

## SOUPS & STARTERS

CHEF'S DAILY SOUP 9

MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 16

FIRE-GRILLED ARTICHOKE Rémoulade (*limited availability*) 17

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

MADE-IN-HOUSE SALAD DRESSINGS: HONEY DIJON, BLEU CHEESE, KIAWAH ISLAND, 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

GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 19

CYPRESS SALAD+ Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 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 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 Made-in-house, brioche bun, Monterey Jack, served all the way 15

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

STEAK BURGER\* Ground tenderloin & ribeye, Tillamook cheddar, brioche bun, grilled onions, arugula, Kiawah Island dressing 21

FRENCH DIP\* Thinly sliced beef, baguette, horseradish 25

NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 18

CRISPY FISH TACOS Daily fish selections, Southern coleslaw, avocado, jalapeño ranch, made-in-house salsa, black beans & 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, pineapple, soy, ginger, smashed potatoes 49

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

SLOW ROASTED PRIME RIB\* Aged Midwestern beef, au jus, smashed potatoes 42



## SEAFOOD & SPECIALTIES

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

GRILLED SALMON\*\* Faroe Islands cold water salmon, chilled 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, chilled orzo & wild rice, ripened tomatoes 34

EMERALD COAST SHRIMP Crispy Gulf shrimp, rémoulade, honey Dijon, 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 Lowcountry recipe, French fries, Southern coleslaw 24

BRASSERIE CHICKEN Panko-crust, parmesan, lemon butter caper sauce, tomatoes, 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 Dry rub, 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

Carrot Cake\* 11 | Very Best Chocolate Cake 13 | Key Lime Pie 12

+CONTAINS NUTS \*THESE ITEMS CAN BE COOKED TO ORDER. ALLERGY NOTICE: OUR MENU ITEMS MIGHT CONTAIN EGGS, WHEAT, DAIRY, PEANUTS, TREENUTS, SHELLFISH, FISH, SOY, AND SESAME. 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 : Domaine 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

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

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

CAKEBREAD CELLARS CHARDONNAY – Napa Valley 78

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 (1 liter bottle)

BÖEN BY BELLE GLOS PINOT NOIR – California 13/50

TROUBLEMAKER RED WINE – Central Coast 12/46

FAUST CABERNET SAUVIGNON – Napa Valley 98

ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82

# 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 18/70

GLORIA FERRER BLANC DE NOIRS – Carneros 40

TAITTINGER – Á Reims, France 110

## CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46

CHALK HILL – Russian River Valley 14/54

FRANK FAMILY – Carneros 16/62

ROMBAUER – Carneros 17/66

SEBASTIANI – North Coast 35

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

FERRARI-CARANO FUMÉ BLANC – Sonoma County 12/46

VAVASOUR – Marlborough, New Zealand 12/46

HONIG – Napa Valley 13/50

CRAGGY RANGE TE MUNA – Martinborough, New Zealand 45

CAKEBREAD CELLARS – North Coast 55

## OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54

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

CONUNDRUM WHITE TABLE WINE – California 48

SANTA MARGHERITA PINOT GRIGIO – Alto Adige, 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

PEACH MOCKGRIA 11

Peach Purée : Cranberry Juice : Orange Juice : Pom Wonderful Pomegranate Juice

FAUX-JITO 11

Fresh Mint : Agave Nectar : Lime Juice : Fever-Tree Club Soda

FRENCH 86'D 11

Lemon Juice : Regan's Orange Bitters : Fever-Tree Club Soda

SUNRISE ON THE BEACH 11

Spicy Agave : Lime Juice : Orange Juice : Fever-Tree Club Soda

ROSEBERRY MULE 11

Blackberry : Agave Nectar : Lime 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)

STARMONT – Napa Valley 55

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

J. LOHR 'LOS OSOS' – Paso Robles 12/46

MARKHAM 'SIX STACK' – North Coast 14/54

DUCKHORN – Napa Valley 95

## PINOT NOIR

BÖEN BY BELLE GLOS – California 13/50

ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58

SIDURI – Willamette Valley 16/62

ETUDE GRACE BENOIST RANCH – Carneros 48

BELLE GLOS 'BALADE' – Santa Rita Hills 58

GARY FARRELL – Russian River Valley 74

FLOWERS – Sonoma Coast 75

ENROUTE 'LES POMMIERS' – Russian River Valley 82

MERRY EDWARDS – Russian River Valley 100

PENNER-ASH – Willamette Valley 110

## ZINFANDEL

SALDO – California 15/58

8 YEARS IN THE DESERT BY ORIN SWIFT – California 58

FROG'S LEAP – Napa Valley 72

ROMBAUER – Carneros, Napa Valley 78

## OTHER INTERESTING REDS

TROUBLEMAKER RED WINE – Central Coast 12/46

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 13/50

PENFOLDS 'BIN 28' SHIRAZ – South Australia 16/62

THE PRISONER RED BLEND – Napa Valley 75

ABSTRACT BY ORIN SWIFT – California 78

STAGS' LEAP PETITE SIRAH – Napa Valley 78