

SOUPS & STARTERS

- CHEF’S DAILY SOUP 9
- HOMEMADE FOCACCIA Seasonal accoutrements 7
- DEVEILED EGGS Sugar-cured bacon, made-in-house pickle relish 14
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 18
- SMOKED SALMON DIP House smoked, dill tartar sauce, toast points (limited availability) 17
- FIRE–GRILLED ARTICHOKES Rémoulade (limited availability) 18
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 20

SALADS

- ADD CHICKEN +8, SALMON OR SHRIMP +12
- MADE–IN–HOUSE SALAD DRESSINGS: HONEY DIJON, KIAWAH ISLAND, BLEU CHEESE, 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
- CYPRESS SALAD* Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 22
- GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 19
- THAI KAI CHICKEN SALAD* Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 25
- STEAK SALAD* Seared filet, avocado, bacon, bleu cheese, tomatoes, white wine vinaigrette 28

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 18
- 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 21
- TURKEY BURGER Arugula, Monterey Jack, tomatoes, mayonnaise 19
- FRENCH DIP* Thinly sliced beef, baguette, horseradish 26
- NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 19
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 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
- STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 52
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 50
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 51
- SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 44



SEAFOOD & SPECIALTIES

- TODAY’S FEATURED SEAFOOD* A wide selection of fresh seafood with the Chef’s signature preparation MKT
- GRILLED SALMON** Faroe Islands cold water salmon, chilled orzo & wild rice 34 (lunch cut available until 4PM)
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (limited availability) MKT
- AHI TUNA POKE BOWL* Sushi rice, edamame, avocado, pickled red onions, cucumbers, sriracha mayo 26
- PECAN ENCRUSTED TROUT* Sautéed, Mustard beurre blanc, Southern coleslaw 29
- ROTISSERIE 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 26
- BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 35
- ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9 / SPLIT PLATE CHARGE 7

SIDE ITEMS

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

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 : Domain 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

- LUMINORE BY LA MARCA PROSECCO – Italy 13/50
- VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 21/83
- CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 13/50
- FRANK FAMILY CHARDONNAY – Carneros 17/66
- FLOWERS CHARDONNAY – Sonoma Coast 82
- AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 (1 liter bottle)
- BÖEN BY BELLE GLOS PINOT NOIR – California 13/50
- ENROUTE ‘LES POMMIERS’PINOT NOIR – Russian River Valley 82
- HONIG CABERNET – Napa Valley 87
- 8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL – California 75

WHITES

CHAMPAGNE & SPARKLING

- GRUET BRUT – New Mexico 12/46
- LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50
- LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 14/54
- VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 21/83
- GLORIA FERRER BLANC DE NOIRS – Carneros 48
- NICOLAS FEUILLATTE RÉSERVE BRUT – Chouilly, France 84
- DELAMONTTE BRUT – France 85
- TAITTINGER – Á Reims, France 90
- LOUIS ROEDERER BRUT PREMIER –Á Reims, France 105

CHARDONNAY

- MER SOLEIL SILVER ‘UNOAKED’ – Monterey 12/46
- CHALK HILL – Russian River Valley 13/50
- FRANK FAMILY – Carneros 17/66
- LINCOURT ‘STEEL’ – Sta. Rita Hills 35
- WENTE ESTATE GROWN – Central Coast 35
- GARY FARRELL – Russian River Valley 65
- ROMBAUER – Carneros, Napa Valley 70
- SANFORD – Sta. Rita Hills 70
- ZD – California 75
- FLOWERS – Sonoma Coast 82
- FAR NIENTE ESTATE BOTTLED – Napa Valley 115

SAUVIGNON BLANC & FUMÉ BLANC

- VAVASOUR – Marlborough, New Zealand 13/50
- HONIG – Napa Valley 14/54
- FERRARI–CARANO FUMÉ BLANC – Sonoma 36
- GROTH – Napa Valley 40
- CRAGGY RANGE TE MUNA – Martinborough, New Zealand 48
- CAKEBREAD – North Coast 70

OTHER WHITES & ROSÉ

- CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 13/50
- BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy 12/46
- TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 13/50
- LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 12/46
- DR. LOOSEN ‘DR. L’ RIESLING – Mosel, Germany 13/50
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45
- JERMANN PINOT GRIGIO – Italy 46
- MARCO FELLUGA PINOT GRIGIO – Collio, Italy 55

Corkage fee, \$25.

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.

MOCKTAILS

- ROSEBERRY MULE 11
- Blackberry : Agave Nectar : Lime Juice : Fever-Tree Ginger Beer
- STRAWBERRY NO RITA’ 11
- Strawberry Purée : Jalapeno : Juice
- MR. WONDERFUL 11
- Pom Wonderful Pomegranate Juice : Blackberry : Lime Juice : Fever-Tree Club Soda
- FAUX–JITO 11
- Fresh Mint : Agave Nectar : Lime Juice : Fever-Tree Club Soda
- THE THREE A–MANGOS 11
- Mango Purée : Lemon Juice : Fever-Tree Ginger Beer

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)
- SILVERADO VINEYARDS ESTATE GROWN – Napa Valley 68
- FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 80
- FRANK FAMILY – Napa Valley 85
- ELIZABETH SPENCER – Napa Valley 85
- HONIG – Napa Valley 87
- FAUST – Napa Valley 90
- RIDGE ESTATE – Santa Cruz Mountains 105
- ROUND POND – Rutherford, Napa Valley 115
- CAYMUS – Napa Valley 138
- NICKEL & NICKEL SULLENGER VINEYARD – Napa Valley 158
- CADE HOWELL MOUNTAIN – Napa Valley 192
- MERCURY HEAD BY ORIN SWIFT – Napa Valley 225
- CAYMUS “SPECIAL SELECTION” – Rutherford, Napa Valley 315

MERLOT

- J. LOHR ‘LOS OSOS’ – Paso Robles 12/46
- MARKHAM ‘SIX STACK’ – North Coast 14/54
- SWANSON – Napa Valley 50
- DUCKHORN VINEYARDS – Napa Valley 100

PINOT NOIR

- BÖEN BY BELLE GLOS – California 13/50
- ARGYLE ‘BLOOM HOUSE’ – Willamette Valley 15/58
- WILLAMETTE VALLEY ‘WHOLE CLUSTER’ – Willamette Valley 15/58
- SIDURI – Willamette Valley 16/62
- FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 65
- GARY FARRELL – Russian River Valley 70
- ENROUTE ‘LES POMMIERS’ – Russian River Valley 82
- PENNER–ASH – Willamette Valley 89
- FLOWERS – Sonoma Coast 90
- ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 100

ZINFANDEL

- SALDO – Dry Creek, Lodi 15/58
- HENDRY BLOCK 7 & 22 – Napa Valley 65
- RIDGE GEYERSVILLE – Alexander Valley 85
- 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 90