

STARTERS

- HOMEMADE FOCACCIA Seasonal accoutrements 7
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 18
- DEVILED EGGS Sugar-cured bacon, made-in-house pickle relish 15
- FIRE-GRILLED ARTICHOKEs Rémoulade (*limited availability*) 19
- GIUSEPPE'S MEATBALLS House-made fennel sausage, parmesan, classic marinara 18
- CRISPY RICE* Spicy tuna, Fresno peppers, unagi sauce, scallions 19
- AVOCADO BOMB* Hand-cut ahi tuna, crab salad, crispy wontons 23

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 14
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- THE WEDGE Iceberg, bacon, tomatoes, bleu cheese dressing 16
- CYPRESS SALAD* Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 20
- PARADISE COAST KALE SALAD* Roasted chicken, almonds, cranberries, avocado, goat cheese, white wine vinaigrette, croutons 21
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 26
- THAI KAI CHICKEN SALAD* Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 20

BURGERS & SANDWICHES

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

- VEGGIE BURGER Made-in-house, brioche bun, Monterey Jack, served all the way 18
- OLD FASHIONED CHEESEBURGER* *Certified Angus Beef*[®], brioche bun, aged Tillamook cheddar, served all the way 21
- FRENCH DIP* Thinly sliced beef, baguette, horseradish 27
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 19
- COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 19
- CRISPY CHICKEN SANDWICH Panko crusted, Monterey Jack cheese, lemon aioli, lettuce, pickles, brioche bun 19

STEAKS & PRIME RIB

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

- STEAK 'N' FRIES* Aged *Certified Angus Beef*[®], French brasserie style, maître d' butter 37
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 52
- RIBEYE* Made-in-house Worcestershire sauce, smashed potatoes 51
- NEW YORK STRIP* Aged *Certified Angus Beef*[®], NYO mac & cheese 51
- SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 44



SEAFOOD & SPECIALTIES

- TODAY'S FEATURED SEAFOOD* A wide selection of fresh seafood with the Chef's signature preparation MKT
- TROUT ALMONDINE* Mustard beurre blanc, toasted almonds, broccoli, couscous 31
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (*limited availability*) MKT
- SEARED AHI TUNA** Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 38
- CILANTRO SHRIMP Grilled shrimp, cilantro oil, Cajun spices, couscous, Southern coleslaw 32
- GRILLED SALMON** Faroe Islands cold water salmon, chilled orzo & wild rice 35 (*lunch cut available until 4PM*)
- ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 28
- MR. JACK'S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 25
- ROASTED PORK CHOP Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 34
- BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 34
- BRASSERIE CHICKEN Panko crusted, parmesan, lemon butter caper sauce, tomatoes, smashed potatoes, broccoli 29
- PALERMO CHICKEN Pan fried, goat cheese, sundried tomatoes, beurre blanc, couscous, broccoli 31

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 10 / SPLIT-PLATE CHARGE 7

SIDE ITEMS

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

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

LANSON PERE & FILS BRUT CHAMPAGNE – Á Reims, France 20/79

VINCENT GAUDRY 'LE TOURNEBRIDE' SANCERRE – France 20/79

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 15/58

ROMBAUER CHARDONNAY – Carneros, Napa Valley 19/74

MASION LOUIS LATOUR "LA CHANFLEURE" CHABLIS – Burgundy, France 75

FLOWERS PINOT NOIR – Sonoma Coast 18/70

FAMILLE PERRIN RÉSERVE CÔTES-DU-RHÔNE – AOC Côtes du Rhône 13/50

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

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

STAGS' LEAP PETITE SIRAH – Napa Valley 78

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

LANSON PERE & FILS BRUT – Á Reims, France 20/79

VEUVE CLICQUOT YELLOW LABEL – France 20/79

DELAMOTTE BRUT – Le Mesnil-sur-Oger, Champagne 125

MOËT & CHANDON NECTAR IMPERIAL ROSÉ – Épernay, France 135

DOM PÉRIGNON BRUT – France 450

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 13/50

CHALK HILL – Russian River Valley 14/54

FRANK FAMILY – Carneros 16/62

ROMBAUER – Carneros, Napa Valley 19/74

GARY FARRELL – Russian River Valley 70

BREWER-CLIFTON – Sta. Rita Hills 72

ZD – California 75

MASION LOUIS LATOUR 'LA CHANFLEURE' CHABLIS – Burgundy, France 75

CAKEBREAD CELLARS – Napa Valley 78

JOSEPH DROUHIN POUILLY FUISSÉ – Burgundy, France 90

KISTLER – Sonoma Mountain 95

CHATEAU MONTELENA – Napa Valley 110

SAUVIGNON BLANC

VAVASOUR – Marlborough, New Zealand 13/50

HONIG – Napa Valley 14/54

ROMBAUER – Carneros, Napa Valley 15/58

VINCENT GAUDRY 'LE TOURNEBRIDE' – Sancerre, France 20/79

CRAGGY RANGE TE MUNA – Martinborough, New Zealand 45

CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 14/54

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 15/58

LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 13/50

DR. LOOSEN RIESLING – Mosel, Germany 14/54

BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy 12/46

TERLATO VINEYARDS PINOT GRIGIO – Friuli-Venezia-Giulia, Italy 13/50

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 45

SCHLOSS VOLLRADS RIESLING – Germany 48

DESSERT SELECTIONS

GRAHAM'S SIX GRAPES RESERVE PORT – Portugal 13/~

WARRE'S OTIMA 10 YR. TAWNY – Portugal 14/~

Corkage fee, \$25. Some wines may contain sulfites.

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.

ZERO PROOF & MOCKTAILS

LYRE'S PINEAPPLE MARGARITA...ASK TO MAKE IT SPICY 13

Lyre's Agave Blanco Spirit : Pineapple Juice : Orange Juice : Agave : Lime Juice

LYRE'S PALOMA 13

Lyre's Agave Blanco Spirit : Lime Juice : Fever-Tree Sparkling Pink Grapefruit

LYRE'S MOJITO 13

Lyre's White Cane Spirit : Lime Juice : Mint : Fever-Tree Club Soda

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

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

DAOU – Paso Robles 15/58

ST. FRANCIS – Sonoma County 16/62

QUILT – Napa Valley 17/66

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

HONIG – Napa Valley 85

SEQUOIA GROVE – Napa Valley 95

PAPILLION BY ORIN SWIFT – Napa Valley 120

JOSEPH PHELPS – Napa Valley 155

CHAPPELLET 'SIGNATURE' – Napa Valley 165

CAYMUS VINEYARDS – Napa Valley 170

CADE HOWELL MOUNTAIN – Napa Valley 230

MERCURY HEAD BY ORIN SWIFT – Napa Valley 240

SILVER OAK – Napa Valley 250

MERLOT

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

MARKHAM 'SIX STACK' – North Coast 14/54

DUCKHORN – Napa Valley 95

PINOT NOIR

BÖEN BY BELLE GLOS – California 13/50

ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58

SIDURI – Willamette Valley 16/62

FLOWERS – Sonoma Coast 18/70

BELLE GLOS CLARK AND TELEPHONE – Santa Barbara 55

ETUDE GRACE BENOIST RANCH – Carneros 75

GARY FARRELL – Russian River Valley 80

ENROUTE 'LES POMMIERS' – Russian River Valley 82

PENNER-ASH – Willamette Valley 110

DOMAINE SERENE 'YAMHILL CUVÉE' – Willamette Valley 115

MERRY EDWARDS – Russian River Valley 120

ROCHIOLI ESTATE – Russian River Valley 125

ZINFANDEL

SEGHESIO – Sonoma County 14/58

SALDO – Dry Creek, Lodi 15/58

FROG'S LEAP – Napa Valley 68

8 YEARS IN THE DESERT BY ORIN SWIFT – California 75

OTHER INTERESTING REDS

FAMILLE PERRIN RÉSERVE CÔTES-DU-RHÔNE – AOC Côtes du Rhône 13/50

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 12/46

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

GAJA CA'MARCANDA 'PROMIS' – Toscana, Italy 18/70

MASSOLINO BARBERA D'ALBA – Piedmont, Italy 50

THE PRISONER RED BLEND – Napa Valley 75

STAGS' LEAP PETITE SIRAH – Napa Valley 78