

SOUPS & STARTERS

- CHEF’S DAILY SOUP 9
- DEVEILED EGGS Sugar-cured bacon, homemade pickle relish 14
- MEXICO CITY SPINACH CON QUESO Tortilla chips 17
- FIRE–GRILLED ARTICHOKEs Rémoulade (limited availability) 19
- CRISPY CALAMARI Point Judith, RI, Classic marinara 21
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 21

SUSHI

- AVOCADO BOMB* Hand-cut Ahi tuna, crab salad, crispy wontons 21
- NIGIRI PLATE* Filets of cold water salmon & tuna, seasoned rice 18
- CALIFORNIA ROLL Crab salad, asparagus, red pepper, avocado 16
- CRUNCHY SHRIMP ROLL Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, Sriracha mayonnaise 17
- SPICY TUNA ROLL* Ahi tuna, cucumber, jicama, avocado, sesame, unagi sauce, Sriracha mayonnaise 17
- 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 18
- SPICY HAWAIIAN ROLL* Ahi tuna, mango, avocado, macadamia nuts, jalapeño 19
- BRONCO ROLL* Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 22
- SURF & TURF ROLL* Surimi, avocado, cream cheese, seared beef tenderloin, Sriracha mayonnaise, masago 19
- FIRECRACKER ROLL* Seared Hawaiian tuna, jicama, avocado, topped with spicy tuna 20

SALADS

- ADD CHICKEN +8, SALMON OR SHRIMP +12
- ALEX’S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic croutons, choice of dressing 14
- Made in-house salad dressings: Honey Dijon, Bleu Cheese, Kiawah Island, Ranch, Vinaigrette, Cilantro Vinaigrette
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- REDWOOD SALAD Roasted chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 20
- GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 20
- THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 21
- SHRIMP LOUIE SALAD Jumbo gulf shrimp, avocado, tomato, iceberg boat, Kiawah Island dressing 23
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 26

BURGERS & SANDWICHES

- WE GRIND FRESH CHUCK DAILY FOR OUR HAND–PATTIED BURGERS.
- VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack 17
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 21
- STEAK BURGER* Ground Certified Angus Beef® and ribeye, Tillamook cheddar, grilled onions, brioche bun, Kiawah Island dressing 22
- FRENCH DIP* Thinly sliced, baguette, horseradish 26
- NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing 20
- COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 19

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 36
- RIBEYE* Sliced, made in-house Worcestershire sauce, smashed potatoes 49
- 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 Mid-Western beef, au jus, smashed potatoes 44



SEAFOOD & SPECIALTIES

- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw MKT
- GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 35 (lunch cut available until 4PM)
- TROUT ALMONDINE* Mustard beurre blanc, toasted almonds, broccoli, couscous 33
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 36
- ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 26
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 25
- BRASSERIE CHICKEN Panko-crusted, parmesan cheese, lemon butter caper sauce, smashed potatoes. 29
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 34
- 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 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.

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 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 BLANCS– 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
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
FRANK FAMILY – Carneros 70
CAKEBREAD CELLARS – Napa Valley 85
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

DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 14/54

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 : Angostora 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 78
ZD – Napa Valley 82
FAUST – Napa Valley 85
RAMEY – Napa Valley 100
JORDAN – Sonoma County 120
CAYMUS VINEYARDS – Napa Valley 130
MINER FAMILY CATHY’S 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
BÖEN – California 14/54
ARGYLE ‘BLOOMHOUSE’ – Oregon 15/58
ANGELINE – Sonoma County 32
LOUIS LATOUR ‘VALMOISSINE’ – France 35
MORGAN ‘TWELVE CLONES’ – Santa Lucia Highlands 55
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
8 YEARS IN THE DESERT BY ORIN SWIFT – California 75
QUILT ‘FABRIC OF THE LAND’ RED BLEND – Napa Valley 75
STAGS’ LEAP PETITE SIRAH – Napa Valley 78
MOLLYDOOKER ‘BLUE EYED BOY’ – Australia 95
MINER ‘THE ORACLE’ RED WINE – 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.