

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 15

FIRE-GRILLED ARTICHOKES Seasoned in herb butter, with rémoulade (*limited availability*) 16

TUNA STACK Hawaiian tuna, crab salad, avocado with Sriracha and unagi sauce, with tortilla chips 18

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 17

GUACAMOLE House-made with warm tortilla chips 17

SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK RANCH, KIAWAH ISLAND, VINAIGRETTE, CILANTRO VINAIGRETTE.

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers and croutons 12

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 12

THE WEDGE Iceberg, bacon, tomatoes with bleu cheese dressing 12

ROASTED CHICKEN SALAD Feta cheese, olives, tomatoes with vinaigrette 18

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 19

THAI KAI SALAD Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce 18

ASIAN AHI TUNA SALAD* Seared rare with field greens, wasabi in a cilantro vinaigrette 22

BURGERS & SANDWICHES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

VEGGIE BURGER Made in-house, topped with Monterey Jack 15

OLD FASHIONED CHEESEBURGER* With Tillamook cheddar 17

DOUBLE-STACK BURGER* Two crispy patties, onion, kosher dill pickles, topped with American cheese 17

FRENCH DIP* Thinly sliced, baguette and horseradish 22

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickle and ranch dressing 17

CRISPY FISH SANDWICH With house made remoulade, pickles and leaf lettuce 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* A French Brasserie style steak with garlic, served with french fries 31

FILET MIGNON* Center cut, loaded baked potato 45

NEW YORK STRIP* Aged beef with NYO mac & cheese 44

STEAK MAUI* Marinated ribeye with smashed potatoes 44

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with smashed potatoes 39

SPECIALTIES

TODAY'S FEATURED FISH We offer a wide selection of fresh panéed or hardwood grilled seafood everyday MKT

CAROLINA CRAB CAKES Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (*limited availability*) MKT

CILANTRO SHRIMP Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 28

AHI TUNA* Seared and sliced, soy ginger sherry sauce, orzo & wild rice and ripened tomatoes 33

PAN-ROASTED SALMON* Hand-filleted, finished with white wine butter sauce, smashed potatoes and broccoli 32

BRASSERIE CHICKEN Panko-crust, parmesan cheese, and lemon caper sauce. With smashed potatoes and broccoli 23

OVEN ROASTED CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 22

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and cole slaw 23

GRILLED PORK TENDERLOIN Cured in-house with Thai "Bang Bang" sauce and smashed potatoes 26

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and tenderloin tequila beans 31

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Tenderloin Tequila Beans

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Seasonal Vegetable

HOUSEMADE DESSERTS & FRENCH PRESS COFFEE

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.

We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above.

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

ROMBAUER CHARDONNAY – Carneros 17/66
HONIG SAUVIGNON BLANC – Napa Valley 14/54
CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 13/50
PLUMPJACK *RESERVE* CHARDONNAY – Napa Valley 94
POL ROGER *RESERVE* CHAMPAGNE – Epernay, France 85
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 (*liter bottle*)
FLOWERS PINOT NOIR – Sonoma Coast 17/66
THE PRISONER RED BLEND – California 18/70
PAPILLON *BY ORIN SWIFT* CABERNET SAUVIGNON – Napa Valley 100
ETUDE *GRACE BENOIST RANCH* PINOT NOIR – Carneros 75

WHITES

CHAMPAGNE & SPARKLING

GRUET – New Mexico 12/46
LUCIEN ALBRECHT ROSÉ – AOC Crémant d’Alsace 12/46
ZARDETTO – Prosecco, DOC 12/46
POL ROGER *RESERVE* – Epernay, France 85
TAITTINGER – Á Reims, France 110
VEUVE CLICQUOT YELLOW LABEL – Reims, France 115

CHARDONNAY

CHALK HILL – Sonoma Coast 13/50
THE PRISONER – Carneros 14/54
FRANK FAMILY – Carneros 16/62
ROMBAUER – Carneros 17/66
ZD – Carneros 68
PATZ & HALL *DUTTON RANCH* – Russian River Valley 75
FLOWERS – Sonoma Coast 78
CAKEBREAD CELLARS – Napa Valley 88
PLUMPJACK *RESERVE* – Napa Valley 94
RAMEY *RITCHIE VINEYARD* – Russian River Valley 95
FAR NIENTE *ESTATE BOTTLED* – Napa Valley 98

SAUVIGNON BLANC

ELIZABETH SPENCER – Mendocino 13/50
HONIG – Napa Valley 14/54
CLOUDY BAY – Marlborough, New Zealand 55
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 45
CAKEBREAD CELLARS – Napa Valley 64

OTHER WHITES & ROSÉ

CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 13/50
SCHLOSS VOLLRADS REISLING – Rhinegau, Germany 13/50
FERRARI-CARANO PINOT GRIGIO – Sonoma County 12/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14
Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus

SPARKLING PALOMA 13
Corazón Blanco Tequila : Gran Gala Liqueur : Fever Tree Sparkling Pink Grapefruit

DOPPELGÄNGER 15
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

WHALE FLOWER 14
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda

VODKA MULE 13
Wheatley Vodka : Fever Tree Ginger Beer

THE (210) 15
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer

LEMON DROP MOJITO 13
Wheatley Vodka : St~Germain : Mint : Pineapple Juice

TEQUILA COCKTAILS

SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

MIDNIGHT MARGARITA 14
Corazón Reposado Tequila, Aged in a Buffalo Trace Bourbon Barrel
Cointreau : Black Cherry Jam : Pink Himalayan Salt

TEQUILA FACTOR 14
Corazón Reposado Tequila, Aged in a Buffalo Trace Bourbon Barrel
Fresh Lemon : Angostura Bitters : Sparkling Wine

THE MATADOR 14
Corazón Reposado Tequila, Aged in a Buffalo Trace Bourbon Barrel
Honey Syrup : Fresh Lime Juice : Lime Zest

JALAPENO WINK 14
Corazón Reposado Tequila, Aged in a Buffalo Trace Bourbon Barrel
Jalapeños : Strawberry : Agave : Fever Tree Club Soda

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 12/46
QUILT – Napa Valley 15/58
AUSTIN HOPE – Paso Robles 17/83 (*liter bottle*)
CHATEAU BUENA VISTA – Napa Valley 70
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80
SEQUOIA GROVE – Napa Valley 80
HONIG – Napa Valley 82
HALL – Napa Valley 95
PAPILLON *BY ORIN SWIFT* – Napa Valley 100
STAG’S LEAP CELLARS “ARTEMIS” – Napa Valley 120
GHOST BLOCK *ESTATE* – Oakville, Napa Valley 125
CAYMUS VINEYARDS – Napa Valley 155
CADE *HOWELL MOUNTAIN* – Napa Valley 175
SILVER OAK – Napa Valley 195
MERUS – Napa Valley 250
CAYMUS “SPECIAL SELECTION” – Napa Valley 280

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
FERRARI-CARANO – Sonoma County 14/54
FROG’S LEAP – Rutherford, Napa Valley 75
DUCKHORN VINEYARDS – Napa Valley 95

PINOT NOIR

ELOUAN – Oregon 13/50
ANGELS INK – Monterey, California 14/54
FLOWERS – Sonoma Coast 17/66
THE FOUR GRACES – Willamette Valley 50
BREWER-CLIFTON – Sta. Rita Hills 58
SLANDER *BY ORIN SWIFT* – California 72
ETUDE *GRACE BENOIST RANCH* – Carneros 75
BELLE GLOS “DAIRYMAN” – Russian River Valley 85
PENNER-ASH – Willamette Valley 105
ROCHIOLI *ESTATE* – Russian River Valley 152

ZINFANDEL

KLINKER BRICK – Lodi, Mokelumne River AVA 13/50
SEGHEISIO – Sonoma County 55
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 84

OTHER INTERESTING REDS

ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 11/42
THE PRISONER – California 18/70
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 17/66
ABSTRACT *BY ORIN SWIFT* – California 70
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – California 75

DESSERT SELECTIONS

FONSECA BIN 27 PORT 9/~
TAYLOR FLADGATE 10 YR. TAWNY PORT 10/~

*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

RED-HEADED RITA MARTINI 16
El Mayor Blanco Tequila : Pomegranate Juice

OUT OF TIME MANHATTAN 16
Buffalo Trace Bourbon : Black Cherry Jam : Honey Syrup : Angostura Bitters

ENGLISH MARTINI 16
Plymouth Gin : Cucumber : Fresh Mint

FLEUR-DE-LIS MARTINI 16
Tito’s Handmade Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

PEAR MARTINI 16
Grey Goose La Poire Vodka : Domain de Canton Ginger : Candied Ginger

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

Olives and Candied Cherries by Filthy Food.

J. ALEXANDER’S
RESTAURANT