

STARTERS

- CHEF'S DAILY SOUP 9
- HOMEMADE FOCACCIA Seasonal accoutrements 7
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 20
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 18
- FIRE-GRILLED ARTICHOKEs Rémoulade (limited availability) 19
- DEVILED EGGS Sugar-cured bacon, made-in-house pickle relish 14
- AVOCADO BOMB* Hand-cut ahi tuna, crab salad, crispy wontons 23
- CRISPY RICE* Spicy tuna, Fresno peppers, unagi sauce, scallions 19

SUSHI

- NIGIRI PLATE* Filets of cold water salmon & ahi tuna, seasoned rice 19
- 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
- SURF & TURF ROLL* Surimi, avocado, cream cheese, seared beef carpaccio, sriracha mayonnaise, masago 24
- SCORPION ROLL* Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 23
- FIRECRACKER ROLL* Seared ahi tuna, jicama, avocado, topped with spicy tuna 22

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 Bacon, cheddar cheese, tomatoes, carrots, cucumbers, rustic croutons, choice of dressing 14
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- THAI KAI CHICKEN SALAD* Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 21
- CYPRESS SALAD* Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 21
- GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 21
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 26

BURGERS & SANDWICHES

- WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. WE PROUDLY SERVE NOBLE BREAD FROM THE VALLEY. 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
- STEAK BURGER* Ground tenderloin & ribeye, Tillamook cheddar, brioche bun, grilled onions, arugula, Kiawah Island dressing 22
- FRENCH DIP* Thinly sliced beef, baguette, horseradish 27
- NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 20
- CALIFORNIA CLUB Chilled roasted chicken, Tillamook cheddar, bacon, avocado, lettuce, tomato, mayonnaise, toasted multigrain 21

STEAKS & PRIME RIB

- ALL STEAKS ARE FINISHED WITH MAÎTRE D’ BUTTER, EXCEPT FOR MARINATED STEAKS.
- STEAK ‘N’ FRIES* Sliced hanger steak, crispy shallots, béarnaise 38
- STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 52
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 54
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 52
- SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 45



SEAFOOD & SPECIALTIES

- TODAY’S FEATURED SEAFOOD* A wide selection of fresh seafood with the Chef’s signature preparation MKT
- AHI TUNA POKE BOWL* Sticky rice, edamame, avocado, pickled red onions, cucumbers, sriracha mayo 28
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (limited availability) MKT
- PECAN ENCRUSTED TROUT* Sautéed, mustard beurre blanc, Southern coleslaw, Louisiana rice 32
- GRILLED SALMON** Faroe Islands cold water salmon, chilled orzo & wild rice 35 (lunch cut available until 4PM)
- PALERMO CHICKEN Pan fried, goat cheese, sundried tomatoes, beurre blanc, couscous, broccoli 29
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 27
- CAJUN SEAFOOD ALFREDO Jumbo shrimp, andouille sausage, garlic, peppers, Cajun alfredo sauce 29
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 26
- ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 28
- BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 34

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 10

SIDES

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

HOUSEMADE DESSERTS

Carrot Cake* 12 | Very Best Chocolate Cake 14 | 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

- LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 13/50
- CHALK HILL CHARDONNAY – Russian River Valley 13/50
- HONIG SAUVIGNON BLANC – Napa Valley 15/58
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 15/58
- VEUVE CLICQUOT YELLOW LABEL – France 150
- AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles (liter bottle) 20/98
- BÖEN BY BELLE GLOS PINOT NOIR – California 13/50
- DARIOUSH ‘SIGNATURE’ CABERNET SAUVIGNON – Napa Valley 165
- ETUDE GRACE BENOIST RANCH PINOT NOIR – Carneros 80
- GREEN & RED CHILES CANYON ESTATE ZINFANDEL – Napa Valley 65

WHITES

CHAMPAGNE & SPARKLING

- GRUET BRUT – New Mexico 13/50
- LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50
- LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 14/54
- VEUVE CLICQUOT YELLOW LABEL– Reims, France 150
- GLORIA FERRER BLANC DE NOIR – Carneros 50
- TAITTINGER “BRUT LA FRANCAISE” – Reims, France 115

CHARDONNAY

- CHALK HILL – Russian River Valley 13/50
- MER SOLEIL SILVER ‘UNOAKED’ – Monterey 14/54
- FRANK FAMILY – Carneros 16/62
- ROMBAUER – Carneros, Napa Valley 21/82
- FLOWERS – Sonoma Coast 62
- BREWER–CLIFTON – Sta. Rita Hills 50
- LA CHABLISIENNE ‘LE FINAGE’ CHABLIS – Burgundy, France 65
- JOSEPH DROUHIN POUILLY FUISSÉ – Burgundy, France 80
- ZD – California 80
- GRGICH HILLS ESTATE – Napa Valley 85
- FAR NIENTE ESTATE BOTTLED – Napa Valley 110
- KISTLER – Sonoma Mountain 130

SAUVIGNON BLANC

- VAVASOUR – Marlborough, New Zealand 13/50
- HONIG – Napa Valley 15/58
- CRAGGY RANGE TE MUNA – Martinborough, New Zealand 50
- CAKEBREAD CELLARS – North Coast 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 ‘DR. L’ RIESLING – Mosel, Germany 13/50
- BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy 13/50
- TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 13/50
- JERMANN PINOT GRIGIO – Friuli Venezia, Italy 40
- SCHLOSS VOLLRADS RIESLING – Germany 60

DESSERT SELECTIONS

- GRAHAM’S SIX GRAPES RESERVE PORT – Portugal 15/~
- WARRE’S OTIMA 10 YR. TAWNY – Portugal 16/~

We proudly pour a 7 ounce glass of wine. Some wines may contain sulfites. 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

- 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 MOJITO...ASK TO ADD PASSION FRUIT 13
- Lyre’s White Cane Spirit : Simple Syrup : Lime Juice : Mint : Fever-Tree Club Soda

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

- DAOU – Paso Robles 15/58
- ST. FRANCIS – Sonoma County 16/62
- QUILT – Napa Valley 18/70
- AUSTIN HOPE – Paso Robles (liter bottle) 20/98
- FAUST– Napa Valley 75
- HONIG – Napa Valley 82
- SEQUOIA GROVE – Napa Valley 100
- PAPILLON BY ORIN SWIFT – Napa Valley 120
- CAYMUS VINEYARDS – Napa Valley 160
- DARIOUSH ‘SIGNATURE’ – Napa Valley 165
- PLUMPJACK ESTATE – Oakville, Napa Valley 200
- MERCURY HEAD BY ORIN SWIFT – Napa Valley 230

MERLOT

- J. LOHR “LOS OSOS” – Paso Robles 13/50
- MARKHAM ‘SIX STACK’ – North Coast 14/54
- DUCKHORN – Napa Valley 92

PINOT NOIR

- BÖEN BY BELLE GLOS– California 13/50
- ARGYLE ‘BLOOM HOUSE’ – Willamette Valley 15/58
- SIDURI – Willamette Valley 16/62
- FLOWERS – Sonoma Coast 19/74
- BELLE GLOS CLARK & TELEPHONE – Santa Maria Valley, California 52
- SANFORD – Santa Rita Hills 60
- ETUDE GRACE BENOIST RANCH – Carneros 80
- ENROUTE ‘LES POMMIERS’ – Russian River Valley 82
- PENNER–ASH – Willamette Valley 85
- DOMAINE SERENE ‘YAMHILL CUVEE’ – Willamette Valley 115
- PAUL HOBBS – Russian River Valley 135

ZINFANDEL

- SEGHECIO – Sonoma County 14/54
- SALDO – Dry Creek, Lodi 15/58
- 8 YEARS IN THE DESERT BY ORIN SWIFT – California 19/74
- GREEN & RED CHILES CANYON ESTATE – Napa Valley 65

OTHER INTERESTING REDS

- ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 13/50
- PENFOLDS ‘BIN 28’ SHIRAZ – South Australia 16/62
- THE PRISONER RED BLEND – Napa Valley 60
- BLUE EYED BOY BY MOLLY DOOKER SHIRAZ – McLaren Vale, Australia 85