

SOUPS & STARTERS

CHEF'S DAILY SOUP 9

MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 18

FIRE-GRILLED ARTICHOKE Rémoulade (*limited availability*) 18

DEVILED EGGS Sugar-cured bacon, made-in-house pickle relish 14

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

AVOCADO BOMB* Hand-cut ahi tuna, crab salad, crispy wontons 23

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

CYPRESS SALAD+ Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 20

GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 20

THAI KAI CHICKEN SALAD+ Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 20

ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 26

BURGERS & SANDWICHES

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

VEGGIE BURGER Made-in-house, brioche bun, Monterey Jack, served all the way 18

OLD FASHIONED CHEESEBURGER* *Certified Angus Beef*[®], brioche bun, aged Tillamook cheddar, served all the way 21

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

FRENCH DIP* Thinly sliced beef, baguette, horseradish 27

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 19

NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 19

COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 19

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

FILET KABOBS* Marinated filet medallions, hardwood-grilled vegetables, Louisiana rice 42

NEW YORK STRIP* Aged *Certified Angus Beef*[®], NYO mac & cheese 51

STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 51

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 52

SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 43



SPECIALTIES

TODAY'S FEATURED SEAFOOD* A wide selection of fresh seafood with the Chef's signature preparation MKT

SEARED AHI TUNA** Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 38

GRILLED SALMON** Faroe Islands cold water salmon, chilled orzo & wild rice 35 (*lunch cut available until 4PM*)

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

CILANTRO SHRIMP Grilled shrimp, cilantro oil, Cajun spices, rice, Southern coleslaw 30

ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 28

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 25

RATTLESNAKE PASTA Southwestern spices, peppers, chicken 26

BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 34

PORK CHOP* Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 34

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9 / SPLIT-PLATE CHARGE 7

SIDE ITEMS

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

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

HOUSEMADE DESSERTS

Carrot Cake+ 11 | Chocolate Layer Cake 14 | Key Lime Pie 12

*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. 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 20/79

FRANK FAMILY CHARDONNAY – Carneros 17/66

HONIG SAUVIGNON BLANC – Napa Valley 14/54

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

ROMBAUER CHARDONNAY – Carneros, Napa Valley 78

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

BÖEN BY BELLE GLOS PINOT NOIR – California 13/50

8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL – California 18/70

SEQUOIA GROVE CABERNET SAUVIGNON – Napa Valley 95

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 – France 20/79

TAITTINGER BRUT NV – Á Reims, France 100

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46

CHALK HILL – Russian River Valley 13/50

FRANK FAMILY – Carneros 17/66

WENTE ESTATE GROWN – Central Coast 35

GARY FARRELL – Russian River Valley 64

ROMBAUER – Carneros, Napa Valley 78

MASION LOUIS LATOUR 'LA CHANFLEURE' CHABLIS – Burgundy, France 78

JOSEPH DROUHIN POUILLY FUISSÉ – Burgundy, France 75

POST AND BEAM BY FAR NIETE – Napa Valley 85

CAKEBREAD – Napa Valley 85

SAUVIGNON BLANC

LIQUID LIGHT 95 CALORIES – Washington State 11/42

VAVASOUR – Marlborough, New Zealand 12/46

HONIG – Napa Valley 14/54

CRAGGY RANGE TE MUNA – Martinborough, New Zealand 50

CLOUDY BAY – Marlborough, New Zealand 55

PETER MICHAEL L'APRÈS-MIDI ESTATE – Knights Valley, Sonoma County 85

OTHER WHITES & ROSÉ

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

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

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 42

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45

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

MR. WONDERFUL 11

Pom Wonderful Pomegranate Juice : Blackberry : Lime Juice : Fever-Tree Club Soda

PEACH MOCKGRIA 11

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

THE THREE AMANGOS 11

Mango Purée : Lemon Juice : Fever-Tree Ginger Beer

FRENCH 86'D 11

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

MAY DAY 11

Strawberry Purée : 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)

FRANCISCAN – California 50

CHAPPELLET 'MOUNTAIN CUVÉE' – Napa Valley 70

FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 80

SEQUOIA GROVE – Napa Valley 95

GROTH – Napa Valley 105

JOSEPH PHELPS – Napa Valley 155

SILVER OAK – Napa Valley 270

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 13/50

MARKHAM 'SIX STACK' – North Coast 14/54

DUCKHORN – Napa Valley 94

PAHLMAYER – Napa Valley 180

PINOT NOIR

BÖEN BY BELLE GLOS – California 13/50

ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58

SIDURI – Willamette Valley 16/62

WILLAMETTE 'WHOLE CLUSTER' – Willamette Valley 45

BELLE GLOS "BALADE" – Santa Rita Hills 66

FLOWERS – Sonoma Coast 80

ENROUTE 'LES POMMIERS' – Russian River Valley 82

GARY FARRELL – Russian River Valley 84

MERRY EDWARDS – Russian River Valley 112

ZINFANDEL

SALDO – Dry Creek, Lodi 15/58

8 YEARS IN THE DESERT BY ORIN SWIFT – California 18/70

FROG'S LEAP – Napa Valley 60

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 12/46

PENFOLDS 'BIN 28' SHIRAZ – South Australia, Australia 17/66

THE PRISONER RED BLEND – Napa Valley 20/78

STAGS' LEAP PETITE SIRAH – Napa Valley 78