

SOUPS & STARTERS

DAILY FEATURED SOUP 8

MEXICO CITY SPINACH CON QUESO Tortilla chips 15

MR. JACK'S CRISPY CHICKEN Hand-breaded, French fries 16

SMOKED SALMON DIP House smoked, dill tarter sauce, toast points *(limited availability)* 16

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

HONG KONG SHRIMP Signature creamy, spicy sauce 18

SALADS

IN-HOUSE MADE SALAD DRESSINGS: HONEY DIJON, CREAMY BLEU CHEESE, CLASSIC RANCH, KIAWAH ISLAND, VINAIGRETTE, CILANTRO VINAIGRETTE

ADD CHICKEN +6, SALMON OR SHRIMP +10.

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 12

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 12

CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumbers, bacon, cheese, cornbread croutons, ranch dressing 20

GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 18

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

ASIAN AHI TUNA SALAD* Seared rare, artisan greens, wasabi, cilantro vinaigrette 23

BURGERS & SANDWICHES

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

VEGGIE BURGER In-house recipe, Monterey Jack 15

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

STEAK BURGER* Ground beef tenderloin & ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 18

PRIME RIB SANDWICH* Au jus 26

FRENCH DIP* Thinly sliced, baguette, horseradish 23

HYDE PARK Grilled chicken breast, Monterey Jack 17

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

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

KANSAS CITY STRIP* Certified Angus Beef ®, NYO mac & cheese 45

STEAK MAUI* Marinated ribeye, smashed red potatoes 46

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 46

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed red potatoes 39

SPECIALTIES

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

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

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

GRILLED TROUT* Louisiana rice, Southern cole slaw 29

CILANTRO SHRIMP* Grilled shrimp, cilantro oil, cajun spices, Southern cole slaw 27

ROTISSERIE CHICKEN Special herb blend, smashed red potatoes, chicken au jus 24

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

RATTLESNAKE PASTA Southwestern spices, peppers, chicken 23

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

GRILLED PORK TENDERLOIN Cured in-house, Thai "Bang Bang" sauce, smashed red potatoes 24

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 31

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDES

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

Smashed Red Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Seasonal Vegetable

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.

WINES WE LOVE TO DRINK

LUMINORE *BY LA MARCA* PROSECCO – Valdobbiadene, Italy 15/58

ROMBAUER CHARDONNAY – Carneros 15/58

FLOWERS CHARDONNAY – Sonoma Coast 92

Craggy Range *TE MUNA* SAUVIGNON BLANC –

Marlborough, New Zealand 14/54

AIX ROSÉ – Côteaux d’Aix-en-Provence, France 13/50

DAOU CABERNET SAUVIGNON – Paso Robles 15/58

HONIG CABERNET SAUVIGNON – Napa Valley 70

BELLE GLOS “BALADE” PINOT NOIR – Santa Barbara County 16/62

ARGYLE *RESERVE* PINOT NOIR – Willamette Valley 85

CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH – California 85

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 13/50

PIPER SONOMA BRUT NV – Sonoma County 13/50

LUMINORE *BY LA MARCA* PROSECCO – Valdobbiadene, Italy 15/58

TAITTINGER – Reims, France 90

VEUVE CLICQUOT YELLOW LABEL – Reims, France 105

CHARDONNAY

ST. FRANCIS – Sonoma 13/50

CHALK HILL – Sonoma Coast 14/54

ROMBAUER – Carneros 15/58

MER SOLEIL SILVER “UNOAKED” – Monterey County 45

ZD – California 58

CAKEBREAD CELLARS – Napa Valley 90

FLOWERS – Sonoma Coast 92

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46

Craggy Range *TE MUNA* – Marlborough, New Zealand 14/54

HONIG – Napa Valley 50

CAKEBREAD CELLARS – Napa Valley 70

OTHER WHITES & ROSÉ

AIX ROSÉ – Côteaux d’Aix-en-Provence, France 13/50

CHATEAU STE. MICHELLE RIESLING – Columbia Valley 11/42

DR. LOOSEN RIESLING – Mosel, Germany 12/46

BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/46

SANTA MARGHERITA PINOT GRIGIO – Valdadige, Italy 65

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

THE SPARKLING ROSE 16

Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine

POMEGRANATE MARTINI 16

Ketel One Vodka : Pomegranate Juice : Orange Juice

PEAR MARTINI 16

Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger

FLEUR–DE–LIS 16

Wheatley Vodka : St~Germain : Grapefruit : Sparkling Wine

RED–HEADED RITA 16

El Mayor Blanco Tequila : Pomegranate Juice

CINDY’S LEMON DROP 16

Ketel One Citroen Vodka : Lemon Juice

ENGLISH MARTINI 16

Martin Miller’s Gin : Cucumber : Fresh Mint

Spirit substitutions for handcrafted martinis and cocktails may affect menu price.

Olives and Candied Cherries by Filthy Food.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 12/46

THE TROUBLEMAKER RED BLEND – Central Coast 14/54

THREE RIVERS – Columbia Valley 14/54

DAOU – Paso Robles 15/58

QUILT – Napa Valley 16/62

FRANCISCAN – California 55

HONIG – Napa Valley 70

CHATEAU MONTELENA – Napa Valley 105

CAYMUS – Napa Valley 150

PAUL HOBBS – Napa Valley 180

SILVER OAK – Napa Valley 230

CAYMUS SPECIAL SELECTION – Napa Valley 245

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46

FERRARI–CARANO – Sonoma County 14/54

MARKHAM – Napa Valley 50

DUCKHORN VINEYARDS – Napa Valley 90

PINOT NOIR

LUCKY STAR – California 12/46

ELOUAN – Oregon 13/50

ANGELS INK – Monterey, California 14/54

BELLE GLOS “BALADE” – Santa Barbara County 16/62

CHALONE *ESTATE* – Chalone AVA 50

SIDURI – Willamette Valley 55

THE FOUR GRACES – Willamette Valley 60

ARGYLE *RESERVE* – Willamette Valley 85

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 13/50

JOEL GOTT – California 14/54

RIDGE *LYTTON SPRINGS* – Sonoma 85

OTHER INTERESTING REDS

ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 14/54

THREE RIVERS RED BLEND – Columbia Valley 13/50

CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH – California 85

MOLLYDOOKER “BLUE EYED BOY” – McLaren Vale, South Australia 95

THE PRISONER – California 100

Corkage fee, \$25.

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14

Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

OCEANSIDE 14

Gray Whale Gin : Salted Simple Syrup : Fresh Lime Juice : Fresh Mint

THE “CAPONE” 15

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

ELDERFLOWER MOJITO 13

Bacardi Light Rum : St~Germain : Fresh Mint

THE (913) 15

Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam

Fever Tree Ginger Beer

LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

DOPPELGÄNGER 15

Bulleit Bourbon : Disaronno : Fever Tree Ginger Ale

THE MATADOR 14

Corazón Reposado Tequila : Honey Syrup : Fresh Lime Juice : Lime Zest

VODKA MULE 14

Tito’s Handmade Vodka : Fresh Lime Juice : Fever Tree Ginger Beer