

SOUPS & STARTERS

- CHEF’S DAILY SOUP 8
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- MR. JACK’S CHICKEN FINGERS Hand-breaded, French fries 15
- BAKED GOAT CHEESE MARINARA Montrachet goat cheese, marinara, toasted crostinis 13
- FIRE–GRILLED ARTICHOKES Rémoulade (limited availability) 18
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 18
- TUNA STACK Hawaiian Ahi, crab salad, avocado, Sriracha, unagi sauce 20

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 13
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 13
- THE WEDGE Iceberg, bacon, tomatoes, bleu cheese 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 20
- THAI KAI SALAD Grilled chicken, artisan greens, peanuts, cilantro vinaigrette, Thai peanut sauce 20
- ASIAN AHI TUNA SALAD* Hawaiian Ahi, seared rare, mixed greens, wasabi, cilantro vinaigrette 24

BURGERS & SANDWICHES

- WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND–PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES
- VEGGIE BURGER In-house recipe, Monterey Jack 16
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, served all the way 19
- STEAK BURGER* Ground tenderloin & ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 20
- FRENCH DIP* Thinly sliced, baguette, horseradish 24
- HYDE PARK Grilled chicken breast, Monterey Jack 17
- DOWN HOME CHICKEN SANDWICH Grilled chicken, Plum Creek bbq sauce, bacon, Monterey Jack 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* Aged Certified Angus Beef®, French Brasserie style, maître d butter 35
- STEAK MAUI* Marinated ribeye, smashed potatoes 47
- NEW YORK STRIP* Aged certified Angus Beef ®, NYO mac & cheese 47
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 47
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 41



SEAFOOD

- TODAY’S FRESH SEAFOOD SELECTION MKT
- GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 33
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, Dijon sauce, French fries (limited availability) MKT
- TROUT ALMONDINE* Brown butter, toasted almonds, broccoli, couscous 30
- SEARED AHI TUNA Hawaiian Ahi, sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 33
- CRISPY FISH TACOS* Daily fish selections, avocado, jalapeño ranch, black beans & rice 18
- CILANTRO SHRIMP Grilled shrimp, cilantro oil, cajun spices, Southern cole slaw 28

SPECIALTIES

- OVEN ROASTED CHICKEN Special herb blend, smashed potatoes, chicken au jus (limited availability) 24
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 24
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 33
- PALERMO CHICKEN Pan fried, goat cheese, sundried tomatoes, beurre blanc, couscous, broccoli 29
- ROASTED PORK CHOP* Hardwood-grilled, apricot glaze, broccoli, smashed potatoes 32
- ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDES

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

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 –Á Reims, France 26/102
- ROMBAUER CHARDONNAY – Carneros, Napa Valley 20/78
- HONIG SAUVIGNON BLANC – Napa Valley 14/54
- AIX ROSÉ – AOP Coteaux d’Aix-en-Provence 15/58
- CAKEBREAD CELLARS CHARDONNAY – Napa Valley 80
- AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 19/93 (liter bottle)
- ELOUAN PINOT NOIR – Oregon 14/54
- THE PRISONER RED BLEND – Napa Valley 19/74
- PALMAZ CEDAR KNOLL VINEYARD CABERNET SAUVIGNON – Napa Valley 120
- FLOWERS PINOT NOIR – Sonoma Coast 85

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 –Á Reims, France 26/102
- MOËT & CHANDON IMPERIAL BRUT – Épernay, France 120

CHARDONNAY

- J LOHR ARROYO VISTA VINEYARD – Monterey County 13/50
- CHALK HILL – Russian River Valley 14/54
- ROMBAUER – Carneros, Napa Valley 20/78
- WENTE ESTATE GROWN – Livermore Valley, San Francisco Bay 34
- MER SOLEIL SILVER “UNOAKED” – Monterey 46
- RAMEY – Russian River Valley 60
- FERRARI-CARANO TRÈ TERRE – Russian River Valley 64
- CAKEBREAD CELLARS – Napa Valley 80

SAUVIGNON BLANC

- DASHWOOD – Marlborough, New Zealand 13/50
- HONIG – Napa Valley 14/54
- ROMBAUER – Napa Valley 17/66
- CRAGGY RANGE TE MUNA ROAD VINEYARD – Martinborough, New Zealand 50
- CAKEBREAD CELLARS – Napa Valley 62

OTHER WHITES & ROSÉ

- AIX ROSÉ – AOP Coteaux d’Aix-en-Provence 15/58
- DR. LOOSEN “DR. L” RIESLING – Germany 12/46
- FERRARI-CARANO PINOT GRIGIO – California 12/46
- MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50
- SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 60

Tastings of our wines by the glass are available. Please ask your server.

Corkage fee, \$25.

HANDCRAFTED COCKTAILS

- DOPPELGÄNGER 15
- Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
- APEROL SPRITZER 13
- Luminore BY LA MARCA Prosecco : Aperol : Fever Tree Club Soda
- MIDNIGHT MARGARITA 14
- Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt
- SPICY MARGARITA 13
- Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
- KENTUCKY OLD FASHIONED 15
- 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 19/93 (liter bottle)
- FOLEY JOHNSON ESTATE – Napa Valley 23/90
- STARMONT – North Coast 50
- HONIG– Napa Valley 85
- SEQUOIA GROVE – Napa Valley 90
- FAUST – Napa Valley 92
- GROTH – Oakville, Napa Valley 110
- PALMAZ CEDAR KNOLL VINEYARD – Napa Valley 120
- CAYMUS – Napa Valley 170
- CAYMUS – Napa Valley 200 (liter bottle)
- SILVER OAK – Napa Valley 245

MERLOT

- J. LOHR “LOS OSOS” – Paso Robles 12/46
- MARKHAM – Napa Valley 15/58
- DUCKHORN – Napa Valley 87

PINOT NOIR

- A TO Z – Oregon 12/46
- THE FOUR GRACES – Willamette Valley 14/54
- ELOUAN – Oregon 14/54
- AU BON CLIMAT – Santa Barbara County 50
- MEIOMI – California 60
- FLOWERS – Sonoma Coast 85
- BELLE GLOS LAS ALTURAS LANE – Sta. Lucia Highlands 90
- MERRY EDWARDS – Russian River Valley 110
- KOSTA BROWNE – Sonoma Coast 195

ZINFANDEL

- KLINKER BRICK – Lodi 13/50
- SEGHECIO – Sonoma County 54
- ROMBAUER – Carneros, Napa Valley 68

OTHER INTERESTING REDS

- DON NICANOR BARREL SELECT “NIETO SENETINER” MALBEC – Mendoza, Argentina 14/54
- THE PRISONER – Napa Valley 19/74
- TILIA MALBEC-SYRAH – Argentina 35
- 8 YEARS IN THE DESERT BY ORIN SWIFT – California 75
- CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – California 85

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
- PEAR MARTINI 16
- Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger
- FLEUR-DE-LIS 16
- Wheatly Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
- CINDY’S LEMON DROP 16
- Ketel One Citroen Vodka : Lemon Juice

Spirit substitutions for handcrafted martinis and cocktails may affect menu price.

ZERO-PROOF COCKTAILS

- THE THREE A-MANGOS 11
- Monin Mango Puree : Lemon Juice : Fever Tree Ginger Beer
- FAUX-JITO 11
- Tres Agave Nectar : Fresh Lime Juice : Fresh Mint : Fever Tree Club Soda
- PEACH MOCKGRIA 11
- Monin Peach Puree : Cranberry Juice : Orange Juice
- Pom Wonderful Pomegranate Juice