

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13

MEXICO CITY SPINACH CON QUESO Tortilla chips 15

SMOKED SALMON DIP Smoked in-house 16

AVOCADO BOMB* Hand-cut Hawaiian tuna, tortilla chips 20

CRISPY CALAMARI Classic marinara 19

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 13

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 13

SOUTHERN SALAD Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, 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 19

SHRIMP LOUIE SALAD Jumbo gulf shrimp, avocado, tomato, iceberg boat, Kiawah Island dressing 23

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. SERVED WITH FRENCH FRIES UNLESS OTHERWISE NOTED.

VEGGIE BURGER In-house recipe, Monterey Jack 16

OLD FASHIONED CHEESEBURGER* Served all the way, aged Tillamook cheddar 18

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 18

FRENCH DIP* Thinly sliced, baguette, horseradish 24

PRIME RIB SANDWICH* Au jus 25

WEST END Grilled chicken breast, Monterey Jack 18

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing 18

STEAKS & PRIME RIB

OUR STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER. WE DO NOT RECOMMEND, AND WILL RESPECTFULLY NOT GUARANTEE, ANY MEAT ORDERED "MEDIUM WELL" OR ABOVE.

STEAK 'N' FRIES* French Brasserie style, maître d' butter 33

STEAK MAUI* Marinated ribeye, smashed red potatoes 46

NEW YORK STRIP* Certified Angus Beef®, NYO mac & cheese 45

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 46

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed red potatoes 40

SPECIALTIES

TODAY'S FRESH SEAFOOD SELECTION* MKT

GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 33

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries (limited availability) MKT

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 34

PECAN ENCRUSTED TROUT Pan-fried, Dijon mustard sauce, Southern cole slaw 29

ROTISSERIE CHICKEN Special herb blend, smashed red potatoes, chicken au jus (limited availability) 25

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 25

GRILLED PORK TENDERLOIN Cured in-house, Thai "Bang Bang" sauce, smashed red potatoes 26

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 33

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Seasonal Vegetable | 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. Please make us aware of any food allergies. An 18% gratuity will be added to parties of six or more. However, gratuity is up to your discretion. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above. Proper dress required. Gentlemen, please remove hats and caps. Helpful Dining Guidelines at jalexanders.com.

WINES WE LOVE TO DRINK

J. LOHR “ARROYO SECO” CHARDONNAY – Monterey County 15/58
HONIG SAUVIGNON BLANC – Napa Valley 13/50
FLEUR DE MER ROSÉ – Côtes De Provence 12/46
GARY FARRELL CHARDONNAY – Russian River Valley 68
TAITTINGER CHAMPAGNE – Á Reims, France 100
AUSTIN HOPE CABERNTÉ SAUVIGNON – Paso Robles 15/73 (*liter bottle*)
ELOUAN PINOT NOIR – Oregon 13/50
THE PRISONER RED BLEND – Napa Valley 17/66
MT. VEEDER CABERNET SAUVIGNON – Napa Valley 83
FLOWERS PINOT NOIR – Sonoma Coast 90

WHITES

CHAMPAGNE & SPARKLING

RUFFINO PROSECCO – Italy DOC 12/46
DOMAINE CHANDON – California 12/46
GLORIA FERRER BLANC DE NOIR – Carneros 45
TAITTINGER – Á Reims, France 100
LOUIS ROEDERER BRUT PREMIER – Á Reims, France 105

CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley 12/46
CHALK HILL – Russian River Valley 13/50
J. LOHR “ARROYO SECO” – Monterey County 15/58
CHATEAU STE. MICHELLE *CANOE RIDGE* – Columbia Valley 42
STARMONT – Carneros 45
CATENA – Mendoza, Argentina 50
SONOMA–CUTRER *RUSSIAN RIVER RANCHES* – Sonoma Coast 54
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 55
MER SOLEIL SILVER “UNOAKED” – Monterey County 60
PINE RIDGE “DIJON CLONES” – Carneros 62
CLOS PEGASE *MITSUOKO’S VINEYARD* – Carneros 65
GARY FARRELL – Russian River Valley 68
CAKEBREAD CELLARS – Napa Valley 75
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 80

SAUVIGNON BLANC & FUMÉ BLANC

FERRARI–CARANO FUMÉ BLANC – Sonoma County 12/46
DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 13/50
ROTH *ESTATE* – Alexander Valley 40
KIM CRAWFORD – Marlborough, New Zealand 42
CAKEBREAD CELLARS – Napa Valley 70

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes De Provence 12/46
FERRARI–CARANO PINOT GRIGIO – Sonoma County 12/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50
CHATEAU STE. MICHELLE RIESLING – Columbia Valley 11/42
CONUNDRUM WHITE TABLE WINE – California 55
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 52

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14
Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus
SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
DOPPELGÄNGER 15
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
WHALE FLOWER 14
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda
THE MATADOR 14
Corazón Blanco Tequila : Lime : Honey
KNICKERBOCKER 15
Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry
THE (502) 15
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
SAZERAC COCKTAIL 15
Sazerac Rye Whiskey : Herbsaint : Peychauds Bitters
ELDERFLOWER MOJITO 13
Bacardi Light Rum : St~Germain : Fresh Mint
KENTUCKY OLD FASHIONED 15
Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters
VODKA MULE 13
Wheatley Vodka : Fever Tree Ginger Beer

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

ST. FRANCIS – Sonoma County 12/46
AUSTIN HOPE – Paso Robles 15/73 (*liter bottle*)
DAOU – Paso Robles 16/62
STARMONT – North Coast, California 17/66
SEBASTIANI – Lake County/Sonoma County 40
FRANCISCAN – Napa Valley 50
ROTH – Sonoma County 60
FOLEY JOHNSON *ESTATE* – Napa Valley 80
MT. VEEDER – Napa Valley 83
SILVERADO – Napa Valley 85
SEQUOIA GROVE – Napa Valley 95
HALL – Napa Valley 105
CHALK HILL *ESTATE RED* – Chalk Hill 108
GROTH – Oakville, Napa Valley 110
LANCASTER *ESTATE* – Alexander Valley 135
CAYMUS – Napa Valley 150

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
WENTE “SANDSTONE” – Livermore Valley, San Francisco Bay 13/50
MARKHAM – Napa Valley 55
DUCKHORN VINEYARDS – Napa Valley 95

PINOT NOIR

LUCKY STAR – California 11/42
ANGELS INK – Monterey, California 12/46
ELOUAN – Oregon 13/50
CHALK HILL – Sonoma Coast 14/54
ANGELINE – Sonoma County 42
THE FOUR GRACES – Willamette Valley 58
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 60
ARGYLE – Willamette Valley 68
BELLE GLOS *CLARK & TELEPHONE* – Santa Maria Valley 80
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 85
FLOWERS – Sonoma Coast 90

ZINFANDEL

JOEL GOTT – Napa County 12/46
CAMPUS OAKS “OLD VINE” – Lodi 28
SEGHESSIO – Sonoma County 55
RIDGE *GEYSERVILLE* – California 70

OTHER INTERESTING REDS

BROQUEL MALBEC – Mendoza, Argentina 12/46
THE PRISONER – Napa Valley 17/66
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 65
MOLLYDOOKER “BLUE EYED BOY” – McLaren Vale, Australia 95
PAPILLON *BY ORIN SWIFT* – Napa Valley 108

Some wine may contain sulfites. Corkage fee, \$25.

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
HAVANA MARTINI 16
Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters
PEAR MARTINI 16
Grey Goose La Poire Vodka : Domain de Canton Ginger : Candied Ginger
HUMMINGBIRD 16
Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños
CINDY’S LEMON DROP 16
Ketel One Citroen Vodka : Lemon Juice
THE SPARKLING ROSE 16
Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine
FLEUR–DE–LIS 16
Square One Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
RED–HEADED RITA 16
El Mayor Blanco Tequila : Pomegranate Juice

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

Olives and Candied Cherries by Filthy Food.