

SOUPS & STARTERS

CHICKEN PASTA SOUP 9

MEXICO CITY SPINACH CON QUESO Tortilla chips 18

FIRE–GRILLED ARTICHOKES Rémoulade (limited availability) 18

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 14

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 21

SALADS

ADD CHICKEN +8, SALMON OR SHRIMP +12

ALEX’S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic croutons, choice of dressing 14

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

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14

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

GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 20

THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 20

ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 26

PARADISE COAST KALE SALAD Roasted chicken, cranberries, almonds, avocado, goat cheese, croutons, house vinaigrette 21

BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND–PATTIED BURGERS. ALL BURGERS, SANDWICHES, AND SMALL PLATES SERVED WITH FRENCH FRIES.

VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack 18

OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 21

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, brioche bun, grilled onions, Kiawah Island dressing 21

FRENCH DIP* Thinly sliced, baguette, horseradish 27

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 19

FRESH FISH SANDWICH Cut fresh daily, brioche bun, rémoulade, pickles, lettuce 23

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing, brioche bun 19

COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 19

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 36

NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 51

STEAK MAUI* Marinated ribeye, smashed potatoes 51

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 52

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 43



SPECIALTIES

TODAY’S FRESH SEAFOOD SELECTION* MKT

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice salad, ripened tomatoes 38

GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice salad 35 (lunch cut available until 4PM)

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw MKT

ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 28

MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 25

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 34

PORK CHOP* Hardwood-grilled, apricot glaze, broccoli, smashed potatoes 34

CHICKEN PICATTA Pan-fried, lemon white wine caper sauce, diced tomatoes, parmesan cheese, smashed potatoes, broccoli 31

ALEX’s or Caesar salad to accompany your entrée 9/ split-plate charge 7

SIDE ITEMS

French Fries | Southern Coleslaw | Broccoli | Chilled Orzo & Wild Rice Salad | Seasonal Vegetable | Couscous

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Ripened Tomatoes

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 CAN BE FOUND AT JALEXANDERS.COM.

WINES WE LOVE TO DRINK

- VEUVE CLICQUOT YELLOW LABEL BRUT CHAMPAGNE – France 19/74
- ROMBAUER CHARDONNAY – Carneros 18/70
- HONIG SAUVIGNON BLANC – Napa Valley 14/54
- FLEURS DE PRAIRIE ROSÉ – Côtes de Provence, France 13/50
- CAKEBREAD CELLARS CHARDONNAY– Napa Valley 85
- AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 (liter bottle)
- FLOWERS PINOT NOIR – Sonoma Coast 16/62
- THE PRISONER RED BLEND – California 19/74
- SLANDER BY ORIN SWIFT PINOT NOIR– California 87
- QUILT CABERNET SAUVIGNON – Napa Valley 80

WHITES

CHAMPAGNE & SPARKLING

- GRUET BRUT NV – New Mexico 13/50
- LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50
- SCHRAMSBERG BLANCS DE BLANC – North Coast 16/62
- VEUVE CLICQUOT YELLOW LABEL BRUT – Á Reims, France 19/74
- TAITTINGER BRUT – Á Reims, France 110

CHARDONNAY

- CHALK HILL – Sonoma Coast 13/50
- FERRARI–CARANO – Sonoma County 14/54
- ROMBAUER – Carneros 18/70
- CATENA – Mendoza, Argentina 37
- ST. FRANCIS – Sonoma County 45
- CLOS PEGASE MITSUKO’S VINEYARD – Napa Valley 48
- MER SOLEIL SILVER ‘UNOAKED’ – Santa Lucia 50
- CAKEBREAD CELLARS – Napa Valley 85
- FAR NIENTE – Napa Valley 100

SAUVIGNON BLANC

- DASHWOOD – Marlborough, New Zealand 13/50
- HONIG – Napa Valley 14/54
- CRAGGY RANGE TE MUNA ROAD VINEYARD – Martinborough, New Zealand 45
- CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

- FLEURS DE PRAIRIE ROSÉ – Côtes de Provence, France 13/50
- CLEAN SLATE RIESLING – Germany 13/50
- SCHLOSS VOLLRADS RIESLING – Germany 15/58
- BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy 13/50
- MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/58
- SANTA MARGHERITA PINOT GRIGIO – Alto Adije, Italy 55

Some wines may contain sulfites. Corkage fee, \$25.

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
- PEAR MARTINI 16
- Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger
- FLEUR–DE–LIS 16
- Square One Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
- RED–HEADED RITA 16
- El Mayor Blanco Tequila : Pomegranate Juice
- CINDY’S LEMON DROP 16
- Ketel One Citroen Vodka : Lemon Juice
- POMEGRANATE MARTINI 16
- Ketel One Vodka: Pomegranate Juice : Orange Juice
- ESPRESSO MARTINI 16
- Stolichnaya Vanil Vodka : Espresso : Kahlúa : Bailey’s Irish Cream
- Olives and Candied Cherries by Filthy Food.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

- LIBERTY SCHOOL – Paso Robles 13/50
- STARMONT – Napa Valley 14/54
- AUSTIN HOPE – Paso Robles 18/88 (liter bottle)
- ROTH ESTATE – Alexander Valley 44
- DAOU – Paso Robles 48
- FRANCISCAN – Sonoma Coast 50
- QUILT – Napa Valley 80
- HONIG – Napa Valley 85
- JOSEPH PHELPS ESTATE GROWN – Napa Valley 95
- GROTH – Oakville, Napa Valley 118
- CADE HOWELL MOUNTAIN – Napa Valley 215
- SILVER OAK – Napa Valley 220

MERLOT

- J. LOHR ‘LOS OSOS’ – Paso Robles 13/50
- MARKHAM – Napa Valley 14/54
- CHATEAU STE. MICHELLE – Columbia Valley 36
- DUCKHORN – Napa Valley 85

PINOT NOIR

- A TO Z – Oregon 13/50
- BÖEN – California 14/54
- FLOWERS – Sonoma Coast 16/62
- ELOUAN – Oregon 45
- MEIOMI – California 50
- THE FOUR GRACES – Willamette Valley 52
- REX HILL – Willamette Valley 62
- SLANDER BY ORIN SWIFT – California 87
- ROCHIOLI ESTATE GROWN – Russian River Valley 160

ZINFANDEL

- KLINKER BRICK ‘OLD VINE’ – Lodi 13/50
- SEGHECIO – Sonoma 14/54
- RIDGE ‘THREE VALLEYS CÚVEE’ – Sonoma County 52
- STORYBOOK MOUNTAIN VINEYARDS – Napa Valley 72

OTHER INTERESTING REDS

- TILIA MALBEC~SYRAH – Mendoza, Argentina 13/50
- CATENA ‘VISTA FLORES’ MALBEC – Mendoza, Argentina 13/50
- E. GUIGAL CÔTES DU RHÔNE (SYRAH BLEND) – France 13/50
- DON NICANOR ‘NIETO SENETINER’ MALBEC – Mendoza, Argentina 13/50
- TORBRECK WOODCUTTER’S SHIRAZ – Barossa Valley, Australia 14/54
- THE PRISONER – California 19/74
- MOLLYDOOKER ‘THE BOXER’ SHIRAZ – McLaren Vale, Australia 52

HANDCRAFTED COCKTAILS

- SPICY MARGARITA 13
- Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
- THE MATADOR 14
- Reposado Tequila : Honey Syrup : Lime Juice
- AÑEJO OLD FASHIONED 15
- Corazón Añejo SIngle Barrel Tequila : Angostura Bitters : Regan’s Orange Bitters
- GIN & GINGER 14
- Hendrick’s Gin : Domain de Canton Ginger : Sparkling Wine
- THE (954) 15
- Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
- KENTUCKY OLD FASHIONED 15
- Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters
- VODKA MULE 13
- Wheatley Vodka : Fever Tree Ginger Beer
- DOPPELGÄNGER 15
- Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
- Spirit substitutions for handcrafted martinis and cocktails may affect menu price.