

STARTERS

CHEF'S DAILY SOUP 9

HOMEMADE FOCACCIA Seasonal accoutrements 7

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*) 17

AVOCADO BOMB* Hand-cut ahi tuna, crab salad, crispy wontons 21

SUSHI

CRISPY RICE* Spicy tuna, Fresno peppers, unagi sauce, scallions 18

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 22

30A 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

GRILLED SHRIMP & SPINACH SALAD Avocado, dates, sweet peppadew peppers, carrots, cilantro vinaigrette 23

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 16

OLD FASHIONED CHEESEBURGER* *Certified Angus Beef*[®], aged Tillamook cheddar, brioche bun, served all the way 20

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 19

COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18

1/4 LB HOT DOG Nathan's Famous All Beef, mustard, onions, made-in-house relish, local brioche, Southern coleslaw 16

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 48

NEW YORK STRIP* Aged *Certified Angus Beef*[®], NYO mac & cheese 48

SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 42



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 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*)

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 33

RATTLESNAKE PASTA Southwestern spices, peppers, chicken 23

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* 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. 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 : Domain 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 "ON TAP" 15/58

CHATEAU MINUTY 'M DE MINUTY' ROSÉ – Côtes de Provence 13/50

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France 150

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

BÖEN BY BELLE GLOS PINOT NOIR – California "ON TAP" 13/50

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

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

DELAMOTTE BRUT – Le Mesnil-sur-Oger, France 145

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46

CHALK HILL – Russian River Valley 13/50

FRANK FAMILY – Carneros 17/66

ROMBAUER – Carneros, Napa Valley 18/70

BREWER-CLIFTON – Sta. Rita Hills 50

FLOWERS – Sonoma Coast 62

THOMAS LABILLE 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 110

SAUVIGNON BLANC

VAVASOUR – Marlborough, New Zealand 12/46

HONIG – Napa Valley "ON TAP" 14/54

CRAGGY RANGE TE MUNA ROAD VINEYARD – Martinborough, New Zealand 45

CAKEBREAD CELLARS – North Coast 62

OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy 12/46

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

LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 12/46

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

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

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.

MOCKTAILS

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

ROSEBERRY MULE 11

Blackberry : Agave Nectar : Lime Juice : Fever-Tree Ginger Beer

FAUX-JITO 11

Fresh Mint : Agave Nectar : Lime Juice : Fever-Tree Club Soda

THE THREE A-MANGOS 11

Mango Purée : Lemon Juice : Fever-Tree Ginger Beer

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)

FAUST – Napa Valley 75

HONIG – Napa Valley 82

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 95

PINOT NOIR

BÖEN BY BELLE GLOS – California "ON TAP" 13/50

ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58

SIDURI – Willamette Valley 16/62

SANFORD – Santa 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 85

PAUL HOBBS – Russian River Valley 135

ZINFANDEL

SALDO – Dry Creek, Lodi 15/58

SEGHESSIO – 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