

SOUPS & STARTERS

CHEF’S DAILY SOUP 9

SPINACH CON QUESO Pico de gallo, tortilla chips 16

FIRE–GRILLED ARTICHOKEs Rémoulade (limited availability) 17

CRISPY CALAMARI Point Judith, RI, classic marinara 19

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 21

CREAMY CRAB DIP Old Bay spiced house-made cheese sauce, grilled bread 20

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, tortilla strips, olives, tomatoes, vinaigrette 19

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

THAI KAI SALAD Mixed greens, 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 24

BURGERS, SANDWICHES & TACOS

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, Monterey Jack 15

OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 20

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, brioche bun, Kiawah Island dressing 21

FRENCH DIP* Thinly sliced, baguette, horseradish 25

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

CRISPY FISH TACOS Daily fish selections, avocado, jalapeño ranch, blacks beans and rice 19

COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18

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 35

NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 48

STEAK MAUI* Marinated ribeye, smashed potatoes 49

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 48

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 42



SEAFOOD & SPECIALTIES

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw MKT

GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 34 (lunch cut available until 4PM)

TROUT ALMONDINE* Mustard beurre blanc, toasted almonds, broccoli, couscous 31

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

EMERALD COAST SHRIMP Battered and fried Gulf shrimp served with French fries, Southern coleslaw 27

ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25

MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 24

BRASSERIE CHICKEN Panko-crusted, parmesan, lemon butter caper sauce, smashed potatoes, broccoli 27

RATTLESNAKE PASTA Southwestern spices, peppers, chicken 23

PORK TENDERLOIN* Grilled, cured in-house, Thai “Bang Bang” sauce, smashed potatoes 26

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, French fries and Southern coleslaw 33

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDE ITEMS

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice | Couscous

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Seasonal Vegetable

HOUSEMADE DESSERTS

Suggested tableside by server.

‡ The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.*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. An 18% gratuity will be added to parties of six or more. However, gratuity is up to your discretion. Helpful Dining Guidelines at jalexanders.com. 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

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 18/70
CHALK HILL CHARDONNAY – Russian River Valley 14/54
HONIG SAUVIGNON BLANC – Napa Valley 13/50
FLEURS DE PRAIRIE ROSÉ – Languedoc, France 12/46
CAKEBREAD CELLARS – Napa Valley 78
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 16/78 (1 liter bottle)
ELOUAN PINOT NOIR – Oregon 13/50
TROUBLEMAKER RED WINE – Central Coast 12/46
FAUST CABERNET SAUVIGNON – Napa Valley 98
FLOWERS PINOT NOIR – Sonoma Coast 75

WHITES

CHAMPAGNE & SPARKLING

MIONETTO PROSECCO – Treviso DOC 12/46
GRUET BRUT – New Mexico 12/46
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 18/70
GLORIA FERRER BLANC DE NOIRS – Carneros 40
TAITTINGER – Á Reims, France 110

CHARDONNAY

CHALK HILL – Russian River Valley 14/54
FRANK FAMILY – Carneros 15/58
ROMBAUER – Carneros 16/62
SEBASTIANI – North Coast 35
MER SOLEIL SILVER ‘UNOAKED’ – Monterey County 45
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 60
CATENA ALTA – Mendoza, Argentina 60
ZD – California 62
GARY FARRELL – Russian River Valley 62
THE PRISONER – Carneros 64
FERRARI–CARANO RESERVE – Carneros 65
CHALK HILL ESTATE BOTTLED – Chalk Hill 70
CAKEBREAD CELLARS – Napa Valley 78
PLUMPJACK RESERVE – Napa Valley 105

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 12/46
FERRARI–CARANO FUMÉ BLANC – Sonoma County 12/46
HONIG – Napa Valley 13/50
CRAGGY RANGE TE MUNA ROAD – Martinborough, New Zealand 45
CAKEBREAD CELLARS – Napa Valley 55

OTHER WHITES & ROSÉ

FLEURS DE PRAIRIE ROSÉ – Languedoc, France 12/46
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
CLEAN SLATE RIESLING – Germany 12/46
DR. LOOSEN RIESLING – Mosel, Germany 14/54
BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy 12/46
CONUNDRUM WHITE TABLE WINE – California 48
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 55

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
KENTUCKY OLD FASHIONED 15
Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters
SPARKLING PALOMA 13
Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit
MIDNIGHT MARGARITA 14
Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt
WHALE FLOWER 14
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda
DOPPELGÄNGER 15
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
VODKA MULE 13
Wheatley Vodka : Fresh Lime : Fever Tree Ginger Beer

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/46
DAOU– Paso Robles 15/58
AUSTIN HOPE – Paso Robles 16/78 (1 liter bottle)
STARMONT – Napa Valley 55
QUILT – Napa Valley 60
FOLEY JOHNSON ESTATE – Rutherford 80
HONIG – Napa Valley 85
SEQUOIA GROVE – Napa Valley 89
CHALK HILL ESTATE RED – Chalk Hill 95
FAUST – Napa Valley 98
HEITZ – Napa Valley 100
CAYMUS – Napa Valley 145
CHAPPELLET ‘SIGNATURE’ – Napa Valley 170

MERLOT

H3 – Horse Heaven Hills 12/46
MARKHAM – Napa Valley 15/58
J. LOHR ‘LOS OSOS’ – Paso Robles 40
DUCKHORN – Napa Valley 95

PINOT NOIR

A TO Z – Oregon 12/46
BÖEN – California 13/50
BELLE GLOS ‘BALADE’ – Santa Rita Hills 15/58
ELOUAN – Oregon 45
ETUDE GRACE BENOIST RANCH – Carneros 48
MEIOMI – California 50
THE FOUR GRACES – Willamette Valley 50
ARGYLE ‘BLOOMHOUSE’ – Willamette, Oregon 55
GARY FARRELL – Russian River Valley 74
FLOWERS – Sonoma Coast 75
MERRY EDWARDS – Russian River Valley 100
PENNER–ASH – Willamette Valley 110

ZINFANDEL

KLINKER BRICK – Lodi 13/50
8 YEARS IN THE DESERT – California 58
FROG’S LEAP – Napa Valley 72
ROMBAUER – Carneros, Napa Valley 78

OTHER INTERESTING REDS

TROUBLEMAKER RED WINE – Central Coast 12/46
DON DAVID MALBEC – El Esteco-Calchaquí Valley 12/46
CAYMUS–SUISUN ‘GRAND DURIF’ PETITE SYRAH – Suisun Valley 17/66
THE PRISONER – Napa Valley 75
ABSTRACT BY ORIN SWIFT – California 78

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
THE PEAR 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
Corazón Blanco Tequila : Pomegranate Juice
CINDY’S LEMON DROP 16
Ketel One Citroen Vodka : Lemon Juice
ENGLISH MARTINI 16
Plymouth Gin : Cucumber : Fresh Mint
POMEGRANATE MARTINI 16
Ketel One Vodka : “POM Wonderful” Pomegranate Juice : Orange Juice
ESPRESSO MARTINI 16
Stoli Vanillia : Espresso : Kahlúa : Bailey’s Irish Cream

Spirit substitutions for handcrafted martinis and cocktails may affect menu price.
Olives and Candied Cherries by Filthy Food.