

STARTERS

- CHEF'S DAILY SOUP 9
- HOMEMADE FOCACCIA* Whipped ricotta, honey, candied pecans 7
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 18
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 16
- FIRE-GRILLED ARTICHOKEs Rémoulade (limited availability) 16
- AVOCADO BOMB* Hand-cut ahi tuna, crab salad, crispy wontons 21
- CRISPY RICE* Spicy tuna, Fresno peppers, unagi sauce, scallions 18

SUSHI

- NIGIRI PLATE* Filets of cold water salmon & ahi tuna, seasoned rice 17
- RAINBOW ROLL* Seared Ahi tuna, shrimp, avocado, unagi sauce, sriracha mayonnaise 18
- CRUNCHY SHRIMP ROLL Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, sriracha mayonnaise 16
- SURF & TURF ROLL* Surimi, avocado, cream cheese, beef carpaccio, sriracha mayonnaise, masago 18
- 30A ROLL Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 22
- FIRECRACKER ROLL* Seared ahi tuna, avocado, topped with spicy tuna 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
- CAESAR SALAD Reggiano, rustic croutons 14
- THAI KAI CHICKEN SALAD* Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- CYPRESS SALAD* Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 19
- ORIGINAL GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 19
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 24

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 17
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 19
- FRENCH DIP* Thinly sliced beef, baguette, horseradish 25
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 18
- NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 18
- 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 36
- STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 49
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 49
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 49
- SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 43
- We do not recommend and will respectfully not guarantee any steak ordered medium well or above.



SEAFOOD & SPECIALTIES

- TODAY’S FEATURED SEAFOOD* A wide selection of fresh seafood with the Chef’s signature preparation MKT
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (limited availability) MKT
- AHI TUNA POKE BOWL* Sticky rice, edamame, avocado, pickled red onions, cucumbers, carrots, sriracha mayo 26
- TERIYAKI CHICKEN BOWL Sticky rice, carrots, broccoli, green onion, pickled red onions, snow peas, red peppers, sriracha mayo, sesame seeds 22
- GRILLED SALMON** Faroe Islands cold water salmon, chilled orzo & wild rice 34 (lunch cut available until 4PM)
- MARDI GRAS PASTA Linguine, crawfish, shrimp, andouille sausage, bacon, red peppers, green peppers, Cajun alfredo sauce 29
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 25
- ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25
- PORK CHOP* Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 30

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDES

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice* | Seasonal Vegetable

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

HOUSEMADE DESSERTS

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

Proudly serving Coca-Cola® products.

*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. Although we make every effort to accommodate dietary needs, our kitchens handle common allergens and cross-contact may occur. An 18% gratuity will be added to parties of six or more; however, gratuity is at your discretion. Proper dress required. 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

- ROMBAUER CHARDONNAY – Carneros 19/74
- HONIG SAUVIGNON BLANC – Napa Valley 14/54
- CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 13/50
- VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France 125
- FLOWERS CHARDONNAY – Sonoma Coast 95
- AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 (1 liter bottle)
- ENROUTE ‘LES POMMIERS’ PINOT NOIR – Russian River Valley 82
- 8 YEARS IN THE DESERT *BY ORIN SWIFT* RED BLEND – California 17/66
- CAYMUS CABERNET SAUVIGNON – Napa Valley 140
- GREEN & RED *CHILES CANYON ESTATE* ZINFANDEL – Napa Valley 65

WHITES

CHAMPAGNE & SPARKLING

- GRUET BRUT – New Mexico 13/50
- LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 14/54
- LA MARCA ‘ICON’ PROSECCO SUPERIORE – Veneto, Italy 14/54
- MUMM NAPA CUVÉE MM – Napa Valley 50
- TAITTINGER – Reims, France 110
- VEUVE CLICQUOT YELLOW LABEL – Reims, France 125
- DUVAL–LEROY ROSÉ PRESTIGE PREMIER CRU – France 130

CHARDONNAY

- MER SOLEIL *RESERVE* – Monterey 13/50
- CHALK HILL – Russian River Valley 14/54
- FRANK FAMILY – Carneros 17/66
- ROMBAUER – Carneros 19/74
- J. LOHR ‘ARROYO VISTA’ – Monterey 55
- ZD – California 62
- THE PRISONER – Carneros 64
- GARY FARRELL – Russian River Valley 65
- CAKEBREAD CELLARS – Napa Valley 90
- FLOWERS – Sonoma Coast 95
- KOSTA BROWNE *ONE SIXTEEN* – Russian River Valley 110

SAUVIGNON BLANC & FUMÉ BLANC

- FERRARI–CARANO FUMÉ BLANC – Sonoma County 13/50
- VAVASOUR – Marlborough, New Zealand 13/50
- HONIG – Napa Valley 14/54
- DUCKHORN – North Coast 57
- CAKEBREAD CELLARS – North Coast 70

OTHER WHITES & ROSÉ

- CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 13/50
- BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy 13/50
- TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 14/54
- DR. LOOSEN ‘DR. L’ RIESLING – Mosel, Germany 13/50
- LUCIEN ALBRECHT *RESERVE* RIESLING – Alsace, France 14/54
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45
- MARCO FELLUGA PINOT GRIGIO – Collio, Italy 48
- SCHLOSS VOLLRADS RIESLING – Germany 52

DESSERT SELECTIONS

- FONSECA BIN 27 375 ML BOTTLE – Portugal 10/~

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
- La Marca ‘ICON’ Prosecco Superiore : 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.

ZERO PROOF

- BLOOD ORANGE SPRITZ 13
- Lyre’s Italian Orange : Blood Orange Purée : Fever Tree Club Soda
- LYRE’S PASSION STAR MARTINI 13
- Lyre’s Dry London Spirit : Lyre’s Classico : Passion Fruit Purée : Vanilla : Lime Juice
- LYRE’S OLD FASHIONED 13
- Lyre’s American Malt : Angostura Bitters : Regan’s Orange Bitters
- LYRE’S PINEAPPLE MARGARITA...ASK TO MAKE IT SPICY 13
- Lyre’s Agave Blanco Spirit : Pineapple Juice : Orange Juice : Agave : Lime Juice
- LYRE’S PALOMA 13
- Lyre’s Agave Blanco Spirit : Lime Juice : Fever-Tree Sparkling Pink Grapefruit

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)
- EAST SIDE CROSSING – Lodi 40
- HONIG – Napa Valley 90
- HALL – Napa Valley 97
- SILVERADO – Napa Valley 98
- CAYMUS – Napa Valley 140
- DARIOUSH ‘SIGNATURE’ – Napa Valley 195
- LANCASTER *ESTATE* – Alexander Valley 198
- SILVER OAK – Napa Valley 215
- CAYMUS SPECIAL SELECTION – Rutherford 255

MERLOT

- J. LOHR ‘LOS OSOS’ – Paso Robles 13/50
- MARKHAM ‘SIX STACK’ – North Coast 14/54
- DUCKHORN VINEYARDS – Napa Valley 98

PINOT NOIR

- BÖEN *BY BELLE GLOS* – California 13/50
- ARGYLE ‘BLOOM HOUSE’ – Willamette Valley 15/58
- SIDURI – Willamette Valley 16/62
- FLOWERS – Sonoma Coast 18/70
- BELLE GLOS ‘BALADE’ – Santa Rita Hills 58
- THE FOUR GRACES – Willamette Valley 55
- GARY FARRELL – Russian River Valley 80
- ENROUTE ‘LES POMMIERS’ – Russian River Valley 82
- DOMAINE SERENE ‘YAMHILL CUVÉE’ – Willamette Valley 105
- GOLDENEYE – Anderson Valley 118
- ROCHIOLI – Russian River Valley 150

ZINFANDEL

- SALDO – California 15/58
- 8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 18/70
- MOSS ROXX ‘OLD VINE’ *RESERVE* – Lodi 40
- GREEN & RED *CHILES CANYON ESTATE* – Napa Valley 65

OTHER INTERESTING REDS

- ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 13/50
- PENFOLDS ‘BIN 28’ SHIRAZ – South Australia 16/62
- THE PRISONER RED BLEND – California 19/74
- STAGS’ LEAP PETITE SIRAH – Napa Valley 78