

SOUPS & STARTERS

- CHICKEN PASTA SOUP 9
- MEXICO CITY SPINACH CON QUESO Tortilla chips 18
- FIRE-GRILLED ARTICHOKES Rémoulade (limited availability) 18
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 21
- AVOCADO BOMB* Hand-cut Ahi tuna, crab salad, crispy wontons 23

SALADS

- ADD CHICKEN +8, SALMON OR SHRIMP +12.
- ALEX’S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic croutons, choice of dressing 14
- Made in-house salad dressings: Honey Dijon, Bleu Cheese, Kiawah Island, Ranch, Vinaigrette, Cilantro Vinaigrette
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 20
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumbers, bacon, cheese, cornbread croutons, ranch dressing 20
- THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 20
- SHRIMP LOUIE SALAD Jumbo gulf shrimp, avocado, tomato, iceberg, Kiawah Island dressing 24
- 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 In-house recipe, brioche bun, Monterey Jack 18
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, served all the way, aged Tillamook cheddar 21
- FRENCH DIP* Thinly sliced, baguette, horseradish 27
- NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickle, ranch dressing, brioche bun 19
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 19
- 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.
- WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED ‘MEDIUM WELL’ OR ABOVE.
- STEAK ‘N’ FRIES* Aged Certified Angus Beef®, French Brasserie style, maître d butter 36
- NEW YORK STRIP* Certified Angus Beef ®, NYO mac & cheese 51
- STEAK MAUI* Marinated ribeye, smashed potatoes 51
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 52
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 43



SPECIALTIES

- TODAY’S FRESH SEAFOOD SELECTION MKT
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice salad, ripened tomatoes 38
- GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice salad 35 (lunch cut available until 4PM)
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, Dijon sauce, French fries, Southern coleslaw MKT
- ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 28
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 25
- PORK CHOP* Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 34
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 34
- ALEX’s or Caesar salad to accompany your entrée 9 / split-plate charge 7

SIDES

- French Fries | Southern Coleslaw | Broccoli | Chilled Orzo & Wild Rice Salad | Seasonal Vegetable | Couscous
- 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. 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

- ROMBAUER CHARDONNAY – Carneros, Napa Valley 17/66
- HONIG SAUVIGNON BLANC – Napa Valley 14/54
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
- VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France 19/74
- CAKEBREAD CELLARS CHARDONNAY – Napa Valley 85
- 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 13/50
- GRUET BRUT – New Mexico 13/50
- LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50
- VEUVE CLICQUOT YELLOW LABEL– Reims, France 19/74
- GLORIA FERRER BLANC DE NOIR – Carneros 50

CHARDONNAY

- ST. FRANCIS – Sonoma County 13/50
- CHALK HILL – Sonoma Coast 14/54
- FRANK FAMILY – Carneros 16/62
- ROMBAUER – Carneros, Napa Valley 17/66
- CHATEAU STE. MICHELLE – Columbia Valley 40
- MER SOLEIL SILVER “UNOAKED” – Monterey County 50
- FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 62
- CAKEBREAD CELLARS – Napa Valley 85
- FLOWERS – Sonoma Coast 90
- PAUL HOBBS – Russian River Valley 95

SAUVIGNON BLANC

- DASHWOOD – Marlborough, New Zealand 13/50
- HONIG – Napa Valley 14/54
- VAVASOUR – Awatere Valley, New Zealand 14/54
- CAKEBREAD CELLARS – North Coast 65

OTHER WHITES & ROSÉ

- THE FOUR GRACES ROSÉ – Willamette Valley 13/50
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
- CHATEAU STE. MICHELLE RIESLING – Columbia Valley 13/50
- SCHLOSS VOLLARDS RIESLING – Germany 14/54
- BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 13/50
- MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50
- KING ESTATE PINOT GRIS – Willamette Valley 14/54
- 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 MARTINI 16
Grey Goose Vodka : Chambord : Pineapple Juice
- PEAR MARTINI 16
Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger
- FLEUR-DE-LIS 16
Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
- RED-HEADED RITA 16
Volcan De Mi Tierra Blanco Tequila : Pomegranate Juice
- CINDY’S LEMON DROP 16
Ketel One Citroen Vodka : Lemon Juice
- ESPRESSO MARTINI 16
Stolichnaya Vanil Vodka : Espresso : Kahlúa : Bailey’s Irish Cream

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

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

- LIBERTY SCHOOL – Paso Robles 13/50
- DAOU – Paso Robles 15/58
- AUSTIN HOPE – Paso Robles 17/83 (1 liter bottle)
- ROTH ESTATE – Alexander Valley 42
- STARMONT – Napa Valley 45
- FRANCISCAN – Napa County 48
- FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 80
- HONIG – Napa Valley 85
- CAKEBREAD CELLARS – Napa Valley 115
- CADE HOWELL MOUNTAIN – Napa Valley 160

MERLOT

- J. LOHR “LOS OSOS” – Paso Robles 13/50
- MARKHAM – Napa Valley 14/54
- CHATEAU STE. MICHELLE – Columbia Valley 45
- ROMBAUER – Carneros 85

PINOT NOIR

- A TO Z – Oregon 13/50
- BÖEN – California 14/54
- FLOWERS – Sonoma Coast 17/66
- BELLE GLOS CLARK & TELEPHONE – Santa Barbara County 18/70
- ELOUAN – Oregon 42
- MEIOMI – California 45
- THE FOUR GRACES – Willamette Valley 45
- CHALK HILL – Sonoma Coast 58
- FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 65
- GARY FARRELL – Russian River Valley 78
- FLOWERS SEA VIEW RIDGE – Sonoma Coast 120

ZINFANDEL

- FROG’S LEAP – Napa Valley 14/54
- SEGHECIO – Sonoma County 15/58

OTHER INTERESTING REDS

- TROUBLEMAKER RED BLEND – Central Coast 13/50
- 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

- SPARKLING PALOMA 13
Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit
- KENTUCKY OLD FASHIONED 15
Knob Creek Bourbon : Angostura Bitters : Regan’s Orange Bitters
- 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

Olives and Candied Cherries by Filthy Food.