

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 14

MEXICO CITY SPINACH CON QUESO Tortilla chips 17

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

HONG KONG SHRIMP Signature spicy, cream sauce 21

AVOCADO BOMB Hand-cut Hawaiian tuna, crispy wontons 22

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, rustic croutons 14

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14

GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 19

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

THAI KAI CHICKEN SALAD Artisan greens, peanuts, cilantro vinaigrette, Thai peanut sauce 20

ASIAN AHI TUNA SALAD Seared rare, mixed greens, wasabi, cilantro vinaigrette 25

BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES.

VEGGIE BURGER In-house recipe, Monterey Jack 17

OLD FASHIONED CHEESEBURGER* Served all the way, aged Tillamook cheddar 19

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 20

FRENCH DIP* Thinly sliced, baguette, horseradish 25

HYDE PARK Grilled chicken breast, Monterey Jack 18

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

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* French Brasserie style, maître d' butter 34

FILET KABOBS* Aged marinated medallions, hardwood-grilled vegetables, Louisiana rice 39

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

STEAK MAUI* Marinated ribeye, smashed red potatoes 48

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

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed red potatoes 40

SPECIALTIES

TODAY'S FRESH SEAFOOD SELECTION* MKT

GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 33

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 37

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

CILANTRO SHRIMP Cajun jumbo shrimp, cilantro oil, cajun spices, rice, Southern cole slaw 30

ROTISSERIE CHICKEN Special herb blend, smashed red potatoes, chicken au jus (limited availability) 27

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 25

ROASTED PORK CHOP Hardwood-grilled, apricot glaze, broccoli, smashed red potatoes 32

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 33

ALEX's or Caesar salad to accompany your entrée 9 / split-plate charge 7

SIDE ITEMS

French Fries | Southern Cole Slaw | Lemon & Reggiano Broccoli | Orzo & Wild Rice | Seasonal Vegetable

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

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

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – France 20/79
FRANK FAMILY CHARDONNAY – Carneros 16/62
ROMBAUER CHARDONNAY – Napa Valley 78
HONIG SAUVIGNON BLANC – Napa Valley 14/54
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 (1 liter bottle)
CHAPPELLET “MOUNTAIN CUVÉE” CABERENT SAUVIGNON –
Napa Valley 18/70
FLOWERS PINOT NOIR – Sonoma Coast 18/70
CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley 17/66
THE PRISONER RED BLEND – California 19/74

WHITES

CHAMPAGNE & SPARKLING

FRANCOIS MONTAND BLANC DE BLANC – France 13/50
LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 13/50
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50
VEUVE CLICQUOT YELLOW LABEL – France 20/79
GLORIA FERRER BLANC DE NOIR – Carneros 50
TAITTINGER BRUT NV – Reims, France 100

CHARDONNAY

CHALK HILL – Russian River Valley 13/50
THE PRISONER – Carneros 15/58
FRANK FAMILY – Carneros 16/62
WENTE ESTATE GROWN – Central Coast 35
CATENA – Mendoza, Argentina 40
CHATEAU STE. MICHELLE CANOE RIDGE – Horse Heaven Hills 46
GARY FARRELL – Russian River Valley 64
RAMEY – Russian River Valley 75
ROMBAUER – Napa Valley 78
ZD – California 84
POST AND BEAM BY FAR NIETE – Napa Valley 85
CAKEBREAD – Napa Valley 85
CHATEAU MONTELENA – Napa Valley 90

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 13/50
HONIG – Napa Valley 14/54
CRAGGY RANGE TE MUNA ROAD – Martinborough, New Zealand 14/54
CLOUDY BAY – Marlborough, New Zealand 55
PETER MICHAEL L’APRÈS-MIDI ESTATE – Knights Valley, Sonoma County 85

OTHER WHITES & ROSÉ

CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 13/50
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
CLEAN SLATE RIESLING – Germany 13/50
LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 13/50
TERLATO VINEYARDS PINOT GRIGIO – Friuli-Venezia-Giulia, Italy 13/50
FERRARI–CARANO PINOT GRIGIO – Sonoma County 13/50
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 55

HANDCRAFTED COCKTAILS

SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
DOG DAY AFTERNOON 13
Wheatley Vodka : Sauvignon Blanc : Grapefruit Juice : Lemon Juice
AÑEJO SIDE CAR 15
Corazon Añejo Tequila : Lemon Juice : Agave Nectar
APEROL SPRITZER 13
Luminore BY LA MARCA Prosecco : Aperol : Fever Tree Club Soda
KENTUCKY OLD FASHIONED 15
Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters
AÑEJO GOLD RUSH 15
Corazon Añejo Tequila : Grand Gala : Lemon Juice : Honey Syrup
WHALE FLOWER 14
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda
MIDNIGHT MARGARITA 14
Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt
SPARKLING PALOMA 13
Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit
THE (561) 15
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
LEMON DROP MOJITO 13
Wheatley Vodka : St~Germain : Mint : Pineapple Juice
KNICKERBOCKER 15
Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

JOSEPH CARR – Paso Robles 13/50
AUSTIN HOPE – Paso Robles 17/83 (1 liter bottle)
CHAPPELLET “MOUNTAIN CUVÉE” – Napa Valley 18/70
HONIG – Napa Valley 19/74
FRANCISCAN – California 50
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 80
SEQUOIA GROVE – Napa Valley 95
LANCASTER ESTATE – Alexander Valley 95
CHALK HILL ESTATE RED – Chalk Hill 100
GROTH – Napa Valley 105
JOSEPH PHELPS – Napa Valley 150
DUNN VINEYARDS – Napa Valley 200
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 210
CADE HOWELL MOUNTAIN – Napa Valley 250
SILVER OAK – Napa Valley 270

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 13/50
FERRARI–CARANO – Sonoma County 14/54
SANTA EMA RESERVE – Maipo Valley, Chile 35
ROMBAUER – Napa Valley 82
DUCKHORN – Napa Valley 94
PAHLMAYER – Napa Valley 180

PINOT NOIR

ANGELS INK – Monterey, California 13/50
ELOUAN – Oregon 14/54
BELLE GLOS “BALADE” – Santa Rita Hills 17/66
FLOWERS – Sonoma Coast 18/70
WILLAMETTE “WHOLE CLUSTER” – Willamette Valley 45
ARGYLE – Willamette Valley 58
MORGAN “CLONE 12” – Santa Lucia Highlands 58
SAINTSBURY – Carneros 65
BELLE GLOS DAIRYMAN – Russian River Valley 84
GARY FARRELL – Russian River Valley 84

ZINFANDEL

FOUR VINES “OLD VINE CUVÉE” – California 13/50
RIDGE “THREE VALLEYS CÚVEE” – Sonoma County 52
SEGHEISIO “OLD VINES” – Sonoma 54
FROG’S LEAP – Napa Valley 60

DESSERT SELECTIONS

DOWS VINTAGE PORT 375 ML BOTTLE – Portugal 13/~

OTHER INTERESTING REDS

DON NICANOR “NIETO SENETINER” MALBEC – Mendoza, Argentina 13/50
8 YEARS IN THE DESERT BY ORIN SWIFT – California 17/66
CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley 17/66
THE PRISONER – California 19/74
PENFOLDS “BIN 28” SHIRAZ – South Australia, Australia 58

Some wines may contain sulfites. Corkage fee, \$25.

HANDCRAFTED MARTINIS

THE DUKE
Classic Martini : Bombay Sapphire Gin or Belvedere Vodka
‘21’ MANHATTAN
Bulleit Rye Whiskey : Sweet Vermouth : Bitters
PEAR MARTINI
Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger
FLEUR–DE–LIS
Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
RED–HEADED RITA
Don Julio Blanco Tequila : Pomegranate Juice
CINDY’S LEMON DROP
Ketel One Citroen Vodka : Lemon Juice
ENGLISH MARTINI
Oxley Gin : Cucumber : Fresh Mint
PINNACLE COSMOPOLITAN
Wheatley Vodka : Triple Sec : Cranberry Juice : Fresh Lime
THE SPARKLING ROSE
Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine
ESPRESSO MARTINI
Absolut Vanilia : Espresso : Kahlúa : Bailey’s Irish Cream
MARTINI AU CHOCOLAT
Grey Goose Vodka : Dorda Double Chocolate : French Vanilla

Olives and Candied Cherries by Filthy Food.

Spirit substitutions for handcrafted martinis and cocktails may affect menu price