

STARTERS

- FEATURED SOUP Chef’s daily selection 9
- HOMEMADE FOCACCIA+ Whipped ricotta, honey, candied pecans 9
- STEAK EGG ROLLS Jalapeño ranch 21
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 17
- MADE IN–HOUSE GUACAMOLE Tortilla chips, salsa 16
- HONG KONG SHRIMP Crispy Gulf popcorn shrimp, creamy spicy sauce, scallions, red peppers 19
- AVOCADO BOMB* Hand-cut Ahi tuna, crab salad, crispy wontons 20
- CRISPY CALAMARI Point Judith, RI, classic marinara 20

SALADS

- ADD CHICKEN +8, SALMON OR SHRIMP +12
- MADE IN–HOUSE SALAD DRESSINGS: HONEY DIJON, BLEU CHEESE, RANCH, WHITE WINE VINAIGRETTE, CILANTRO VINAIGRETTE
- ALEX’S SALAD Cheddar cheese, tomatoes, carrots, cucumbers, rustic croutons, choice of dressing 14
- CAESAR SALAD Reggiano, rustic croutons 14
- CYPRESS SALAD+ Crispy chicken, pecans, avocado, tomatoes, cucumber, bacon, cheese, cornbread croutons, ranch dressing 21
- THAI KAI CHICKEN SALAD+ Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 26
- STEAK SALAD* Seared filet, avocado, bacon, bleu cheese, tomatoes, white wine vinaigrette 26

BURGERS & SANDWICHES

- WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND–PATTIED BURGERS. BURGERS AND SANDWICHES SERVED WITH FRENCH FRIES
- VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack 18
- DOUBLE STACK BURGER* Crispy patties of ground in-house chuck, shaved onion, American cheese, kosher dill pickles 18
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, brioche bun, served all the way 20
- FRENCH DIP* Thinly sliced ribeye, baguette, horseradish 25
- NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 19

TACOS

- TACOS SERVED WITH BLACK BEANS & RICE
- ROASTED CHICKEN Lettuce, roasted jalapeño sauce, Monterey Jack cheese 17
- CRISPY SHRIMP Creamy spicy sauce, lettuce, diced peppers, green onions 19
- STEAK* Hardwood grilled Adobo rubbed strip steak, shaved lettuce, roasted jalapeño sauce, Monterey Jack cheese, cilantro 20

PASTAS

- PENNE A LA VODKA Classic pink vodka sauce, grilled chicken, parmesan crisps 24
- BAYOU PASTA Shrimp, scallops, crabmeat, spicy cream sauce, green onions, red peppers 28
- CAJUN SEAFOOD ALFREDO Jumbo shrimp, andouille sausage, garlic, peppers, Cajun alfredo sauce 28

STEAKS, SEAFOOD & SPECIALTIES

- 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 36
- STEAK MAUI* Marinated ribeye, smashed potatoes 50
- FILET MIGNON WITH BÉARNAISE* Petite cut, smashed potatoes 42
- AHI TUNA POKE BOWL* Sticky rice, edamame, avocado, pickled red onions, cucumbers, carrots, sriracha mayo 28
- GRILLED SALMON** Faroe Islands fresh cold water salmon, chilled orzo & wild rice salad 28
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw MKT
- JUMBO FRIED SHRIMP Cocktail sauce, rémoulade sauce, Southern coleslaw, French fries 29
- ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 28
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina Low Country recipe, French fries, Southern coleslaw 26
- BARBECUE BABY BACK RIBS Plum Creek BBQ sauce, French fries, Southern coleslaw 35



- ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9
- We do not recommend and will respectfully not guarantee any steak ordered medium well or above.*

SIDE ITEMS

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice† | Couscous

Black Beans & Rice | Smashed Potatoes | Not Your Ordinary Mac & Cheese | Seasonal Vegetable

HOUSE–MADE DESSERTS

Carrot Cake+ 11 | Very Best Chocolate Cake 13 | Key Lime Pie 12

DAILY FEATURES

MONDAY Chicken Piccata 24 | TUESDAY Steak au Poivre* 42 | WEDNESDAY Chicken Parmesan 24 | THURSDAY Nonna’s Lasagna 24

FRIDAY Shrimp Scampi Pasta 28 | SATURDAY Surf & Turf* 48 | SUNDAY Home-Style Meatloaf 24

Proudly serving Coca-Cola® products.

+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. Although we make every effort to accommodate dietary needs, our kitchens handle common allergens and cross-contact may occur. An 18% gratuity will be added to parties of six or more; however, gratuity is at your discretion. Proper dress required. Helpful dining guidelines at JALEXANDERS.COM.

AJ/CG-CLF-L

ALLERGIES OR DIETARY NEEDS?
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- NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 19
- ROASTED CHICKEN TACOS Lettuce, roasted jalapeño sauce, Monterey Jack cheese, black beans & rice 17
- CRISPY SHRIMP TACOS Creamy spicy sauce, lettuce, diced peppers, green onions, black beans & rice 19
- STEAK TACOS* Hardwood grilled Adobo rubbed strip steak, shaved lettuce, roasted jalapeño sauce, Monterey Jack cheese, cilantro, black beans & rice 20

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- STEAK MAUI* Marinated ribeye, smashed potatoes 50
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 49
- FILET MIGNON WITH BÉARNAISE* Petite cut, loaded baked potato 42
- SLOW ROASTED PRIME RIB* (AVAILABLE FRI-SUN) Aged Midwestern beef, au jus, smashed potatoes 43
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SEAFOOD & SPECIALTIES

- TODAY’S FEATURED SEAFOOD Seasonal selection of fresh paneed or hardwood grilled seafood MKT
- AHI TUNA POKE BOWL* Sticky rice, edamame, avocado, pickled red onions, cucumbers, carrots, sriracha mayo 28
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Smashed Potatoes | Not Your Ordinary Mac & Cheese | Seasonal Vegetable | Loaded Baked Potato

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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
- ENGLISH 17

Grey Whale Gin : Cucumber : Fresh Mint
- 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
- SOUTHERN MARTINI 17

Knob Creek Bourbon : Black Cherry Jam : Honey Syrup : Angostura Bitters
- FLEUR-DE-LIS 17

Tito’s Handmade Vodka : St~Germain : Grapefruit Juice : Gruet Sparkling Wine
- ESPRESSO MARTINI 17

Absolut Vanilia : Espresso : Kahlúa : Bailey’s Irish Cream

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

WINES “WE” LOVE & DRINK

- LA MARCA ‘ICON’ PROSECCO SUPERIORE – Veneto, Italy 14/54

CHALK HILL CHARDONNAY – Russian River Valley 14/54

HONIG SAUVIGNON BLANC – Napa Valley 15/58

CHÂTEAUMINUTY ‘M’ ROSÉ – Côtes de Provence 13/50

VEUVE CLICQUOT YELLOW LABEL – Reims, France 140

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 20/79

BÖEN *BY BELLE GLOS* PINOT NOIR – California 13/50

THE PRISONER RED BLEND – Napa Valley 75

CAYMUS VINEYARDS CABERNET SAUVIGNON – Napa Valley 155

ENROUTE ‘LES POMMIERS’ PINOT NOIR – Russian River Valley 82

WHITES

CHAMPAGNE & SPARKLING

- GRUET BRUT – New Mexico 13/50

LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 14/54

LA MARCA ‘ICON’ PROSECCO SUPERIORE – Veneto, Italy 14/54

DELAMOTTE BRUT – Le Mesnil-sur-Oger, Champagne 130

VEUVE CLICQUOT YELLOW LABEL – Reims, France 140

CHARDONNAY

- MER SOLEIL *RESERVE* – Monterey 13/50

CHALK HILL – Russian River Valley 14/54

FRANK FAMILY – Carneros 17/66

ROMBAUER – Carneros, Napa Valley 19/74

GARY FARRELL – Russian River Valley 70

JOSEPH DROUHIN POUILLY-FUISSÉ – Burgundy, France 80

CAKEBREAD CELLARS – Napa Valley 82

ZD – California 85

FAR NIENTE *ESTATE BOTTLED* – Napa Valley 115

CHATEAU MONTELENA – Napa Valley 130

KISTLER – Sonoma Mountain 140

SAUVIGNON BLANC

- VAVASOUR – Marlborough, New Zealand 13/50

HONIG – Napa Valley 15/58

CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand 54

ROMBAUER – Carneros, Napa Valley 80

OTHER WHITES & ROSÉ

- CHÂTEAUMINUTY ‘M’ ROSÉ – Côtes de Provence 13/50

BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy 13/50

TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 14/54

DR. LOOSEN ‘DR. L’ RIESLING – Mosel, Germany 13/50

LUCIEN ALBRECHT *RESERVE* RIESLING – Alsace, France 14/54

CHÂTEAU MIRAVAL ROSÉ – Côtes de Provence 45

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 48

SCHLOSS VOLLRADS RIESLING – Germany 52

DESSERT SELECTIONS

- GRAHAM’S SIX GRAPES *RESERVE* PORT – Portugal 13/~

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

*Corkage fee, \$25.
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

Luminore *by La Marca* Prosecco : 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
- SUNFLOWER 16

Hendrick’s Gin : St~Germain : Cointreau : Lemon Juice
- SPARKLING PALOMA 14

Pantalones Blanco Tequila : Gran Gala : Fever-Tree Sparkling Pink Grapefruit
- HUGO SPRITZ 14

La Marca ‘ICON’ Prosecco Superiore : St~Germain : Mint : Fever-Tree Club Soda
- THE MATADOR 14

Corazón Reposado Tequila : Honey Syrup : Lime Zest : Fresh Lime Juice
- KENTUCKY OLD FASHIONED 14

Woodford Reserve Bourbon : Angostura Bitters : Regan’s Orange Bitters

Olives and Candied Cherries by Filthy Food.

ZERO PROOF

- BLOOD ORANGE SPRITZ 13

Lyre’s Italian Orange : Blood Orange Purée : Fever-Tree Club Soda
- LYRE’S PASSION STAR MARTINI 13

Lyre’s Dry London Spirit : Lyre’s Classico : Passion Fruit Purée : Vanilla : Lime Juice
- LYRE’S OLD FASHIONED 13

Lyre’s American Malt : Angostura Bitters : Regan’s Orange Bitters
- 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

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 20/79

HONIG – Napa Valley 85

SEQUOIA GROVE – Napa Valley 95

GROTH – Napa Valley 125

PAPILLON *BY ORIN SWIFT* – Napa Valley 130

CAYMUS VINEYARDS – Napa Valley 155

JOSEPH PHELPS – Napa Valley 157

DARIOUSH ‘SIGNATURE’ – Napa Valley 195

CADE *HOWELL MOUNTAIN* – Napa Valley 230

MERLOT

- J. LOHR ‘LOS OSOS’ – Paso Robles 13/50

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

BELLE GLOS *CLARK & TELEPHONE* – Santa Barbara County 80

ENROUTE ‘LES POMMIERS’ – Russian River Valley 82

ETUDE *GRACE BENOIST RANCH* – Carneros 84

FLOWERS – Sonoma Coast 90

PENNER-ASH – Willamette Valley 110

DOMAINE SERENE ‘YAMHILL CUVÉE’ – Willamette Valley 115

ROCHIOLI *ESTATE* – Russian River Valley 155

ZINFANDEL

- SEGHESIO – Sonoma County 15/58

SALDO – California 16/62

FROG’S LEAP – Napa Valley 75

8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 110

OTHER INTERESTING REDS

- ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 13/50

PENFOLDS ‘BIN 28’ SHIRAZ – South Australia 16/62

MASSOLINO BARBERA D’ALBA – Piedmont, Italy 52

THE PRISONER RED BLEND – Napa Valley 75

BLUE EYED BOY *BY MOLLY DOOKER* SHIRAZ – McLaren Vale, Australia 105