

STARTERS

- CHEF’S DAILY SOUP 9
- DEVEILED EGGS Sugar-cured bacon, made-in-house pickle relish 14
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 16
- FIRE–GRILLED ARTICHOKEs Rémoulade (limited availability) 18
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 20

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
- PARADISE COAST KALE SALAD* Roasted chicken, almonds, cranberries, avocado, goat cheese, white wine vinaigrette, croutons 21
- GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 19
- CYPRESS SALAD* Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 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 25

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 16
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 20
- STEAK BURGER* Ground tenderloin & ribeye, Tillamook cheddar, brioche bun, grilled onions, arugula, Kiawah Island dressing 21
- FRENCH DIP* Thinly sliced beef, baguette, horseradish 25
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 18
- COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18
- FRESH FISH SANDWICH Cut fresh daily, rémoulade, pickles, lettuce 21
- CRISPY FISH TACOS Daily fish selections, Southern coleslaw, avocado, jalapeño ranch, made-in-house salsa, black beans & rice 20

STEAKS & PRIME RIB

- ALL STEAKS ARE FINISHED WITH MÂÎTRE D’ BUTTER, EXCEPT FOR MARINATED STEAKS.
- STEAK ‘N’ FRIES* Aged Certified Angus Beef®, French brasserie style, maître d’ butter 36
- STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 50
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 50
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 50
- SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 43



SEAFOOD & SPECIALTIES

- SEARED AHI TUNA** Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 36
- GRILLED SALMON** Faroe Islands cold water salmon, chilled orzo & wild rice 34 (lunch cut available until 4PM)
- TROUT ALMONDINE+ Mustard beurre blanc, toasted almonds, broccoli, couscous 31
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (limited availability) MKT
- EMERALD COAST SHRIMP Crispy Gulf shrimp, rémoulade, honey Dijon, French fries, Southern coleslaw 31
- ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 26
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 25
- BRASSERIE CHICKEN Panko-crusted, parmesan, lemon butter caper sauce, tomatoes, smashed potatoes 29
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 25
- PORK TENDERLOIN* Grilled, cured in-house, Thai “Bang Bang” sauce, smashed potatoes 25
- BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 33
- ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDE ITEMS

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice* | Ripened Tomatoes | Couscous

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato| Black Beans & Rice

HOUSEMADE DESSERTS

Carrot Cake* 11 | Very Best Chocolate Cake 13 | Key Lime Pie 12

A 6% packaging fee applies to all To-Go orders.

*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. AE/CG TAM

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

- ROMBAUER CHARDONNAY – Carneros 18/70
- HONIG SAUVIGNON BLANC – Napa Valley 14/54
- CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 13/50
- LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 12/46
- VEUVE CLICQUOT YELLOW LABEL CHAMPANGE – Á Reims, France 21/82
- CAKEBREAD CELLARS CHARDONNAY – Napa Valley 85
- AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 (1 liter bottle)
- BÖEN BY BELLE GLOS PINOT NOIR – California 14/54
- THE PRISONER RED BLEND – California 17/66
- ENROUTE ‘LES POMMIERS’ PINOT NOIR – Russian River Valley 82

WHITES

CHAMPAGNE & SPARKLING

- GRUET BRUT – New Mexico 12/46
- LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50
- LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 14/54
- VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 21/82
- UNSHACKLED BRUT – California 52
- TAITTINGER – Reims, France 100
- LOUIS ROEDERER BRUT PREMIER – France 110

CHARDONNAY

- MER SOLEIL SILVER ‘UNOAKED’ – Monterey 13/50
- CHALK HILL – Russian River Valley 14/54
- FRANK FAMILY – Carneros 16/62
- ROMBAUER – Carneros, Napa Valley 18/70
- WENTE RIVA RANCH – Arroyo Seco, Monterey 52
- FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 60
- GARY FARRELL – Russian River Valley 62
- THE PRISONER – Carneros 65
- CAKEBREAD CELLARS – Napa Valley 85
- FLOWERS – Sonoma Coast 87

SAUVIGNON BLANC & FUMÉ BLANC

- VAVASOUR – Marlborough, New Zealand 13/50
- HONIG – Napa Valley 14/54
- FERRARI–CARANO FUMÉ BLANC – Sonoma County 45
- CRAGGY RANGE TE MUNA – Martinborough, New Zealand 50
- CAKEBREAD CELLARS – North Coast 60

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
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45
- MARCO FELLUGA PINOT GRIGIO – Collio, Italy 50
- PINE RIDGE CHENIN BLANC/VIOGNIER – California 48

*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.*



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.

MOCKTAILS

- ROSEBERRY MULE 11
- Blackberry : Agave Nectar : Lime Juice : Fever-Tree Ginger Beer
- FAUX–JITO 11
- Fresh Mint : Agave Nectar : Lime Juice : Fever-Tree Club Soda
- THE THREE AMANGOS 11
- Mango Purée : Lemon Juice : Fever-Tree Ginger Beer
- MAY DAY 11
- Strawberry Purée : Lime Juice : Fever-Tree Ginger Beer
- SUNRISE ON THE BEACH 11
- Spicy Agave : Lime Juice : Orange 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)
- MONTES ALPHA APALTA VINEYARD – Colchagua Valley 45
- FRANCISCAN – Monterey County 60
- STARMONT – Napa Valley 62
- THE PRISONER – Napa Valley 70
- HONIG – Napa Valley 75
- FOLEY JOHNSON ESTATE – Napa Valley 80
- MT. VEEDER – Napa Valley 95
- GROTH – Oakville, Napa Valley 100
- JOSEPH PHELPS – Napa Valley 125
- PAUL HOBBS – Napa Valley 140

MERLOT

- J. LOHR “LOS OSOS” – Paso Robles 12/46
- MARKHAM ‘SIX STACK’ – North Coast 14/54
- FERRARI–CARANO – Sonoma County 55
- DUCKHORN VINEYARDS – Napa Valley 85

PINOT NOIR

- BÖEN BY BELLE GLOS – California 13/50
- ARGYLE ‘BLOOM HOUSE’ – Willamette Valley 15/58
- SIDURI – Willamette Valley 16/62
- FLOWERS – Sonoma Coast 18/70
- WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 45
- BELLE GLOS CLARK AND TELEPHONE – Santa Barbara 55
- CHALK HILL – Sonoma Coast 55
- GARY FARRELL – Russian River Valley 70
- ENROUTE ‘LES POMMIERS’ – Russian River Valley 82

ZINFANDEL

- SALDO – Dry Creek, Lodi 15/58
- SEGHECIO – Sonoma County 55
- RIDGE ‘THREE VALLEYS’ – Sonoma County 60
- 8 YEARS IN THE DESERT BY ORIN SWIFT – California 68

OTHER INTERESTING REDS

- ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 12/46
- PENFOLDS ‘BIN 28’ SHIRAZ – South Australia 16/62
- THE PRISONER RED BLEND – California 17/66
- MATCHBOOK SYRAH – Dunnigan Hills 40
- STAGS’ LEAP PETITE SIRAH – Napa Valley 65