

SOUPS & STARTERS

- CHEF’S DAILY SOUP 8
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- FIRE–GRILLED ARTICHOKES Rémoulade (limited availability) 16
- MR. JACK’S CHICKEN FINGERS Hand-breaded and served with French fries 16
- CREAMY CRAB DIP Old Bay spiced house-made cheese sauce, grilled bread 20
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 18

SALADS

IN–HOUSE MADE SALAD DRESSINGS: HONEY DIJON, CREAMY BLEU CHEESE, CLASSIC RANCH, KIAWAH ISLAND, VINAIGRETTE, CILANTRO VINAIGRETTE
ADD CHICKEN +6, SALMON OR SHRIMP +10.

- ALEX’S SALAD Bacon, cheese, tomatoes, cucumbers, carrots, rustic croutons 14
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 18
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumbers, bacon, cheese, cornbread croutons, ranch dressing 19
- THAI KAI CHICKEN SALAD Grilled chicken, mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 19
- ASIAN AHI TUNA SALAD* Hawaiian Ahi, seared rare, mixed greens, avocado, wasabi, red onions, cilantro vinaigrette 23

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, Monterey Jack 15
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, served all the way 19
- STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 20
- FRENCH DIP* Thinly sliced, baguette, horseradish 24
- HYDE PARK Grilled chicken breast, Monterey Jack 17
- FRESH FISH SANDWICH Cut fresh daily, rémoulade, pickles, lettuce 19
- COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise 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 34
- NEW YORK STRIP* Certified Angus Beef ®, NYO mac & cheese 46
- STEAK MAUI* Marinated ribeye, smashed potatoes 47
- FILET KABOBS* Marinated steak, onions, peppers, ginger glaze. 39
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 46
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 40



SEAFOOD & SPECIALTIES

- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern cole slaw (limited availability) MKT
- GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice 33
- CAJUN TROUT* Louisiana rice, Southern cole slaw 29
- SEARED AHI TUNA* Hawaiian ahi tuna, sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 34
- BRASSERIE CHICKEN Panko-crusted, parmesan, lemon butter caper sauce, smashed potatoes, broccoli 27
- ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 24
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 24
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 23
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 32

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDES

French Fries | Southern Cole Slaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice | Couscous
Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato

HOUSEMADE DESSERTS & FRENCH PRESS COFFEE

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.^{AI/CD DUN}
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.

WINES WE LOVE TO DRINK

- ROMBAUER CHARDONNAY – Carneros 16/62
- CRAGGY RANGE *TE MUNA* SAUVIGNON BLANC – New Zealand 13/50
- THE FOUR GRACES ROSÉ – Willamette Valley 12/46
- CHATEAU MONTELENA – Napa Valley 70
- AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 *(1 liter bottle)*
- FLOWERS PINOT NOIR – Sonoma Coast 17/66
- HONIG CABERNET SAUVIGNON – Napa Valley 88
- DOMAINE SERENE “YAMHILL CUVÉE” PINOT NOIR – Willamette Valley 98
- 8 YEARS IN THE DESERT *BY ORIN SWIFT* RED BLEND – California 72

WHITES

CHAMPAGNE & SPARKLING

- GRUET BRUT – New Mexico 12/46
- MIONETTO PROSECCO – Treviso, DOC 12/46
- GLORIA FERRER BLANC DE NOIRS – Carneros 45
- VEUVE CLICQUOT YELLOW LABEL – Reims, France 85
- PERRIER–JOUËT GRAND BRUT – Épernay, France 95

CHARDONNAY

- WENTE *ESTATE GROWN* – Livermore Valley, Central Coast 12/46
- CHALK HILL – Russian River Valley 14/54
- ROMBAUER – Carneros 16/62
- CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 40
- MER SOLEIL SILVER “UNOAKED” – California 48
- FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 62
- GARY FARRELL – Russian River Valley 64
- CHATEAU MONTELENA – Napa Valley 70
- CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70
- CAKEBREAD CELLARS – Napa Valley 80
- PATZ & HALL *DUTTON RANCH* – Russian River Valley 88

SAUVIGNON BLANC

- DASHWOOD – Marlborough, New Zealand 12/46
- CRAGGY RANGE *TE MUNA VINEYARD* – Martinborough, New Zealand 13/50
- CAKEBREAD CELLARS – Napa Valley 62
- MERRY EDWARDS – Russian River Valley 75

OTHER WHITES & ROSÉ

- THE FOUR GRACES ROSÉ – Willamette Valley 12/46
- CLEAN SLATE RIESLING – Germany 12/46
- BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/46
- CONUNDRUM WHITE TABLE WINE – California 45
- MARCO FELLUGA PINOT GRIGIO – Collio, Italy 50
- SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50

Some wines may contain sulfites.

Corkage fee, \$25.

HANDCRAFTED COCKTAILS

- DOPPELGÄNGER 14
- Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
- SPARKLING PALOMA 13
- Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit
- OCEANSIDE 14
- Hendrick’s Gin : Salted Simple Syrup : Fresh Lime Juice : Fresh Mint
- THE (770) 14
- Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
- SPICY MARGARITA 13
- Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
- LAVENDER MARGARITA 14
- Casamigos Blanco Tequila: Cointreau : Lavender : Lime Juice
- LEMON DROP MOJITO 13
- Tlto’s Handmade Vodka : St~Germain : Pineapple Juice : Mint
- MIDNIGHT MARGARITA 14
- Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt
- KENTUCKY OLD FASHIONED 14
- Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

Olives and Candied Cherries by Filthy Food.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

- LIBERTY SCHOOL – Paso Robles 12/46
- DAOU – Paso Robles 15/58
- AUSTIN HOPE – Paso Robles 17/83 *(1 liter bottle)*
- ROTH *ESTATE* – Alexander Valley 40
- FRANCISCAN – Monterey County 45
- STARMONT – Napa Valley 48
- FOLEY JOHNSON *ESTATE* – Rutherford 80
- HEITZ – Napa Valley 82
- HONIG – Napa Valley 88
- CAYMUS – Napa Valley 128
- PAUL HOBBS – Napa Valley 130
- MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 200

MERLOT

- J. LOHR “LOS OSOS” – Paso Robles 12/46
- MARKHAM – Napa Valley 15/58
- MINER *STAGECOACH VINEYARD* – Napa Valley 75

PINOT NOIR

- A TO Z – Oregon 12/46
- ELOUAN – Oregon 13/50
- FLOWERS – Sonoma Coast 17/66
- MEIOMI – California 48
- THE FOUR GRACES – Willamette Valley 55
- FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 70
- GARY FARRELL – Russian River Valley 75
- DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 98
- MERRY EDWARDS – Russian River Valley 105

ZINFANDEL

- SEGHESIO – Sonoma 12/46
- ROSENBLUM “VINTNER’S CÚVEE” – California 30
- RIDGE *LYTTON SPRINGS* – Dry Creek Valley 58
- 8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 72

OTHER INTERESTING REDS

- DON NICANOR “NIETO SENETINER” MALBEC – Argentina 12/46
- THE FOOTBOLT SHIRAZ – McLaren Vale, Australia 12/46
- STAGS’ LEAP PETITE SYRAH – Napa Valley 65
- THE PRISONER – California 85

DESSERT SELECTIONS

- DOW’S 10 YEAR TAWNY PORT – Portugal 9/~

ZERO–PROOF COCKTAILS

- FAUX–JITO 11
- Agave Nectar : Fresh Lime Juice : Mint : Fever Tree Club Soda
- MR. WONDERFUL 11
- Pom Wonderful Pomegranate Juice : Blackberry Syrup : Fresh Lime Juice
- Fever Tree Club Soda
- ROSEBERRY MULE 11
- Agave Nectar : Blackberry Syrup : Fresh Lime Juice : Fever Tree Ginger Beer

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
- POMEGRANATE MARTINI 16
- Ketel One Vodka: Pomegranate Juice : Orange Juice
- FLEUR–DE–LIS 16
- Tito’s Handmade 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
- THE PEAR 16
- Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger
- ESPRESSO MARTINI 16
- Stolichnaya Vanil Vodka : Espresso : Kahlúa : Bailey’s Irish Cream
- Spirit substitutions for handcrafted martinis and cocktails may affect menu price.*