

SOUPS & STARTERS

CHEF’S DAILY SOUP 9

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

SMOKED SALMON DIP House smoked, dill tartar sauce, toast points (limited availability) 18

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 20

TUNA STACK* Ahi tuna, crab salad, avocado, Sriracha, unagi sauce, crispy wontons 21

SALADS

ADD CHICKEN +8, SALMON OR SHRIMP +12

ALEX’S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic croutons, choice of dressing 14

Made in-house salad dressings: Honey Dijon, Bleu Cheese, Kiawah Island, Ranch, Vinaigrette, Cilantro Vinaigrette

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14

THE WEDGE Iceberg, bacon, tomatoes, bleu cheese 15

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 CHICKEN SALAD Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 20

ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, avocado, wonton strips, mixed greens, wasabi, red onions, cilantro vinaigrette 25

BURGERS & SANDWICHES

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND–PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES UNLESS OTHERWISE NOTED.

VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack 16

OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, served all the way, brioche bun 20

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

FRENCH DIP* Thinly sliced, baguette, horseradish 25

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 18

CRISPY CHICKEN SANDWICH Panko crusted, Monterey Jack cheese, lemon aioli, lettuce, pickles, brioche bun 18

CRISPY FISH TACOS* Daily fish selections, avocado, jalapeño ranch, black beans & rice 20

COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 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 36

STEAK MAUI* Marinated ribeye, smashed potatoes 50

NEW YORK STRIP* Aged certified Angus Beef ®, NYO mac & cheese 50

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 50

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 43



SEAFOOD & SPECIALTIES

TODAY’S FRESH SEAFOOD SELECTION MKT

GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 34 (lunch cut available until 4PM)

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, Dijon sauce, French fries, Southern coleslaw MKT

TROUT ALMONDINE* Mustard beurre blanc, toasted almonds, broccoli, couscous 31

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 35

CILANTRO SHRIMP Grilled shrimp, cilantro oil, cajun spices, rice, Southern coleslaw 29

ROASTED CHICKEN 24-hour brine, special herb blend, smashed potatoes, lemon rosemary au jus 26

MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 24

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

PALERMO CHICKEN Pan fried, goat cheese, sundried tomatoes, beurre blanc, couscous, broccoli 30

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

ALEX’s or Caesar salad to accompany your entrée 9

SIDES

French Fries | Southern Coleslaw | Lemon and Reggiano Broccoli | 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)

BÖEN PINOT NOIR – California 13/50

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 – North Coast 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

BÖEN – California 13/50

THE FOUR GRACES – Willamette Valley 14/54

ELOUAN – Oregon 45

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