

STARTERS

- CHICKEN PASTA SOUP 8
- SPINACH CON QUESO Pico de gallo, tortilla chips 15
- CRISPY CALAMARI Classic marinara 18
- STEAK ROLLS Jalapeño ranch dressing 19
- JUMBO SHRIMP COCKTAIL Spicy cocktail sauce 19
- AVOCADO BOMB* Hawaiian tuna, California mix, unagi, sriracha mayo, masago, crispy wontons 20
- HONG KONG SHRIMP Signature spicy, cream sauce 18

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 14
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumbers, bacon, cheese, cornbread croutons, ranch dressing 20
- THAI KAI SALAD Mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 19
- STEAK SALAD* Seared filet, avocado, bleu cheese, tomatoes, bacon, white wine vinaigrette 25
- SHRIMP LOUIE SALAD Jumbo gulf shrimp, avocado, tomato, iceberg boat, Kiawah Island dressing 22

BURGERS & SANDWICHES

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

- DOUBLE-STACK BURGER* Two crispy patties, onion, kosher dill pickles, American cheese 18
- FRENCH DIP* Thinly sliced, baguette and horseradish 24
- HYDE PARK Grilled chicken breast topped with Monterey Jack 18
- NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, ranch dressing 18

STEAKS & PRIME RIB

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

- STEAK 'N' FRIES* French Brasserie style, maître d' butter 32
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 46
- HALF FILET MIGNON WITH LOBSTER BÉARNAISE* Loaded baked potato 46
- NEW YORK STRIP* Aged beef with NYO mac & cheese 46
- RIBEYE* Hand cut fresh in-house, seasoned, hickory grilled, smashed red potatoes 47
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed red potatoes 12 oz. 39 / 16 oz. 47

ENTRÉES.

- TODAY'S FRESH SEAFOOD SELECTION MKT
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 34
- CAROLINA CRAB CAKES Jumbo lump crab meat, chili mayonnaise, French fries, Southern coleslaw *(limited availability)* MKT
- HONG KONG SEABASS* Grilled, sautéed spinach, sushi rice, soy sherry reduction 46
- CEDAR PLANK SALMON* oven-roasted, lemon dijon butter, couscous 35
- REDLANDS ROTISSERIE CHICKEN Special herb blend, smashed red potatoes, chicken au jus 25
- MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 25
- ROASTED PORK CHOP* Hardwood-grilled double pork chop, apricot horseradish sauce, smashed red potatoes, broccoli 31
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 32
- ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDES

French Fries | Southern Cole Slaw | Broccoli with Lemon and Reggiano | Couscous
Smashed Red Potatoes | Loaded Baked Potato | Not Your Ordinary Mac & Cheese

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. Helpful Dining Guidelines at jalexanders.com.

WINES WE LOVE TO DRINK

RAMEY CHARDONNAY – Russian River Valley 16/62

HONIG SAUVIGNON BLANC – Napa Valley 14/54

THE FOUR GRACES ROSÉ – Willamette Valley 13/50

ROMBAUER CHARDONNAY – Carneros 85

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France 105

DAOU CABERNET SAUVIGNON – Paso Robles 14/54

ELOUAN PINOT NOIR – Oregon 13/50

THE PRISONER RED BLEND – California 19/74

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 90

FLOWERS PINOT NOIR – Sonoma Coast 95

WHITES

CHAMPAGNE & SPARKLING

DE PERRIERE BRUT ROSÉ – France 12/46

MIONETTO PROSECCO – Treviso DOC 12/46

GRUET BRUT – New Mexico 13/50

LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50

VEUVE CLICQUOT YELLOW LABEL – Reims, France 105

CHARDONNAY

CHATEAU STE. MICHELLE “MIMI” – Horse Heaven Hills 11/42

DAOU – Paso Robles 13/50

RAMEY – Russian River Valley 16/62

ROTH *ESTATE* – Russian River Valley 45

CHALK HILL – Sonoma Coast 52

WENTE *RIVA RANCH* – Arroyo Seco, Monterey 55

MINER FAMILY – Napa Valley 62

GARY FARRELL – Russian River Valley 70

ROMBAUER – Carneros 85

CHALK HILL *ESTATE BOTTLED* – Chalk Hill AVA 95

PATZ & HALL *DUTTON RANCH* – Russian River Valley 98

SAUVIGNON BLANC

ELIZABETH SPENCER – Mendocino 13/50

HONIG – Napa Valley 14/54

CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand 48

OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ – Willamette Valley 13/50

FIRESTONE RIESLING *FIRST ESTATE* – Santa Barbara County 13/50

ALOIS LAGEDER “PORER” PINOT GRIGIO –
Trentino, Alto Adige DOC 13/50

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/54

PINE RIDGE CHENIN BLANC/VIOGNIER – California 37

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

Corkage fee, \$25.

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

FLEUR-DE-LIS 16

Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

RED-HEADED RITA 16

Avión Silver Tequila : Pomegranate Juice

THE VINTAGE 16

Bulleit Rye Whiskey : Angostura Bitters : Chocolate Bitters : Absinth

CINDY’S LEMON DROP 16

Ketel One Citroen Vodka : Lemon Juice

THE PEAR 16

Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger

POMEGRANATE MARTINI 16

Ketel One Vodka : Pomegranate Juice : Orange Juice

ESPRESSO MARTINI 16

Stolichnaya Vanil Vodka : Espresso : Kahlúa : Bailey’s Irish Cream

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

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS *LOT 10* – California 12/46

LIBERTY SCHOOL – Paso Robles 13/50

DAOU – Paso Robles 14/54

ROTH *ESTATE* – Alexander Valley 60

CHAPPELLET “SIGNATURE” – Napa Valley 75

CHÂTEAU GAUDIN PAUILLAC – Bordeaux, France 80

AUSTIN HOPE – Paso Robles 90

HONIG – Napa Valley 92

CHALK HILL *ESTATE RED* – Chalk Hill 100

PAPILLON *BY ORIN SWIFT* – Napa Valley 175

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46

FERRARI-CARANO – Sonoma County 14/54

ROTH *ESTATE* – Sonoma County 50

MARKHAM – Napa Valley 55

DUCKHORN – Napa Valley 105

PINOT NOIR

LUCKY STAR – California 12/46

ELOUAN – Oregon 13/50

ANGELS INK – Monterey, California 14/54

MOMMESSIN *LA CLÉ SAINT-PIERRE* – Bourgogne 70

LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 50

MEIOMI – California 60

CHALK HILL – Sonoma Coast 60

THE FOUR GRACES – Willamette Valley 75

TRIONE VINEYARDS *RIVER ROAD RANCH* – Russian River Valley 80

DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 100

FLOWERS – Sonoma Coast 95

ZINFANDEL

JOEL GOTT – California 14/54

FROG’S LEAP – Napa Valley 16/62

SEBASTIANI – Sonoma County 48

SALDO – California 75

FRANK FAMILY – Napa Valley 82

OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 12/46

CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley 19/74

THE PRISONER RED BLEND – California 19/74

MAS PICOSA GRENACHE *MONTSANT TINTO* – Catalonia, Spain 45

CANTINE POVERO BAROLO “PRIORE” – Piemonte, Italy 68

8 YEARS IN THE DESERT *BY ORIN SWIFT* – Napa Valley 85

HANDCRAFTED COCKTAILS

KENTUCKY OLD FASHIONED 15

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

HONEYSUCKLE SPARKLE 13

Sparkling Wine : Cointreau : Wildflower Honey

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

MIDNIGHT MARGARITA 15

Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

VODKA MULE 13

Wheatley Vodka : Fever Tree Ginger Beer

THE (610) 15

Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer

SPARKLING PALOMA 13

Corazón Blanco Tequila : Gran Gala Liqueur : Fever Tree Sparkling Pink Grapefruit

DOG DAY AFTERNOON 14

Wheatley Vodka : Sauvignon Blanc : Fresh Grapefruit Juice

Olives and Candied Cherries by Filthy Food.