

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Tortilla chips 15

MR. JACK'S CHICKEN FINGERS Hand-breaded, French fries 16

FIRE-GRILLED ARTICHOKES Rémoulade (*limited availability*) 16

SMOKED SALMON DIP House smoked, dill tarter sauce, toast points (*limited availability*) 16

HONG KONG SHRIMP Signature creamy, spicy sauce 19

CRISPY CALAMARI Classic marinara 18

SALADS

IN-HOUSE MADE SALAD DRESSINGS: HONEY DIJON, CREAMY BLEU CHEESE, CLASSIC RANCH, KIAWAH ISLAND, VINAIGRETTE, CILANTRO VINAIGRETTE
ADD CHICKEN +6, SALMON OR SHRIMP +10.

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 12

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 12

GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 17

CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumbers, bacon, cheese, cornbread croutons, ranch dressing 19

THAI KAI CHICKEN SALAD Mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 18

ASIAN AHI TUNA SALAD* Seared rare, artisan greens, wasabi, cilantro vinaigrette 22

BURGERS, SANDWICHES & TACOS

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES.

VEGGIE BURGER In-house recipe, Monterey Jack 15

OLD FASHIONED CHEESEBURGER* Served all the way, aged Tillamook cheddar 17

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

FRENCH DIP* Thinly sliced, baguette, horseradish 22

HYDE PARK Grilled chicken breast, Monterey Jack 17

CRISPY SHRIMP TACOS Signature creamy & spicy sauce, lettuce, diced peppers, green onions, black beans & rice 17

CRISPY FISH TACOS Daily fish selections, Southern slaw, avocado, jalapeño ranch, pico de gallo, black beans & rice 17

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.
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 32

STEAK MAUI* Marinated ribeye, smashed red potatoes 45

NEW YORK STRIP* Certified Angus Beef ®, NYO mac & cheese 44

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 44

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

SPECIALTIES

GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 32

GRILLED TROUT* Louisiana rice, Southern cole slaw 29

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 33

EMERALD COAST SHRIMP Crispy Gulf shrimp, French fries, Southern cole slaw 26

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

ROTISSERIE CHICKEN Special herb blend, smashed red potatoes, chicken au jus 23

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 23

RAFFAELE'S OLD WORLD LASAGNA Homemade fennel sausage, marinara, creamy ricotta, mozzarella, parmesan 22

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 31

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDES

French Fries | Southern Cole Slaw | Lemon and Reggiano Broccoli | Smashed Red Potatoes | Orzo & Wild Rice

Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Seasonal Vegetable | Black Beans & Rice | Couscous

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. Proper dress required. Gentlemen, please remove hats and caps. Helpful Dining Guidelines at jalexanders.com.

WINES WE LOVE TO DRINK

UNSHACKLED BRUT SPAKLING WINE – California 13/50

MER SOLEIL “SILVER” CHARDONNAY – Monterey, California 14/54

HONIG SAUVIGNON BLANC – Napa Valley 13/50

STUDIO ROSÉ *BY MIRAVAL* – Côtes de Provence 12/46

ROMBAUER CHARDONNAY – Carneros 70

THE PRISONER – Napa Valley 16/62

GROTH – Oakville, Napa Valley 92

ELOUAN – Oregon 13/50

FLOWERS – Sonoma Coast 82

THE PRISONER – Napa Valley 85

WHITES

CHAMPAGNE & SPARKLING

GRUET – New Mexico 12/46

UNSHACKLED BRUT – California 13/50

SCHRAMSBERG BLANC DE BLANC – Napa Valley 100

TAITTINGER “BRUT LA FRANCAISE” – Reims, France 115

CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley, San Francisco Bay 12/46

STARMONT – Napa Valley 13/50

MER SOLEIL “SILVER” – Monterey, California 14/54

THE PRISONER – Carneros 15/58

CATENA – Argentina 40

NEWTON “SKYSIDE” – Sonoma County 48

J. LOHR *ARROYO VISTA VINEYARD* – Monterey 52

ZD – Carneros 65

ROMBAUER – Carneros 70

CHALK HILL *ESTATE BOTTLED* – Chalk Hill 80

FLOWERS – Sonoma Coast 82

CAKEBREAD CELLARS – Napa Valley 85

SAUVIGNON BLANC

VILLA MARIA *PRIVATE BIN* – Marlborough, New Zealand 12/46

HONIG – Napa Valley 13/50

CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 50

CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

STUDIO ROSÉ *BY MIRAVAL* – Côtes de Provence 12/46

UNSHACKLED ROSÉ – California 13/50

CHATEAU STE. MICHELLE RIESLING – Columbia Valley 12/46

SCHLOSS VOLLRADS RIESLING – Germany 13/50

MARCO FELLUGA PINOT GRIGIO – Italy 13/50

CLEAN SLATE RIESLING – Germany 30

CONUNDRUM WHITE TABLE WINE – California 52

SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 62

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 16

Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters

THE SPARKLING ROSE 16

El Mayor Tequila : Grapefruit Bitters : Sparkling Wine

PEAR MARTINI 16

Absolut Pears Vodka : Candied Ginger : Domain de Canton Ginger

FLEUR-DE-LIS 16

Tito’s Handmade Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

RED-HEADED RITA 16

El Mayor Blanco Tequila : Pomegranate Juice

CINDY’S LEMON DROP 16

Absolut Citron Vodka : Lemon Juice

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

Olives and Candied Cherries by Filthy Food.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 12/46

ST. FRANCIS – Sonoma County 14/54

FRANCISCAN – Napa County 15/58

THE PRISONER – Napa Valley 16/62

STARMONT – Napa Valley 50

JOSEPH CARR – Paso Robles 65

SILVERADO – Napa Valley 65

CHALK HILL *ESTATE RED* – Chalk Hill 80

CLOS PEGASE – Napa Valley 85

GROTH – Oakville, Napa Valley 92

FOLY JOHNSON *ESTATE* – Napa Valley 100

GRGICH HILLS *ESTATE* – Napa Valley 120

CAYMUS – Napa Valley 140

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46

DUCKHORN – Napa Valley 16/58

MARKHAM – Napa Valley 52

FROG’S LEAP – Rutherford, Napa Valley 65

PINOT NOIR

ANGELS INK – Monterey, California 12/46

ELOUAN – Oregon 13/50

ARGYLE – Willamette Valley 15/58

THE FOUR GRACES – Willamette Valley 40

MEIOMI – California 50

WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 52

REX HILL – Willamette Valley 55

SAINTSBURY *BROWN RANCH* – Carneros 80

FLOWERS – Sonoma Coast 82

DOMAINE SERENE “YAMHILL CÚVEE” – Willamette Valley 120

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 12/46

SALDO – California 14/54

ROSENBULM VINTNERS CÚVEE” – California 28

RAVENSWOOD – Sonoma 35

RIDGE *THREE VALLEYS* – Sonoma County 62

OTHER INTERESTING REDS

BROQUEL MALBEC – Argentina 12/46

UNSHACKLED “RED BLEND” – California 14/54

PARADUXX “PROPRIETARY” RED BLEND *BY DUCKHORN* – Napa Valley 15/58

E. GUIGAL CÔTES-DU-RHÔNE – France 50

STAGS’ LEAP WINERY PETITE SYRAH – Napa Valley 68

THE PRISONER – Napa Valley 85

Corkage fee, \$25.

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

WHALE FLOWER 14

Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda

THE “CAPONE” 15

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

ELITE MARGARITA 14

El Mayor Tequila : Grand Marnier : Lime Juice

KNICKERBOCKER 15

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

TRUE GRIT 14

Duke Bourbon : Angostura Bitters : Turbinado Sugar : Candied Cherry

PALOMA 13

Casamigos Blanco Tequila : Gran Gala : Grapefruit Juice