

STARTERS

- CHEF'S DAILY SOUP 9
- HOMEMADE FOCACCIA Seasonal accoutrements 9
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 16
- FIRE-GRILLED ARTICHOKEs Rémoulade (limited availability) 16
- DEVILED EGGS Sugar-cured bacon, made-in-house pickle relish 13
- AVOCADO BOMB* Hand-cut ahi tuna, crab salad, crispy wontons 21
- CRISPY RICE* Spicy tuna, Fresno peppers, unagi sauce, scallions 21

SUSHI

- RAINBOW ROLL* Seared ahi tuna, shrimp, avocado, unagi sauce, sriracha mayonnaise 18
- CRUNCHY SHRIMP ROLL Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, sriracha mayonnaise 17
- SURF & TURF ROLL* Surimi, avocado, cream cheese, beef carpaccio, sriracha mayonnaise, masago 24
- COWBOY ROLL* Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 22
- 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, 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 19
- CYPRESS SALAD* Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 19
- GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 19
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 24

BURGERS & SANDWICHES

- WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES.
- VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack, served all the way 16
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, brioche bun, served all the way 19
- FRENCH DIP* Thinly sliced beef, baguette, horseradish 24
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 18
- NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 18
- COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18

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 35
- STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 49
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 51
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 49
- 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
- AHI TUNA POKE BOWL* Sushi rice, edamame, avocado, pickled red onions, cucumbers, sriracha mayo 28
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw MKT
- TROUT ALMONDINE* Mustard beurre blanc, toasted almonds, broccoli, couscous 30
- GRILLED SALMON** Faroe Islands cold water salmon, chilled orzo & wild rice 34 (lunch cut available until 4PM)
- TEXAS REDFISH Hardwood grilled, tasso ham cream sauce, Louisiana rice, broccoli 38
- MARDI GRAS PASTA Linguine, crawfish, shrimp, andouille sausage, bacon, red peppers, green peppers, Cajun alfredo sauce 29
- PALERMO CHICKEN Pan fried, goat cheese, sundried tomatos, beurre blanc, couscous, broccoli 29
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 24
- ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25
- BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, tenderloin tequila beans 33

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDES

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

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. 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 14/54
- CHALK HILL CHARDONNAY – Russian River Valley 13/50
- HONIG SAUVIGNON BLANC – Napa Valley 15/58
- CHATEAU MINUTY ‘M DE MINUTY’ ROSÉ – Côtes de Provence 14/54
- VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, 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 195
- PENNER–ASH PINOT NOIR – Willamette Valley 80
- GREEN & RED *CHILES CANYON ESTATE* ZINFANDEL – Napa Valley 65

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
- VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 150
- DELAMOTTE BRUT – Le Mesnil-sur-Oger, Fracne 145

CHARDONNAY

- MER SOLEIL SILVER ‘UNOAKED’ – Monterey 12/46
- CHALK HILL – Russian River Valley 13/50
- FRANK FAMILY – Carneros 14/54
- ROMBAUER – Carneros, Napa Valley 20/78
- BREWER–CLIFTON – Sta. Rita Hills 50
- FLOWERS – Sonoma Coast 62
- MAISON LOUIS LATOR ‘LA CHANFLEURE’ CHABLIS – Burgundy, France 65
- JOSEPH DROUHIN POUILLY FUISSÉ – Burgundy, France 75
- ZD – California 80
- GRGICH HILLS *ESTATE* – Napa Valley 95
- FAR NIENTE *ESTATE BOTTLED* – Napa Valley 115
- KISTLER – Sonoma Mountain 130

SAUVIGNON BLANC

- VAVASOUR – Marlborough, New Zealand 12/46
- HONIG – Napa Valley 15/58
- CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand 42
- CAKEBREAD CELLARS – North Coast 60

OTHER WHITES & ROSÉ

- CHATEAU MINUTY ‘M DE MINUTY’ ROSÉ – Côtes de Provence 14/54
- LUCIEN ALBRECHT *RESERVE* RIESLING – Alsace, France 12/46
- BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy 12/46
- TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 13/50
- JERMANN PINOT GRIGIO – Friuli Venezia, Italy 45
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 52
- SCHLOSS VOLLRADS RIESLING – Germany 55

DESSERT SELECTIONS

- GRAHAM’S SIX GRAPES *RESERVE* PORT – Portugal 14/~
- WARRE’S OTIMA 10 YR. TAWNY – Portugal 15/~

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

- 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 13/50
- 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
- HALL VINEYARDS – Napa Valley 85
- SEQUOIA GROVE – Napa Valley 95
- PAPILLON *BY ORIN SWIFT* – Napa Valley 120
- CAYMUS VINEYARDS – Napa Valley 150
- CADE *HOWELL MOUNTAIN* – Napa Valley 165
- DARIOUSH ‘SIGNATURE’ – Napa Valley 195
- PLUMPJACK *ESTATE* – Oakville, Napa Valley 200

MERLOT

- J. LOHR ‘LOS OSOS’ – Paso Robles 12/46
- MARKHAM ‘SIX STACK’ – North Coast 14/54
- DUCKHORN – Napa Valley 60

PINOT NOIR

- BÖEN *BY BELLE GLOS*– California 13/50
- ARGYLE ‘BLOOMHOUSE’ – Willamette Valley 14/54
- SIDURI – Willamette Valley 15/58
- ETUDE *GRACE BENOIST RANCH* – Carneros 16/62
- BELLE GLOS *CLARK & TELEPHONE* – Santa Maria Valley, California 60
- SANFORD – Santa Rita Hills 68
- FLOWERS – Sonoma Coast 78
- PENNER–ASH – Willamette Valley 80
- ENROUTE ‘LES POMMIERS’ – Russian River Valley 82
- DOMAINE SERENE ‘YAMHILL CUVÉE’ – Willamette Valley 100
- PAUL HOBBS – Russian River Valley 135

ZINFANDEL

- SEGHESIO – Sonoma County 14/54
- SALDO – Dry Creek, Lodi 15/58
- GREEN & RED *CHILES CANYON ESTATE* – Napa Valley 65
- 8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 75

OTHER INTERESTING REDS

- ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 12/46
- PENFOLDS ‘BIN 28’ SHIRAZ – South Australia, Australia 17/66
- THE PRISONER RED BLEND – Napa Valley 20/78
- STAGS’ LEAP PETITE SIRAH – Napa Valley 78
- BLUE EYED BOY *BY MOLLY DOOKER* SHIRAZ – McLaren Vale, Australia 85