

SOUPS & STARTERS

- CHEF’S DAILY SOUP 9
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 18
- FIRE–GRILLED ARTICHOKES Rémoulade (limited availability) 18
- DEVILED EGGS Sugar-cured bacon, made-in-house pickle relish 14
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 21

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 14
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- CYPRESS SALAD+ Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 20
- GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 20
- THAI KAI CHICKEN SALAD+ Mixed greens, snow peas, carrots, red peppers, 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, almonds, cranberries, avocado, goat cheese, white wine vinaigrette, croutons 21

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 18
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 21
- STEAK BURGER* Ground tenderloin & ribeye, Tillamook cheddar, brioche bun, grilled onions, arugula, Kiawah Island dressing 21
- FRENCH DIP* Thinly sliced beef, baguette, horseradish 27
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 19
- FRESH FISH SANDWICH Cut fresh daily, rémoulade, pickles, lettuce 23
- NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 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.

- 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, pineapple, soy, ginger, smashed potatoes 51
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 52
- 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
- SEARED AHI TUNA** Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 38
- GRILLED SALMON** Faroe Islands cold water salmon, chilled orzo & wild rice 35 (lunch cut available until 4PM)
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (limited availability) MKT
- ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 28
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 25
- BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 34
- PORK CHOP* Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 34
- CHICKEN PICCATA 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+ | Seasonal Vegetable | Couscous

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

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

- LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 14/54
- CHALK HILL CHARDONNAY – Russian River Valley 13/50
- HONIG SAUVIGNON BLANC – Napa Valley 15/58
- CHATEAU MINUTY ‘M DE MINUTY’ ROSÉ – Côtes de Provence 14/54
- VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 150
- AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles (1 liter bottle) 18/88
- BÖEN BY BELLE GLOS PINOT NOIR – California 13/50
- CADE HOWELL MOUNTAIN CABERNET SAUVIGNON – Napa Valley 215
- PENNER–ASH PINOT NOIR – Willamette Valley 80
- GREEN & RED CHILES CANYON ESTATE ZINFANDEL – Napa Valley 65

WHITES

CHAMPAGNE & SPARKLING

- GRUET BRUT – New Mexico 13/50
- LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50
- LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 14/54
- SCHRAMSBERG BLANCS DE BLANC – North Coast 16/62
- DELAMOTTE BRUT – Le Mesnil-sur-Oger, France 145
- VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 150

CHARDONNAY

- MER SOLEIL SILVER ‘UNOAKED’ – Monterey 12/46
- CHALK HILL – Russian River Valley 13/50
- FRANK FAMILY – Carneros 17/66
- ROMBAUER – Carneros, Napa Valley 18/70
- CATENA – Mendoza, Argentina 37
- ST. FRANCIS – Sonoma County 45
- CLOS PEGASE MITSUKO’S VINEYARD – Napa Valley 48
- CAKEBREAD CELLARS – Napa Valley 85
- FAR NIENTE ESTATE BOTTLED – Napa Valley 100

SAUVIGNON BLANC

- VAVASOUR – Marlborough, New Zealand 12/46
- HONIG – Napa Valley 14/54
- CRAGGY RANGE TE MUNA – Martinborough, New Zealand 45
- CAKEBREAD CELLARS – North Coast 65

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
- MARCO FELLUGA PINOT GRIGIO – Collio, Italy 42
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45
- SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 55

*We proudly pour a 7 ounce glass of wine.
Tastings of our wines by the glass are available. Please ask your server.
Some wines may contain sulfites. Corkage fee, \$25.*



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 PINEAPPLE MARGARITA...ASK TO MAKE IT SPICY 13
- Lyre’s Agave Blanco Spirit : Pineapple Juice : Orange Juice : Agave : Lime Juice
- FAUX–JITO 11
- Fresh Mint : Agave Nectar : Lime Juice : Fever-Tree Club Soda
- 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

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)
- ROTH ESTATE – Alexander Valley 44
- FRANCISCAN – Sonoma Coast 50
- 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 ‘SIX STACK’ – North Coast 14/54
- CHATEAU STE. MICHELLE – Columbia Valley 36
- DUCKHORN – Napa Valley 85

PINOT NOIR

- BÖEN BY BELLE GLOS – California 13/50
- ARGYLE ‘BLOOM HOUSE’ – Willamette Valley 15/58
- SIDURI – Willamette Valley 16/62
- REX HILL – Willamette Valley 62
- FLOWERS – Sonoma Coast 70
- ENROUTE ‘LES POMMIERS’ – Russian River Valley 82
- SLANDER BY ORIN SWIFT – California 87
- ROCHIOLI ESTATE GROWN – Russian River Valley 160

ZINFANDEL

- SEGHECIO – Sonoma County 14/54
- SALDO – Dry Creek, Lodi 15/58
- RIDGE ‘THREE VALLEYS CÚVEE’ – Sonoma County 52
- STORYBOOK MOUNTAIN VINEYARDS – Napa Valley 72

OTHER INTERESTING REDS

- ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 13/50
- E. GUIGAL CÔTES DU RHÔNE SYRAH BLEND – France 13/50
- PENFOLDS ‘BIN 28’ SHIRAZ – South Australia 16/62
- THE PRISONER RED BLEND – California 19/74
- MOLLYDOOKER ‘THE BOXER’ SHIRAZ – McLaren Vale, Australia 52
- STAGS’ LEAP PETITE SIRAH – Napa Valley 78