

STARTERS

- HOMEMADE FOCACCIA Seasonal accoutrements 7
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 18
- 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
- RAINBOW ROLL* Seared Ahi tuna, shrimp, avocado, unagi sauce, sriracha mayonnaise 19
- CRUNCHY SHRIMP ROLL Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, sriracha mayonnaise 18
- FIRECRACKER ROLL* Seared ahi tuna, jicama, avocado, topped with spicy tuna 20

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 Marinated chicken breast, mayonnaise, lettuce, pickles, brioche bun 19

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 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

A 6% packaging fee applies to all To-Go orders.

*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 lilter 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