

SOUPS & STARTERS

- CHEF'S DAILY SOUP 8
DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13
MEXICO CITY SPINACH CON QUESO Tortilla chips 16
FIRE-GRILLED ARTICHOKES Rémoulade (*limited availability*) 18
CRISPY CALAMARI Classic marinara 20
HONG KONG SHRIMP Signature spicy, cream sauce 21

SUSHI

- NIGIRI PLATE* Fresh salmon, Hawaiian ahi tuna, vinegared rice 17
CALIFORNIA ROLL Crab salad, asparagus, sesame, avocado, chives, red pepper 15
CRUNCHY SHRIMP ROLL Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, Sriracha mayonnaise 16
SPICY TUNA ROLL* Ahi tuna, cucumber, jicama, avocado, sesame, unagi sauce, Sriracha mayonnaise 16
TERIYAKI SALMON ROLL* Cucumber, cream cheese, red pepper, jalapeño, unagi sauce, crème fraîche, sliced Fresno chili 17
RAINBOW ROLL* Seared ahi tuna, shrimp, avocado, unagi sauce, Sriracha mayonnaise 17
SPICY HAWAIIAN ROLL* Ahi tuna, mango, avocado, macadamia nuts, jalapeño 17
MIKE'S FILET ROLL* Surimi, avocado, cream cheese, seared beef tenderloin, Sriracha mayonnaise, masago 18
TUNA STACK* Hawaiian tuna, crab salad, avocado, Sriracha and unagi sauce, wonton chips 18

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
REDWOOD SALAD Roasted chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 19
GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 19
THAI KAI CHICKEN SALAD Mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 20
SHRIMP LOUIE SALAD Jumbo gulf shrimp, avocado, tomato, iceberg boat, Kiawah Island dressing 21
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 17
OLD FASHIONED CHEESEBURGER* Served all the way, aged Tillamook cheddar 20
STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 20
FRENCH DIP* Thinly sliced, baguette, horseradish 25
NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing 19

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

- STEAK 'N' FRIES* French Brasserie style, maître d' butter 35
RIBEYE* Served with homemade Worcestershire sauce and smashed red potatoes 46
NEW YORK STRIP* Aged beef with 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 41

SPECIALTIES

- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries (*limited availability*) MKT
GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 33
GRILLED TROUT* Louisiana rice, Southern cole slaw 31
SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 35
OVEN ROASTED CHICKEN One-half chicken roasted and seasoned with our special herb blend, smashed red potatoes 25
MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 25
BRASSERIE CHICKEN Panko-crust, parmesan cheese, lemon butter caper sauce, smashed potatoes. 28
BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 33

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 10

SIDE ITEMS

French Fries | Southern Cole Slaw | Lemon & Reggiano Broccoli | Orzo & Wild Rice | Couscous
Smashed Red Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato

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.

‡ The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients. AC/CE DEN

An 18% gratuity will be added to parties of six or more. However, gratuity is up to your discretion. Proper dress required. Helpful Dining Guidelines at jalexanders.com.

WINES WE LOVE TO DRINK

ROMBAUER CHARDONNAY – Carneros 16/62
HONIG SAUVIGNON BLANC – Napa Valley 14/54
AIX ROSÉ – Côteaux d’Aix-en-Provence 13/50
CAKEBREAD CELLARS CHARDONNAY – Napa Valley 85
NICHOLAS FEUILLATTE BRUT ROSÉ CHAMPAGNE – France 70
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 (*liter bottle*)
ARGYLE PINOT NOIR – Oregon 15/58
THE PRISONER RED BLEND – California 18/70
FAUST CABERNET SAUVIGNON – Napa Valley 85
PENNER ASH PINOT NOIR – Willamette Valley 85

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 12/46
GLORIA FERRER BLANC DE NOIR – Sonoma 40
NICHOLAS FEUILLATTE BRUT ROSÉ – France 70
TAITTINGER BRUT *RESERVE* – Á Reims, France 85

CHARDONNAY

ST. FRANCIS – Sonoma 13/50
CHALK HILL – Sonoma Coast 15/58
ROMBAUER – Carneros 16/62
WENTE *ESTATE GROWN* – Livermore Valley 35
CHATEAU STE. MICHELLE *CANOE RIDGE* – Horse Heaven Hills 45
SIDURI – Willamette Valley 55
HARTFORD COURT – Russian River Valley 57
MINER FAMILY – Napa Valley 58
DAOU “BODYGUARD” – Paso Robles 60
GARY FARRELL – Russian River Valley 65
CAKEBREAD CELLARS – Napa Valley 85
CHATEAU MONTELENA – Napa Valley 90
SHAFER *RED SHOULDER RANCH* – Napa Valley 95

PINOT GRIGIO/PINOT GRIS

TOMASSI “LE ROSSE” PINOT GRIGIO – DOC delle Venezie 12/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50
“J” PINOT GRIS – California 13/50
SANTA MARGHERITA PINOT GRIGIO – Italy 50

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 14/54
ROBERT MONDAVI FUMÉ BLANC *TO KALON RESERVE* – Napa Valley 65

OTHER WHITES & ROSÉ

DR. LOOSEN “DR. L” RIESLING – Germany 12/46
AIX ROSÉ – Côteaux d’Aix-en-Provence 13/50
PINE RIDGE CHENIN BLANC/VIOGNIER – California 28
DOMAIN PERRAUD *VIEILLES VIGNES WHITE BURGUNDY* – Mâcon–Villages 40
CONUNDRUM WHITE TABLE WINE – California 45

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14

Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus

WHALE FLOWER 14

Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda

THE “CAPONE” 15

Knob Creek Rye Whiskey : Fernet Branca : Angostura Bitters

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

KENTUCKY OLD FASHIONED 15

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

THE (303) 15

Knob Creek Rye Whiskey : Bitters : Blueberry Jam : Fever Tree Ginger Beer

KNICKERBOCKER 15

Angel’s Envy Bourbon : Angostura Bitters: Candied Cherry

THE QUIET MAN 15

Duke Bourbon : Lemon & Peychaud’s Bitters : Sugar Cube

DOPPELGÄNGER 15

Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

VODKA MULE 13

Wheatley Vodka : Fresh Lime : Fever Tree Ginger Beer

Olives and Candied Cherries by Filthy Food.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/46
ROTH *ESTATE* – Alexander Valley 15/58
AUSTIN HOPE – Paso Robles 17/83 (*liter bottle*)
HONIG – Napa Valley 75
ARROWOOD “KNIGHT’S VALLEY” – Sonoma County 80
ZD – Napa Valley 82
FAUST – Napa Valley 85
RAMEY – Napa Valley 100
CHALK HILL *ESTATE RED* – Chalk Hill AVA 105
JORDAN – Sonoma County 120
CAYMUS VINEYARDS – Napa Valley 130
MINER FAMILY *STAGECOACH VINEYARD* – Napa Valley 135
CAYMUS SPECIAL SELECTION – Napa Valley 270

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
MARKHAM – Napa Valley 55
FREEMARK ABBEY – Napa Valley 60
DUCKHORN – Napa Valley 90

PINOT NOIR

A TO Z – Oregon 12/46
ELOUAN – Oregon 14/54
ARGYLE – Oregon 15/58
ANGELINE – Sonoma County 32
LOUIS LATOUR “VALMOISSINE” – France 35
MORGAN “TWELVE CLONES” – Santa Lucia Highlands 55
KEN WRIGHT *CARTER VINEYARD* – Oregon 62
BREWER–CLIFTON – Sta. Rita Hills 68
GARY FARRELL – Russian River Valley 70
ENROUTE – Russian River Valley 82
PENNER ASH – Willamette Valley 85
GOLDENEYE – Anderson Valley 90

ZINFANDEL

CLINE “ANCIENT VINES” – Contra Coast County 12/46
SEGHECIO – Sonoma County 15/58
SALDO – California 60

OTHER INTERESTING REDS

FARM TO TABLE SHIRAZ – Central Victoria 12/46
PIATTELLI *RESERVE MALBEC* – Mendoza 13/50
THE PRISONER – California 18/70
QUPE SYRAH – Central Coast 48
WHITEHALL LANE “TRE LEONI” RED BLEND – Napa Valley 60
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 75
MOLLYDOOKER “BLUE EYED BOY” – Australia 95
MINER “ORACLE” – Napa Valley 150

DESSERT SELECTIONS

FONSECA ‘BIN 27’ – Portugal 9/~

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

HUMMINGBIRD 16

Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños

THE SPARKLING ROSE 16

Hornitos Blanco Tequila : Grapefruit Juice : Sparkling Wine

HAVANA 16

Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters

THE PEAR 16

Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger

FLEUR–DE–LIS 16

Breckenridge 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

Botanist Gin : Cucumber : Fresh Mint

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