

STARTERS

- CHEF'S DAILY SOUP 9
- HOMEMADE FOCACCIA+ Whipped ricotta, honey, candied pecans 7
- DEVILED EGGS Sugar-cured bacon, made-in-house pickle relish 14
- 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
- AVOCADO BOMB* Hand-cut ahi tuna, crab salad, crispy wontons 20
- CRISPY RICE* Spicy tuna, Fresno peppers, unagi sauce, scallions 18

SUSHI

- RAINBOW ROLL* Ahi tuna, shrimp, avocado, unagi sauce, sriracha mayonnaise 18
- CRUNCHY SHRIMP ROLL Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, sriracha mayonnaise 16
- SURF & TURF ROLL* Surimi, avocado, cream cheese, beef carpaccio, sriracha mayonnaise, masago 22
- 30A ROLL Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 22
- FIRECRACKER ROLL* Seared ahi tuna, 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
- 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 20
- ORIGINAL 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. BURGERS AND SANDWICHES SERVED WITH FRENCH FRIES.
- VEGGIE BURGER Made-in-house, brioche bun, Monterey Jack, served all the way 17
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, brioche bun, served all the way 19
- FRENCH DIP* Thinly sliced beef, baguette, horseradish 25
- 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
- CRISPY SHRIMP TACOS Signature creamy & spicy sauce, lettuce, red peppers, green onions, black beans & rice 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 49
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 48
- SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 43

We do not recommend and will respectfully not guarantee any meat ordered medium well or above.



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, carrots, sriracha mayo 26
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (limited availability) MKT
- GRILLED SALMON** Faroe Islands cold water salmon, chilled orzo & wild rice 34 (lunch cut available until 4PM)
- PECAN ENCRUSTED TROUT* Sautéed, mustard beurre blanc, Southern coleslaw 28
- 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, Southern coleslaw 32
- RATTLESNAKE PASTA Southwestern spices, peppers, onions, chicken 24

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 | Black Beans & Rice

HOUSEMADE DESSERTS

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

Proudly serving Coca-Cola® products.

+Contains nuts. *These items can be cooked to order. Allergy notice: our menu items might contain eggs, wheat, dairy, peanuts, treenuts, shellfish, fish, soy, and sesame. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Some items served at this establishment may contain imported seafood. 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.



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

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

CHALK HILL CHARDONNAY – Russian River Valley 14/54

HONIG SAUVIGNON BLANC – Napa Valley 14/54 *(on tap)*

CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 13/50

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France 150

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

BÖEN *BY BELLE GLOS* PINOT NOIR – California 13/50 *(on tap)*

DARIOUSH ‘SIGNATURE’ CABERNET SAUVIGNON – Napa Valley 195

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

GREEN & RED ‘CHILES CANYON’ *ESTATE* RED ZINFANDEL – Napa Valley 65

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46

MUMM NAPA BRUT PRESTIGE – California 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, France 145

VEUVE CLICQUOT YELLOW LABEL – Reims, France 150

CHARDONNAY

MER SOLEIL *RESERVE* – Monterey County 12/46

CHALK HILL – Russian River Valley 14/54

FRANK FAMILY – Carneros 17/66

ROMBAUER – Carneros, Napa Valley 18/70

BREWER–CLIFTON – Sta. Rita Hills 50

FLOWERS – Sonoma Coast 70

MAISON LOUIS LATOUR ‘LA CHANFLEURE’ CHABLIS – Burgundy, France 75

JOSEPH DROUHIN POUILLY–FUISSÉ – Burgundy, France 75

ZD – California 80

KISTLER – Sonoma Mountain 105

FAR NIENTE *ESTATE BOTTLED* – Napa Valley 110

SAUVIGNON BLANC

VAVASOUR – Marlborough, New Zealand 12/46

HONIG – Napa Valley 14/54 *(on tap)*

DUCKHORN – North Coast 50

CAKEBREAD CELLARS – North Coast 62

OTHER WHITES & ROSÉ

CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 13/50

BARONE ‘FINI’ PINOT GRIGIO – Valdadige D.O.C., Italy 12/46

TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 13/50

DR. LOOSEN ‘DR. L’ RIESLING – Mosel, Germany 12/46

LUCIEN ALBRECHT *RESERVE* RIESLING – Alsace, France 13/50

CONUNDRUM *BY CAYMUS* WHITE BLEND – California 12/46

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 42

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45

DESSERT SELECTIONS

GRAHAM’S SIX GRAPES *RESERVE* PORT – Portugal 15/~

WARRE’S OTIMA 10 YR. TAWNY – Portugal 16/~

*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

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

La Marca ‘ICON’ Prosecco Superiore : 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

LYRE’S PASSION STAR MARTINI 13

Lyre’s Dry London Spirit : Lyre’s Classico : Passion Fruit Purée : Vanilla : Lime Juice

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 STRAWBERRY MOJITO 13

Lyre’s White Cane Spirit : Strawberry Purée : Lime Juice : Mint : Fever-Tree Club Soda

LYRE’S COSMOPOLITAN 13

Lyre’s White Cane Spirit : Lime Juice : Cranberry Juice

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 *(liter bottle)*

HONIG – Napa Valley 86

FAUST – Napa Valley 90

PAPILLON *BY ORIN SWIFT* – Napa Valley 120

JORDAN – Alexander Valley 148

CAYMUS VINEYARDS – Napa Valley 150

CADE *HOWELL MOUNTAIN* – Napa Valley 165

DARIOUSH ‘SIGNATURE’ – Napa Valley 195

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 *(on tap)*

ARGYLE ‘BLOOM HOUSE’ – Willamette Valley 15/58

SIDURI – Willamette Valley 16/62

SANFORD – Sta. Rita Hills 68

ETUDE *GRACE BENOIST RANCH* – Carneros 70

BELLE GLOS *CLARK & TELEPHONE* – Santa Barbara County 75

PENNER–ASH – Willamette Valley 80

ENROUTE ‘LES POMMIERS’ – Russian River Valley 82

FLOWERS – Sonoma Coast 90

GOLDENEYE – Anderson Valley 98

PAUL HOBBS – Russian River Valley 135

ZINFANDEL

SALDO – Dry Creek, Lodi 15/58

SEGHECIO – Sonoma County 45

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

ABSTRACT *BY ORIN SWIFT* – California 65