BEACH 11

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

MR. WONDERFUL 11

Pom Wonderful Pomegranate Juice : Blackberry : Lime Juice : Fever-Tree Club Soda

MOCKING BIRD 11

Blackberry : Jalapeno : Lemon Juice : Pineapple 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 18/88 (1 liter bottle)

FRANCISCAN – California 50

STARMONT – Napa Valley 50

MT. VEEDER – Napa Valley 72

FERRARI-CARANO – Alexander Valley 80

CHALK HILL ESTATE RED – Chalk Hill 95

FRANK FAMILY – Napa Valley 95

JOSEPH PHELPS – Napa Valley 100

GROTH – Oakville, Napa Valley 100

CAYMUS – Napa Valley 140

SEBASTIANI "CHERRY BLOCK" – Sonoma County 195

MERLOT

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

MARKHAM 'SIX STACK' – North Coast 14/54

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

FLOWERS – Sonoma Coast 17/66

FRANK FAMILY – Carneros 78

DOMAINE DROUHIN Dundee Hills – Oregon 78

FRANK FAMILY – Carneros 78

PENNER-ASH – Willamette Valley 80

ENROUTE 'LES POMMIERS' – Russian River Valley 82

ARGYLE "NUTHOUSE" – Eola-Amity Hills, Oregon 98

ZINFANDEL

SALDO – Dry Creek, Lodi 15/58

FROG'S LEAP – Rutherford, Napa Valley 62

RIDGE GEYSERVILLE – Sonoma County 80

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 12/46

PENFOLDS 'BIN 28' SHIRAZ – South Australia, Australia 17/66

THE PRISONER RED BLEND – Napa Valley 75