

## SOUPS & STARTERS

CHICKEN PASTA SOUP 8

SHISHITO PEPPERS Blistered, sriracha aioli 14

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 17

FIRE-GRILLED ARTICHOKES Seasoned with herb butter. With rémoulade (*limited availability*) 16

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 19

AVOCADO BOMB Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado with tortilla chips 22

## SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK RANCH, KIAWAH ISLAND, VINAIGRETTE, CILANTRO VINAIGRETTE.

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers and croutons 13

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 13

GRILLED CHICKEN SALAD Feta cheese, olives, tomatoes with vinaigrette 19

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 19

THAI KAI SALAD Chicken, artisan mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 19

SHRIMP LOUIE SALAD Jumbo gulf shrimp, avocado, tomato, iceberg boat and Kiawah Island dressing 24

ASIAN AHI TUNA SALAD Seared rare with artisan greens, wasabi, in a cilantro vinaigrette 24

## BURGERS & SANDWICHES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

VEGGIE BURGER Made in-house, topped with Monterey Jack 17

OLD FASHIONED CHEESEBURGER With Tillamook cheddar 19

FRENCH DIP\* Thinly sliced, baguette and horseradish 25

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

HYDE PARK Grilled chicken breast topped with Monterey Jack 18

## 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 steak with garlic, served with french fries 33

NEW YORK STRIP Aged beef with NYO mac & cheese 47

STEAK MAUI Marinated ribeye with smashed potatoes 47

FILET MIGNON WITH BÉARNAISE Center cut, loaded baked potato 47

SLOW ROASTED PRIME RIB Aged Mid-Western beef served au jus with smashed potatoes 39

## SPECIALTIES

TODAY'S FEATURED FISH We offer a wide selection of fresh panéed or hardwood grilled seafood everyday MKT

AHI TUNA\* Seared and sliced, soy ginger sherry sauce, orzo & wild rice and ripened tomatoes 36

GRILLED SALMON Fresh cold water salmon 32

CAROLINA CRAB CAKES Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (*limited availability*) MKT

OVEN ROASTED CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 26

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and Southern cole slaw 25

ROASTED PORK CHOP Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 31

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and Southern cole slaw 32

ALEX's or Caesar salad to accompany your entrée 8 / split-plate charge 6

## SIDE ITEMS

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Daily Vegetable

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Ripened Tomatoes

## 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.

We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above.

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](http://jalexanders.com).

# WINES WE LOVE TO DRINK

CHALK HILL CHARDONNAY – Sonoma Coast 14/54  
HONIG SAUVIGNON BLANC – Napa Valley 13/50  
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54  
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France 19/74  
ZD CHARDONNAY – California 78  
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 (1 liter bottle)  
FLOWERS PINOT NOIR– Sonoma Coast 17/66  
THE PRISONER RED BLEND – California 18/70  
SEQUOIA GROVE CABERNET SAUVIGNON – Rutherford, Napa Valley 95  
GARY FARRELL PINOT NOIR – Russian River Valley 78

## WHITES

### CHAMPAGNE & SPARKLING

RUFFINO PROSECCO – DOC, Italy 12/46  
GRUET BRUT – New Mexico 12/46  
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 12/46  
VEUVE CLICQUOT YELLOW LABEL– Reims, France 19/74  
GLORIA FERRER BLANC DE NOIR – Carneros 50  
TAITTINGER BRUT NV – Reims, France 110

### CHARDONNAY

ST. FRANCIS – Sonoma County 13/50  
CHALK HILL – Sonoma Coast 14/54  
FRANK FAMILY – Carneros 16/62  
CATENA – Mendoza, Argentina 37  
CHATEAU STE. MICHELLE – Columbia Valley 40  
WENTE *ESTATE GROWN* – Livermorve Valley, San Francisco Bay 45  
MER SOLEIL SILVER “UNOAKED” – Monterey County 50  
GARY FARRELL – Russian River Valley 60  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 62  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75  
ZD – California 78  
RAMEY – Russian River Valley 82  
CAKEBREAD CELLARS – Napa Valley 85  
FLOWERS – Sonoma Coast 90  
PAUL HOBBS – Russian River Valley 95  
SHAFER *RED SHOULDER RANCH* – Napa Valley 100

### SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46  
HONIG – Napa Valley 13/50  
VAVASOUR – Awatere Valley, New Zealand 14/54  
SILVERADO *MILLER RANCH* – Napa Valley 55  
CAKEBREAD CELLARS – Napa Valley 65

### OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ – Willamette Valley 12/46  
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54  
CHATEAU STE. MICHELLE RIESLING – Columbia Valley 12/46  
SCHLOSS VOLLARDS RIESLING – Germany 13/50  
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/56  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50  
KING ESTATE PINOT GRIS – Willamette Valley 14/54  
CLEAN SLATE RIESLING – Germany 40  
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 55

## 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

### FRENCH MRTINI 16

Grey Goose Vodka : Chambord : Pineapple Juice

### PEAR MARTINI 16

Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger

### THE SPARKLING ROSE 16

Corazón BlancoTequila : Grapefruit Bitters : Sparkling Wine

### FLEUR-DE-LIS 16

Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

### RED-HEADED RITA 16

El Mayor Blanco Tequila : Pomegranate Juice

### CINDY’S LEMON DROP 16

Ketel One Citroen Vodka : Lemon Juice

### ENGLISH MARTINI 16

Plymouth English Gin : Cucumber : Fresh Mint

### ESPRESSO MARTINI 16

Stolichnaya Vanil Vodka : Espresso : Kahlúa : Bailey’s Irish Cream

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

*Olives and Candied Cherries by Filthy Food.*

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

JOSEPH CARR – Paso Robles 14/54  
ROTH *ESTATE* – Alexander Valley 15/58  
AUSTIN HOPE – Paso Robles 17/83 (1 liter bottle)  
THREE RIVERS – Columbia Valley 40  
STARMONT – Napa Valley 45  
FRANCISCAN – Napa County 48  
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80  
HONIG – Napa Valley 85  
SEQUOIA GROVE – Rutherford, Napa Valley 95  
CHALK HILL *ESTATE RED* – Chalk Hill 100  
CAKEBREAD CELLARS – Napa Valley 115  
LANCASTER *ESTATE* – Alexander Valley 125  
CADE *HOWELL MOUNTAIN* – Napa Valley 160  
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 160  
SILVER OAK – Napa Valley 210  
PLUMPJACK – Napa Valley 220

### MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46  
MARKHAM – Napa Valley 14/54  
CHATEAU STE. MICHELLE – Columbia Valley 45  
ROMBAUER – Carneros 85

### PINOT NOIR

ANGELS INK – Monterey, California 12/46  
ELOUAN – Oregon 13/50  
CHALK HILL – Sonoma Coast 14/54  
FLOWERS – Sonoma Coast 17/66  
BELLE GLOS *CLARK & TELEPHONE* – Santa Barbara County 18/70  
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 40  
MEIOMI – California 45  
THE FOUR GRACES – Willamette Valley 45  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 65  
GARY FARRELL – Russian River Valley 78  
SLANDER *BY ORIN SWIFT* – California 95  
FLOWERS *SEA VIEW RIDGE* – Sonoma Coast 120  
KOSTA BROWNE – Santa Lucia Highlands 130

### ZINFANDEL

FROG’S LEAP – Napa Valley 14/54  
SEGHESIO – Sonoma County 15/58  
STORYBOOK *MOUNTAIN VINEYARDS* – Napa Estate, Mayacams Range 75

### OTHER INTERESTING REDS

TROUBLEMAKER RED BLEND – Central Coast 12/46  
DON NICANOR “NIETO SENETINER” MALBEC – Mendoza, Argentina 13/50  
E. GUIGAL CÔTES DU RHÔNE SYRAH BLEND – France 13/50  
UNSHACKLED RED BLEND – California 17/66  
THE PRISONER – California 18/70  
STAGS’ LEAP PETITE SYRAH – Napa Valley 70  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 72

*Some wines may contain sulfites. Corkage fee, \$25.*

## HANDCRAFTED COCKTAILS

### THE ESSENTIAL 14

Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus

### PALOMA 14

El Mayor Blanco Tequila : Gran Gala Liqueur : Fresh Squeezed Grapefruit Juice

### KENTUCKY OLD FASHIONED 15

Knob Creek Bourbon : Angostura Bitters : Regan’s Orange Bitters

### WHALE FLOWER 14

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

### CITRUS CRUSH 14

Ten To One White Rum : Wheatley Vodka : Orange Juice : Pineapple Juice

### TRUE GRIT 15

Duke Bourbon : Angostura Bitters : Turbinado Sugar : Candied Cherry

### LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

### KNICKERBOCKER 15

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

### SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

### DOPPELGÄNGER 15

Angel’s Envy Bourbon : Disaronno : Fever Tree Ginger Ale

### VODKA MULE 13

Wheatley Vodka : Fever Tree Ginger Beer

### THE MATADOR 15

Corazón Reposado Tequila : Honey Syrup :Lime Juice