

SOUPS & STARTERS

DAILY FEATURED SOUP 9

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 ARTICHOKE Rémoulade 17

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 18

SALADS

ADD CHICKEN +8, SALMON OR SHRIMP +12

ALEX'S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic croutons, choice of dressing 13

Made in-house salad dressings: Honey Dijon, Bleu Cheese, Kiawah Island, Ranch, Vinaigrette, Cilantro Vinaigrette

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, 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. ALL BURGERS & SANDWICHES SERVED WITH FRENCH FRIES.

VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack 16

OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 19

STEAK BURGER* Ground Certified Angus Beef® tenderloin & ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 20

PRIME RIB SANDWICH* Au jus 28

FRENCH DIP* Thinly sliced, baguette, horseradish 25

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 17

COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 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* Aged Certified Angus Beef®, French Brasserie style, maître d' butter 35

KANSAS CITY STRIP* Certified Angus Beef®, NYO mac & cheese 49

STEAK MAUI* Marinated ribeye, smashed potatoes 49

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 50

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 42



SEAFOOD & SPECIALTIES

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 34

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

GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice 34 *(lunch cut available until 4PM)*

TROUT ALMONDINE* Mustard beurre blanc, toasted almonds, broccoli, couscous 30

CILANTRO SHRIMP* Grilled shrimp, cilantro oil, cajun spices, rice, Southern coleslaw 28

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

PORK TENDERLOIN Grilled cured in-house, Thai "Bang Bang" sauce, smashed potatoes 28

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 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.

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.

HANDCRAFTED COCKTAILS

PAPER PLANE 17

Angel's Envy Bourbon : Amaro Nonino : Aperol : Lemon Juice

FRENCH 75 14

Gruet Sparkling Wine : Bombay Sapphire Gin : Lemon Juice

MIDNIGHT MARGARITA 15

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 15

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 15

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

Olives and Candied Cherries by Filthy Food.

WINES "WE" LOVE & DRINK

LUMINORE BY LA MARCA PROSECCO - Valdobbiadene, Italy 16/62

ROMBAUER CHARDONNAY - Carneros 20/78

FLOWERS CHARDONNAY - Sonoma Coast 92

HONIG SAUVIGNON BLANC - Napa Valley 15/58

CHATEAU MINUTY 'M' ROSÉ - Côtes de Provence 14/54

DAOU CABERNET SAUVIGNON - Paso Robles 16/62

CAYMUS CABERNET SAUVIGNON - Napa Valley 160

BÖEN PINOT NOIR - California 13/50

ENROUTE 'LES POMMIERS' PINOT NOIR - Russian River Valley 105

THE PRISONER RED BLEND - California 100

ZERO PROOF

LYRE'S MOJITO 13

Lyre's White Cane Spirit : Lime Juice : Mint : Fever-Tree Club Soda

LYRE'S COSMOPOLITAN 13

Lyre's White Cane Spirit : Triple Sec : Lime Juice : Cranberry Juice

LYRE'S OLD FASHIONED 13

Lyre's American Malt : Angostura Bitters : Regan's Orange Bitters

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

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT - New Mexico 14/54

LUCIEN ALBRECHT BRUT ROSÉ - AOC Crémant d'Alsace 15/58

LUMINORE BY LA MARCA PROSECCO - Valdobbiadene, Italy 16/62

TAITTINGER - Reims, France 90

VEUVE CLICQUOT YELLOW LABEL - Á Reims, France 105

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' - Monterey County 13/50

CHALK HILL - Russian River Valley 14/54

ROMBAUER - Carneros 20/78

THE PRISONER - Carneros 60

FRANK FAMILY - Carneros 75

CAKEBREAD CELLARS - Napa Valley 90

FLOWERS - Sonoma Coast 92

SAUVIGNON BLANC

VAVASOUR - Marlborough, New Zealand 13/50

HONIG - Napa Valley 15/58

Craggy Range TE MUNA - Marlborough, New Zealand 62

CAKEBREAD CELLARS - North Coast 70

OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ - Côtes de Provence 14/54

BARONE 'FINI' PINOT GRIGIO - Valdadige, Italy 13/50

TERLATO PINOT GRIGIO - Friuli Colli Orientali, Italy 16/62

DR. LOOSEN 'DR. L' RIESLING - Mosel, Germany 13/50

LUCIEN ALBRECHT RESERVE RIESLING - Alsace, France 14/54

SANTA MARGHERITA PINOT GRIGIO - Valdadige, Italy 65

MARCO FELLUGA PINOT GRIGIO - Collio, Italy 65

CHATEAU MIRAVAL ROSÉ - Côtes de Provence 68

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.

J. ALEXANDER'S
RESTAURANT

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

DAOU - Paso Robles 16/62

ST. FRANCIS - Sonoma County 17/66

QUILT - Napa Valley 19/74

FRANCISCAN - California 55

HONIG - Napa Valley 70

AUSTIN HOPE - Paso Robles 100

GROTH - Oakville, Napa Valley 110

MT. VEEDER - Napa Valley 120

CHATEAU MONTELENA - Napa Valley 150

CAYMUS - Napa Valley 160

PAUL HOBBS - Napa Valley 200

SILVER OAK - Napa Valley 290

CAYMUS SPECIAL SELECTION - Napa Valley 320

MERLOT

J. LOHR 'LOS OSOS' - Paso Robles 13/50

MARKHAM 'SIX STACK' - North Coast 14/54

DUCKHORN VINEYARDS - Napa Valley 100

PINOT NOIR

BÖEN - California 13/50

ARGYLE 'BLOOMHOUSE' - Willamette Valley 16/62

BELLE GLOS 'BALADE' - Santa Barbara County 19/74

SIDURI - Willamette Valley 58

FLOWERS - Sonoma Coast 98

PENNER-ASH - Willamette Valley 100

ENROUTE 'LES POMMIERS' - Russian River Valley 105

ZINFANDEL

SEGHESSIO - Sonoma County 13/50

SALDO - Dry Creek, Lodi 62

RIDGE LYTTON SPRINGS - Sonoma 85

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC - Mendoza, Argentina 14/54

THE TROUBLEMAKER RED BLEND - Central Coast 15/58

PENFOLDS 'BIN 28' SHIRAZ - South Australia, Australia 60

THE PRISONER RED BLEND - California 100

MOLLYDOOKER 'BLUE EYED BOY' - McLaren Vale, South Australia 105