

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13

MEXICO CITY SPINACH CON QUESO Tortilla chips 15

GIUSEPPE'S MEATBALLS Homemade Fennel sausage, parmesan, classic marinara 16

HONG KONG SHRIMP Signature creamy, spicy sauce 18

TUNA STACK* Hawaiian tuna, crab salad, avocado, Sriracha, unagi sauce 19

SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK 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 (add roasted chicken +6) 13

THAI KAI CHICKEN SALAD Mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 18

CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumbers, bacon, cheese, cornbread croutons, ranch dressing 18

ROASTED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 18

ASIAN AHI TUNA SALAD* Seared rare, artisan greens, wasabi, cilantro vinaigrette 24

BURGERS, SANDWICHES & TACOS

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

VEGGIE BURGER In-house recipe, Monterey Jack 16

OLD FASHIONED CHEESEBURGER* Served all the way, aged Tillamook cheddar 17

STEAK BURGER* Ground beef tenderloin & ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 17

FRENCH DIP* Thinly sliced, baguette, horseradish 23

HYDE PARK Grilled chicken breast, Monterey Jack 17

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

CRISPY SHRIMP TACOS Signature creamy & spicy sauce, lettuce, diced peppers, green onions, black beans & rice 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* French Brasserie style, maître d' butter 32

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

STEAK MAUI* Marinated ribeye, smashed red potatoes 45

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 44

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed red potatoes 38

SPECIALTIES

TODAY'S FRESH SEAFOOD SELECTION* MKT

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, Dijon sauce, French fries (limited availability) MKT

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 33

GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 31

PECAN ENCRUSTED TROUT Pan-fried, Dijon mustard sauce, Southern cole slaw 28

ROASTED 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 cole slaw 23

ROASTED PORK CHOP Hardwood-grilled, apricot glaze, broccoli, smashed red potatoes 31

OLD WORLD LASAGNA Homemade fennel sausage, marinara, creamy ricotta, mozzarella, parmesan 23

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 31

Alex's or caesar salad to accompany your entrée 8

SIDES

French Fries | Southern Cole Slaw | Lemon & Reggiano Broccoli | Orzo & Wild Rice | Seasonal Vegetable

Smashed Red Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Couscous | Black Beans & Rice

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. 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.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON – California 12/46
CHATEAU STE. MICHELLE “INDIAN WELLS” – Columbia Valley 13/50
AUSTIN HOPE – Paso Robles 16/62
STARMONT – North Coast 50
QUILT – Napa Valley 58
FOLEY JOHNSON *ESTATE* – Napa Valley 80
HONIG – Napa Valley 85
ELIZABETH SPENCER – Napa Valley 87
FAUST – Napa Valley 92
PAPILLON *BY ORIN SWIFT* – Napa Valley 110
CAYMUS – Napa Valley 120
CADE *ESTATE* – Howell Mountain 140
PAUL HOBBS *NATHAN COOMBS VINEYARD* – Napa Valley 145
SILVER OAK – Alexander Valley 160

MERLOT

FERRARI-CARANO – Sonoma 12/46
MARKHAM – Napa Valley 45
NORTHSTAR – Columbia Valley, Washington 60
DUCKHORN – Napa Valley 75

PINOT NOIR

ANGELS INK – Monterey, California 12/46
ELOUAN – Oregon 13/50
BELLE GLOS “BALADE” – Santa Rita Hills 15/58
ARGYLE – Oregon 45
THE FOUR GRACES – Willamette Valley 48
ETUDE *GRACE BENOIST RANCH* – Carneros 65
BELLE GLOS *CLARK AND TELEPHONE* – Russian River Valley 75
BREWER-CLIFTON *MACHADO* – Sta. Rita Hills 80
FLOWERS – Sonoma Coast 85
PENNER-ASH – Willamette Valley 90

ZINFANDEL

KLINKER BRICK “OLD VINE” – Lodi 12/46
SALDO – California 50
SEGHEISIO – Sonoma County 54
RIDGE *LYTTON SPRINGS* – Sonoma County 80

OTHER INTERESTING REDS

ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 12/46
SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 13/50
THE PRISONER – California 17/66
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –
Suisun Valley, California 50
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 66
ABSTRACT *BY ORIN SWIFT* – Napa, California 68

HANDCRAFTED COCKTAILS

THE ESSENTIAL *BY CLAIRE BENNETT* 13
Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus
THE MATADOR 14
Corazón Blanco Tequila : Honey Syrup : Lime Zest : Fresh Lime Juice
LEMON DROP MOJITO 12
Wheatley Vodka : St~Germain : Mint : Pineapple Juice
GIN & GINGER 13
Hendrick’s Gin : Domaine De Canton Ginger : Sparkling Wine
SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
DOPPELGÄNGER 14
Old Forester Bourbon : Disaronno : Fever Tree Ginger Ale
MODERN MULE 12
Wheatley Vodka : St~Germain : Fever Tree Ginger Beer
MIDNIGHT MARGARITA 14
Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 12/46
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 12/46
LUMINORE *BY LA MARCA PROSECCO* – Valdobbiadene, Italy 12/46
MUMM BRUT PRESTIGE – Napa Valley 45
LAURENT-PERRIER BRUT “LA CUVÉE” – France 95
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 110

CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley, San Francisco Bay 12/46
CHALK HILL – Russian River Valley 13/50
THE PRISONER – Carneros 15/58
ST. FRANCIS – Sonoma County 40
FERRARI-CARANO *TRÉ TERRE* – Russian River Valley 45
GARY FARRELL – Russian River Valley 55
ROMBAUER – Carneros 60
PATZ & HALL *DUTTON RANCH* – Russian River Valley 78
FLOWERS – Sonoma Coast 80
ZD – California 84
CAKEBREAD CELLARS – Napa Valley 85
PLUMPJACK – Napa Valley 90

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 12/46
FERRARI-CARANO FUMÉ BLANC – Sonoma County 12/46
HONIG – Napa Valley 13/50
ELIZABETH SPENCER – Mendocino 35
CAKEBREAD CELLARS – Napa Valley 52

OTHER WHITES & ROSÉ

CHATEAU “M DE MINUTY” ROSÉ – Côtes de Provence 13/50
DR. LOOSEN “DR. L” RIESLING – Germany 12/46
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/46
SCHLOSS VOLLRADS RIESLING – Rheingau, Germany 45
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 45

DESSERT SELECTIONS

TAYLOR FLADGATE 10 YR TAWNY PORT – Portugal 10/~

HANDCRAFTED MARTINIS \$16

‘21’ MANHATTAN
Sazerac Rye Whiskey : Sweet Vermouth : Bitters
CUCUMBER MARTINI
Hendrick’s Gin : Dry Vermouth : Fresh Cucumber
GINGER MARTINI
Grey Goose Vodka : Domaine De Canton Liqueur : Grand Marnier
FLEUR-DE-LIS
Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
RED-HEADED RITA
Corazón Blanco Tequila : Pomegranate Juice
PINNACLE COSMOPOLITAN
Wheatley Vodka : Triple Sec : Cranberry Juice : Fresh Lime
OUT OF TIME MANHATTAN
Elijah Craig Bourbon : Honey Syrup : Angostura Bitters : Black Cherry Jam
CINDY’S LEMON DROP
Ketel One Vodka : Fresh Lemon Juice
MARTINI AU CHOCOLAT
Grey Goose Vodka : Dorda Double Chocolate Liqueur : French Vanilla

Olives and Candied Cherries by Filthy Food.

J. ALEXANDER’S
RESTAURANT