

## SOUPS & STARTERS

- CHEF'S DAILY SOUP 9  
DEVILED EGGS Sugar-cured bacon, made-in-house pickle relish 14  
MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 17  
FIRE-GRILLED ARTICHOKE Rémoulade (limited availability) 19  
HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 21  
AVOCADO BOMB\* Hand-cut ahi tuna, crab salad, crispy wontons 21

## SUSHI

- CRISPY RICE\* Spicy tuna, Fresno peppers, unagi sauce, scallions 19  
NIGIRI PLATE\* Filets of cold water salmon & ahi 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 ahi tuna, jicama, avocado, topped with spicy tuna 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  
REDWOOD SALAD\* Roasted chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 20  
GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 20  
THAI KAI CHICKEN SALAD\* Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 21  
SHRIMP LOUIE SALAD Jumbo gulf shrimp, avocado, tomato, iceberg, 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 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 17  
OLD FASHIONED CHEESEBURGER\* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 21  
STEAK BURGER\* Ground tenderloin & ribeye, Tillamook cheddar, brioche bun, grilled onions, arugula, Kiawah Island dressing 22  
FRENCH DIP\* Thinly sliced beef, baguette, horseradish 26  
NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, 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\* 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 Midwestern beef, au jus, smashed potatoes 44



## SEAFOOD & SPECIALTIES

- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (limited availability) MKT  
GRILLED SALMON\*\* Faroe Islands cold water salmon, chilled 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, chilled 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 Lowcountry recipe, French fries, Southern coleslaw 25  
BRASSERIE CHICKEN Panko-crust, parmesan, lemon butter caper sauce, tomatoes, smashed potatoes 29  
BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 34  
RATTLESNAKE PASTA Southwestern spices, peppers, chicken 27  
ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 10

## SIDE ITEMS

- French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice+ | Couscous  
Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato

## HOUSEMADE DESSERTS

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

\* 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.

# 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

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – France 20/79

ROMBAUER CHARDONNAY – Carneros, Napa Valley 18/70

HONIG SAUVIGNON BLANC – Napa Valley 14/54

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

CAKEBREAD CELLARS CHARDONNAY – Napa Valley 85

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 (1 liter bottle)

BÖEN BY BELLE GLOS PINOT NOIR – California 13/50

PENFOLDS 'BIN 28' SHIRAZ – South Australia 16/62

PAPILLION BY ORIN SWIFT CABERNET SAUVIGNON BLEND – Napa Valley 140

ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82

# WHITES

## CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 12/46

LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d'Alsace 13/50

LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 14/54

GLORIA FERRER BLANC DE BLANCS – Sonoma 40

NICHOLAS FEUILLATTE BRUT ROSÉ – France 70

TAITTINGER BRUT RESERVE – Á Reims, France 85

## CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46

CHALK HILL – Russian River Valley 13/50

FRANK FAMILY – Carneros 17/66

ROMBAUER – Carneros, Napa Valley 18/70

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

FLOWERS – Sonoma Coast 87

SHAFER RED SHOULDER RANCH – Napa Valley 95

## PINOT GRIGIO/PINOT GRIS

BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy 12/46

TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 13/50

'J' PINOT GRIS – California 13/50

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 50

## SAUVIGNON BLANC

VAVASOUR – Marlborough, New Zealand 12/46

HONIG – Napa Valley 14/54

## OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

DR. LOOSEN 'DR. L' RIESLING – Germany 12/46

LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 13/50

PINE RIDGE CHENIN BLANC/VIOGNIER – California 28

DOMAIN PERRAUD VIEILLES VIGNES WHITE BURGUNDY – Mâcon-Villages 40

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45

CONUNDRUM WHITE TABLE WINE – California 45

## DESSERT SELECTIONS

FONSECA 'BIN 27' – Portugal 9/~

*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.*

# ZERO PROOF

BLOOD ORANGE SPRITZ 13

Lyre's Italian Orange : Blood Orange Purée : Fever-Tree Club Soda

LYRE'S PASSION STAR MARTINI 13

Lyre's Dry London Spirit : Lyre's Classico : Passion Fruit Purée : Vanilla : Lime Juice

LYRE'S ESPRESSO MARTINI 13

Lyre's Coffee Originale : Lyre's Dark Cane Spirit : Lyre's Amaretti : Espresso : Vanilla

LYRE'S PINEAPPLE MARGARITA...ASK TO MAKE IT SPICY 13

Lyre's Agave Blanco Spirit : Pineapple Juice : Orange Juice : Agave : Lime Juice

LYRE'S STRAWBERRY MOJITO 13

Lyre's White Cane Spirit : Strawberry Purée : Lime Juice : Mint : 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)

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

PAPILLION BY ORIN SWIFT – Napa Valley 140

CAYMUS SPECIAL SELECTION – Napa Valley 270

## MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 12/46

MARKHAM 'SIX STACK' – North Coast 14/54

FREEMARK ABBEY – Napa Valley 60

DUCKHORN – Napa Valley 90

## PINOT NOIR

BÖEN BY BELLE GLOS – California 13/50

ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58

SIDURI – Willamette Valley 16/62

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

ETUDE GRACE BENOIST RANCH – Carneros 80

ENROUTE 'LES POMMIERS' – Russian River Valley 82

PENNER-ASH – Willamette Valley 85

GOLDENEYE – Anderson Valley 90

## ZINFANDEL

SEGHESSIO – Sonoma 14/54

SALDO – California 15/58

8 YEARS IN THE DESERT BY ORIN SWIFT – California 75

## OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 13/50

PENFOLDS 'BIN 28' SHIRAZ – South Australia 16/62

THE PRISONER RED BLEND – California 18/70

QUILT 'FABRIC OF THE LAND' RED BLEND – Napa Valley 75

STAGS' LEAP PETITE SIRAH – Napa Valley 78

MOLLYDOOKER 'BLUE EYED BOY' – Australia 95