

SOUPS & STARTERS

- DAILY FEATURED SOUP 8
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- 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 ARTICHOKEs Rémoulade (limited availability) 17
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 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 13
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 13
- 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 19
- THAI KAI CHICKEN SALAD Mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 19
- ASIAN AHI TUNA SALAD* Hawaiian tuna, seared rare, mixed greens, wasabi, cilantro vinaigrette 24

BURGERS & SANDWICHES

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND–PATTIED BURGERS. ALL BURGERS & SANDWICHES SERVED WITH FRENCH FRIES.

- VEGGIE BURGER In-house recipe, Monterey Jack 16
- OLD FASHIONED CHEESEBURGER* Served all the way, aged Tillamook cheddar 18
- STEAK BURGER* Ground Certified Angus Beef® tenderloin & ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 19
- PRIME RIB SANDWICH* Au jus 26
- FRENCH DIP* Thinly sliced, baguette, horseradish 24
- 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 34
- KANSAS CITY STRIP* Certified Angus Beef ®, NYO mac & cheese 47
- STEAK MAUI* Marinated ribeye, smashed potatoes 47
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 48
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 40



SEAFOOD

- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 34
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, Dijon sauce, French fries (limited availability) MKT
- GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice 33
- TROUT ALMONDINE* Brown butter, toasted almonds, broccoli, couscous 30
- CILANTRO SHRIMP* Grilled shrimp, cilantro oil, cajun spices, Southern cole slaw 28

SPECIALTIES

- ROTISSERIE CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 23
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 23
- GRILLED PORK TENDERLOIN Cured in-house, Thai “Bang Bang” sauce, smashed potatoes 28
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 33

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDES

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

- LIBERTY SCHOOL – Paso Robles 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

- A TO Z – Oregon 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