

## STARTERS

- CHEF'S DAILY SOUP 9
- CROISSANT BASKET Fresh baked, honey butter (4) 8
- DEVILED EGGS Sugar-cured bacon, made-in-house pickle relish 13
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 16
- SMOKED SALMON DIP House smoked, dill tartar sauce, toast points (*limited availability*) 16
- STEAK EGG ROLLS Jalapeño ranch 20
- AVOCADO BOMB\* Hand-cut ahi tuna, crab salad, crispy wontons 20

## SUSHI

- CALIFORNIA ROLL Crab salad, asparagus, red pepper, avocado 13
- CRUNCHY SHRIMP ROLL Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, sriracha mayonnaise 16
- SPICY TUNA ROLL\* Ahi tuna, cucumber, jicama, avocado, sesame, unagi sauce, sriracha mayonnaise 17
- BUCKEYE ROLL Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 22

## 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 13
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 13
- REDWOOD SALAD\* Roasted chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 20
- THAI KAI CHICKEN SALAD\* Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- ASIAN AHI TUNA SALAD\* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 24
- STEAK SALAD\* Seared filet, avocado, bacon, bleu cheese, tomatoes, white wine vinaigrette 26

## BURGERS & SANDWICHES

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

- VEGGIE BURGER Made-in-house, brioche bun, Monterey Jack, served all the way 17
- OLD FASHIONED CHEESEBURGER\* *Certified Angus Beef®*, brioche bun, aged Tillamook cheddar, served all the way 20
- FRENCH DIP\* Thinly sliced beef, baguette, horseradish 25
- COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 18

## STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MÂÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

- STEAK 'N' FRIES\* Aged *Certified Angus Beef®*, French brasserie style, maître d' butter 35
- STEAK MAUI\* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 49
- NEW YORK STRIP\* Aged *Certified Angus Beef®*, NYO mac & cheese 48
- FILET MIGNON WITH BÉARNAISE\* Center cut, loaded baked potato 49
- SLOW ROASTED PRIME RIB\* Aged Midwestern beef, au jus, smashed potatoes 43



## SEAFOOD & SPECIALTIES

- TODAY'S FEATURED SEAFOOD\* A wide selection of fresh seafood with the Chef's signature preparation MKT
- GRILLED SALMON\*\* Faroe Islands cold water salmon, chilled orzo & wild rice 33 (*lunch cut available until 4PM*)
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (*limited availability*) MKT
- AHI TUNA POKE BOWL\* Sushi rice, edamame, avocado, pickled red onions, cucumbers, sriracha mayo 26
- PECAN ENCRUSTED TROUT\* Sautéed, Mustard beurre blanc, Southern coleslaw 28
- ROTISSERIE CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25
- MR. JACK'S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 23
- BAYOU PASTA Shrimp, bay scallops, crabmeat, spicy alfredo sauce, green onions, red peppers 29
- PORK TENDERLOIN\* Grilled, cured in-house, Thai "Bang Bang" sauce, smashed potatoes 25
- ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

## SIDE ITEMS

- French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice\* | Seasonal Vegetable
- Smashed Potatoes | Not Your Ordinary Mac & Cheese | Couscous | Loaded Baked Potato

## HOUSEMADE DESSERTS

- Carrot Cake\* 11 | Very Best Chocolate Cake 13 | 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

**CHALK HILL CHARDONNAY** – Russian River Valley 13/50

**HONIG SAUVIGNON BLANC** – Napa Valley 14/54

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

**FLOWERS CHARDONNAY** – Sonoma Coast 80

**LUMINORE BY LA MARCA PROSECCO** – Valdobbiadene, Italy 14/54

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

**BÖEN BY BELLE GLOS PINOT NOIR** – California 13/50

**CAYMUS CABERNET SAUVIGNON** – Napa Valley 135

**ENROUTE 'LES POMMIERS' PINOT NOIR** – Russian River Valley 82

**8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL** – California 80

# 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

**MUMM NAPA CUVÉE M** – Napa Valley 40

**TAITTINGER** – Á Reims, France 105

**POL ROGER RESERVE** – Epernay, France 100

## CHARDONNAY

**MER SOLEIL SILVER 'UNOAKED'** – Monterey 12/46

**CHALK HILL** – Russian River Valley 13/50

**FRANK FAMILY** – Carneros 17/66

**WENTE RIVA RANCH** – Arroyo Seco, Monterey 45

**FERRARI-CARANO RESERVE** – Carneros, Napa Valley 58

**ROMBAUER** – Carneros, Napa Valley 60

**FLOWERS** – Sonoma Coast 80

**CAKEBREAD CELLARS** – Napa Valley 85

## SAUVIGNON BLANC & FUMÉ BLANC

**VAVASOUR** – Marlborough, New Zealand 12/46

**HONIG** – Napa Valley 14/54

**FERRARI-CARANO FUMÉ BLANC** – Sonoma County 38

**CRAGGY RANGE TE MUNA** – Martinborough, New Zealand 45

## 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

## DESSERT SELECTIONS

**FONSECA BIN 27** – Portugal 12/46

*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

**THE THREE AMANGOS** 11

Mango Purée : Lemon Juice : Fever-Tree Ginger Beer

**ROSEBERRY MULE** 11

Blackberry : Agave Nectar : Lime Juice : Fever-Tree Ginger Beer

**PEACH MOCKGRIA** 11

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

**MR. WONDERFUL** 11

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

**MOCKING BIRD** 11

Blackberry : Jalapeno : Lemon Juice : Pineapple Juice

# REDS

## CABERNET SAUVIGNON & CABERNET BLENDS

**DAOU** – Paso Robles 14/54

**ST. FRANCIS** – Sonoma County 16/62

**QUILT** – Napa Valley 17/66

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

**FRANCISCAN** – Napa Valley 45

**STARMONT** – Napa Valley 50

**FOLEY JOHNSON ESTATE** – Rutherford, Napa Valley 80

**HONIG** – Napa Valley 80

**SILVERADO** – Napa Valley 82

**CAYMUS** – Napa Valley 135

**LANCASTER ESTATE** – Alexander Valley 145

**CAYMUS SPECIAL SELECTION** – Napa Valley 280

## MERLOT

**J. LOHR 'LOS OSOS'** – Paso Robles 12/46

**MARKHAM 'SIX STACK'** – North Coast 14/54

**DUCKHORN VINEYARDS** – Napa Valley 90

## PINOT NOIR

**BÖEN BY BELLE GLOS** – California 13/50

**ARGYLE 'BLOOM HOUSE'** – Willamette Valley 15/58

**SIDURI** – Willamette Valley 16/62

**WILLAMETTE VALLEY 'WHOLE CLUSTER'** – Willamette Valley 48

**BELLE GLOS CLARK & TELEPHONE** – Santa Barbara County 75

**ENROUTE 'LES POMMIERS'** – Russian River Valley 82

**GARY FARRELL** – Russian River Valley 85

**FLOWERS** – Sonoma Coast 90

## ZINFANDEL

**SEGHESSIO** – Sonoma 14/54

**SALDO** – California 15/58

**8 YEARS IN THE DESERT BY ORIN SWIFT** – California 80

## OTHER INTERESTING REDS

**ALTA VISTA 'VIVE' MALBEC** – Mendoza, Argentina 13/50

**PENFOLDS 'BIN 28' SHIRAZ** – South Australia 16/62

**ABSTRACT BY ORIN SWIFT** – California 65

**THE PRISONER RED BLEND** – Napa Valley 82