

SOUPS & STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 8
MEXICO CITY SPINACH CON QUESO Tortilla chips 16
CRISPY CALAMARI Classic marinara 19
HONG KONG SHRIMP Signature spicy, cream sauce 18
AVOCADO BOMB* Hand-cut Hawaiian tuna, tortilla chips 20

SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK 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
GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 19
CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 19
THAI KAI CHICKEN SALAD Mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 19
ASIAN AHI TUNA SALAD* Seared rare, mixed greens, wasabi, red onions, cilantro vinaigrette 24

BURGERS & SANDWICHES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

- VEGGIE BURGER In-house recipe, Monterey Jack 16
OLD FASHIONED CHEESEBURGER* Served all the way, aged Tillamook cheddar 18
STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 18
FRENCH DIP* Thinly sliced, baguette, horseradish 24
HYDE PARK Grilled chicken breast, Monterey Jack 18
NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing 18

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
STEAK BRAZZO* Marinated filet mignon pieces, wild mushroom Madeira sauce, smashed red potatoes 40
STEAK MAUI* Marinated ribeye, smashed red potatoes 47
NEW YORK STRIP* Certified Angus Beef®, NYO mac & cheese 47
FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 47
SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed red potatoes 40

SPECIALTIES

- TODAY'S FRESH SEAFOOD SELECTION* MKT
GRILLED SALMON Fresh cold water salmon, orzo & wild rice 33
CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries (*limited availability*) MKT
SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 34
CILANTRO SHRIMP Cajun jumbo shrimp, cilantro oil, cajun spices, couscous, Southern cole slaw 28
ROTISSERIE CHICKEN Special herb blend, smashed red potatoes, chicken au jus (*limited availability*) 26
MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 25
GRILLED PORK TENDERLOIN Cured in-house, Thai "Bang Bang" sauce, smashed red potatoes 28
RAFFAELE'S OLD WORLD LASAGNA Homemade fennel sausage, marinara, creamy ricotta, mozzarella, parmesan 24
BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 33

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Smashed Red Potatoes | Couscous
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. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above. 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

ROMBAUER CHARDONNAY – Carneros 16/62
HONIG SAUVIGNON BLANC – Napa Valley 14/54
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
GARY FARRELL CHARDONNAY – Russian River Valley 60
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 130
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 (*liter bottle*)
THE PRISONER RED BLEND – California 17/66
ELOUAN PINOT NOIR – Oregon 14/54
SEQUOIA GROVE CABERNET SAUVIGNON – Napa Valley 92
FLOWERS PINOT NOIR – Sonoma Coast 95

WHITES

CHAMPAGNE & SPARKLING

ZARDETTO PROSECCO – Veneto, Italy 13/50
GRUET BRUT NV – New Mexico 13/50
DOMAINE CHANDON BRUT ROSÉ *SPLIT* – California 14/~
MUMM NAPA BRUT PRESTIGE – Napa Valley 45
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 130

CHARDONNAY

WENTE *ESTATE GROWN* – San Francisco Bay 13/50
CHATEAU STE. MICHELLE *CANOE RIDGE* – Washington State 14/54
THE PRISONER – Carneros 15/58
ROMBAUER – Carneros 16/62
FRANCISCAN – Napa County 50
J. LOHR “ARROYA VISTA” – Monterey 48
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 50
STARMONT – Carneros 55
GARY FARRELL – Russian River Valley 60
PINE RIDGE “DIJON CLONES” – Napa Valley 65
MANNEQUIN *BY ORIN SWIFT* – California 70
CAKEBREAD CELLARS – Napa Valley 85
FLOWERS – Sonoma Coast 95

SAUVIGNON BLANC & FUMÉ BLANC

FERRARI-CARANO FUMÉ BLANC – North Coast 13/50
DASHWOOD – Marlborough, New Zealand 13/50
HONIG – Napa Valley 14/54
CHALK HILL *ESTATE* – Chalk Hill 57
CAKEBREAD CELLARS – Napa Valley 62

OTHER WHITES & ROSÉ

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
FIRESTONE RIESLING – Santa Barbara Valley 13/50
CAPOSALDO PINOT GRIGIO – Veneto, IGT 13/50
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/54

Some wine may contain sulfites.

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 : Domain de Canton Ginger : Candied Ginger
THE SPARKLING ROSE 16
Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine
FLEUR-DE-LIS 16
Wheatley 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
ENGLISH MARTINI 16
Bombay Shapphire Gin : Cucumber : Fresh Mint
OUT OF TIME 16
Buffalo Trace Single Barrel Bourbon : Honey Syrup : Black Cherry Jam : Bitters

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

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

H3 – Horse Heaven Hills, WA 13/50
DAOU – Paso Robles 14/54
STARMONT – Napa Valley 16/62
AUSTIN HOPE – Paso Robles 17/83 (*liter bottle*)
THREE RIVERS – Columbia Valley 40
ST. FRANCIS – Sonoma County 45
ROTH *ESTATE* – Alexander Valley 55
HONIG – Napa Valley 85
SEQUOIA GROVE – Napa Valley 92
JORDAN – Alexander Valley 105
MINER FAMILY “EMILY’S CUVÉE” – Oakville, Napa Valley 115
CAYMUS – Napa Valley 145
PAUL HOBBS – Napa Valley 180
SILVER OAK – Napa Valley 210

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
MARKHAM – Napa Valley 50
FERRARI-CARANO – Sonoma County 62

PINOT NOIR

LUCKY STAR – California 13/50
ELOUAN – Oregon 14/54
MEIOMI – California 15/58
THE PRISONER – Sonoma County 16/62
ANGELINE – Sonoma County 40
ARGYLE – Willamette Valley 55
REX HILL – Willamette Valley 65
FOLEY *ESTATE* – Sta. Rita Hills 74
GARY FARRELL – Russian River Valley 75
SLANDER *BY ORIN SWIFT* – California 75
FLOWERS – Sonoma Coast 95

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 13/50
JOEL GOTT – Napa County 45
SEGHECIO – Sonoma 50
SALDO – California 56
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 72

OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 13/50
THE PRISONER – California 17/66
DON NICANOR “NIETO SENETINER” MALBEC – Mendoza 50
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – California 55
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 70

Corkage fee, \$25.

HANDCRAFTED COCKTAILS

DOG DAY AFTERNOON 14
Wheatley Vodka : Sauvignon Blanc : Grapefruit Juice : Fresh Lemon
THE “CAPONE” 15
Sazerac Rye Whiskey : Fernet Branca : Angostura Bitters
WHALE FLOWER 14
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda
SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
THE (901) 15
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
THE MATADOR 14
Corazón Blanco Tequila : Honey Syrup : Lime Zest : Fresh Lime Juice
KNICKERBOCKER 15
Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry
DOPPELGÄNGER 15
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
VODKA MULE 13
Wheatley Vodka : Fever Tree Ginger Beer

Olives and Candied Cherries by Filthy Food