

SOUPS & 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 17
- FIRE–GRILLED ARTICHOKES 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-crusted, 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
- LA MARCA ‘ICON’ PROSECCO SUPERIORE – Veneto, 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
- 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
- La Marca ‘ICON’ Prosecco Superiore : 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
- JORDAN – Sonoma County 120
- CAYMUS VINEYARDS – Napa Valley 130
- MINER FAMILY CATHY’S VINEYARD – Napa Valley 135
- PAPILLION BY ORIN SWIFT – Napa Valley 140
- RAMEY – Napa Valley 220
- 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
- LOUIS LATOUR ‘VALMOISSINE’ – France 35
- MORGAN ‘TWELVE CLONES’ – Santa Lucia Highlands 55
- BREWER–CLIFTON – Sta. Rita Hills 68
- ETUDE GRACE BENOIST RANCH – Carneros 80
- ENROUTE ‘LES POMMIERS’ – Russian River Valley 82
- PENNER–ASH – Willamette Valley 85
- GOLDENEYE – Anderson Valley 90

ZINFANDEL

- SALDO – California 15/58
- 8 YEARS IN THE DESERT BY ORIN SWIFT – California 19/74

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
- ABSTRACT BY ORIN SWIFT – California 70
- QUILT ‘FABRIC OF THE LAND’ RED BLEND – Napa Valley 75
- STAGS’ LEAP PETITE SIRAH – Napa Valley 78