

SOUPS & STARTERS

- CHEF’S DAILY SOUP 9
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 18
- FIRE–GRILLED ARTICHOKES Rémoulade (limited availability) 18
- DEVEILED 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. 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 — GENTLEMEN, PLEASE REMOVE HATS AND CAPS. HELPFUL DINING GUIDELINES AT JALEXANDERS.COM.

A 6% packaging fee applies to all To-Go orders.

ALLERGIES OR DIETARY NEEDS?
SCAN HERE



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