

## 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-crusted, 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](http://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 CHAMPANGE – 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

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

ANGELS INK – Monterey County 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  
SEGHEISIO – 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.*