

SOUPS & STARTERS

- CHEF’S DAILY SOUP OR CHICKEN PASTA SOUP 8
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- FIRE–GRILLED ARTICHOKES Rémoulade (limited availability) 17
- CRISPY CALAMARI Point Judith, RI, classic marinara 19
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 18
- AVOCADO BOMB* Hand-cut Hawaiian Ahi tuna, crab salad, crispy wontons 21



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 14
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- 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 Roasted Chicken, mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 19
- ASIAN AHI TUNA SALAD* Hawaiian Ahi, seared rare, mixed greens, avocado, wasabi, red onions, cilantro vinaigrette 24

BURGERS & SANDWICHES

- WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND–PATTIED BURGERS. BURGERS AND SANDWICHES SERVED WITH FRENCH FRIES
- VEGGIE BURGER In-house recipe, Monterey Jack 16
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, served all the way 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
- COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise 17
- NASHVILLE HOT CHICKEN SANDWICH Southern cole slaw, kosher dill pickles, ranch dressing 18

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 34
- STEAK BRAZZO* Marinated filet mignon pieces, wild mushroom Madeira sauce, smashed potatoes 40
- STEAK MAUI* Marinated ribeye, smashed potatoes 48
- NEW YORK STRIP* Aged 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 potatoes 41



SEAFOOD

- TODAY’S FRESH SEAFOOD SELECTION* MKT
- GRILLED SALMON Fresh cold water salmon, chilled orzo & wild rice 34
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern cole slaw (limited availability) MKT
- SEARED AHI TUNA* Hawaiian ahi tuna, sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 34
- CILANTRO SHRIMP Tiger shrimp, cilantro oil, cajun spices, Louisiana rice, Southern cole slaw 28

SPECIALTIES

- ROTISSERIE CHICKEN 24-hour brine, special herb blend, smashed potatoes, lemon rosemary au jus 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 potatoes 29
- OLD WORLD LASAGNA Homemade fennel sausage, marinara, creamy ricotta, mozzarella, parmesan 25
- 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 | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice | Couscous
- Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Seasonal Vegetable | Smashed Potatoes

HOUSEMADE DESSERTS

Suggested tableside by server.

BC/CD MEM

*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

- 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

- LIBERTY SCHOOL –Paso Robles 13/50
- SEAN MINOR ‘SIGNATURE SERIES’ – North Coast 14/54
- DAOU – Paso Robles 15/58
- AUSTIN HOPE – Paso Robles 17/83 *(liter bottle)*
- THREE RIVERS – Columbia Valley 40
- ST. FRANCIS – Sonoma County 45
- ROTH *ESTATE* – Alexander Valley 55
- STARMONT – Napa Valley 58
- QUILT – Napa Valley 80
- HONIG – Napa Valley 85
- SEQUOIA GROVE – Napa Valley 92
- JORDAN – Alexander Valley 105
- 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

- A TO Z – Oregon 13/50
- ELOUAN – Oregon 14/54
- THE PRISONER – Sonoma County 16/62
- ANGELINE – Sonoma County 40
- SEAN MINOR ‘SIGNATURE SERIES’ – Sonoma Coast 45
- MEIOMI – California 48
- ARGYLE – Willamette Valley 55
- REX HILL – Willamette Valley 65
- 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
- CATENA “VISTA FLORES” MALBEC – Mendoza, Argentina 45
- 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