

STARTERS

- CHEF'S DAILY SOUP 9
- HOMEMADE FOCACCIA* Whipped ricotta, honey, candied pecans 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
- CRISPY RICE* Spicy tuna, Fresno peppers, unagi sauce, scallions 18

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 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 19
- 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 20
- STEAK BURGER* Ground tenderloin & ribeye, Tillamook cheddar, brioche bun, grilled onions, arugula, Kiawah Island dressing 21
- 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 36
- 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 49
- SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 42
- We do not recommend and will respectfully not guarantee any steak 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)
- 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 34
- RATTLESNAKE PASTA Southwestern spices, peppers, onions, 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

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 13/50

HONIG SAUVIGNON BLANC – Napa Valley “ON TAP” 15/58

CHATEAU MINUTY ‘M’ 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 13/50

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

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

VEUVE CLICQUOT YELLOW LABEL – Reims, France 150

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

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

BREWER–CLIFTON – Sta. Rita Hills 55

THOMAS LABILLE CHABLIS – Burgundy, France 65

FLOWERS – Sonoma Coast 75

JOSEPH DROUHIN POUILLY FUISSÉ – Burgundy, France 80

ZD – California 82

GRGICH HILLS ESTATE – Napa Valley 95

FAR NIENTE ESTATE BOTTLED – Napa Valley 115

SAUVIGNON BLANC

- VAVASOUR – Marlborough, New Zealand 13/50

HONIG – Napa Valley “ON TAP” 14/54

CRAGGY RANGE TE MUNA ROAD VINEYARD – Martinborough, New Zealand 50

DUCKHORN – North Coast 57

CAKEBREAD CELLARS – North Coast 68

OTHER WHITES & ROSÉ

- CHATEAU MINUTY ‘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

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 48

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.

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)

EAST SIDE CROSSING – Lodi 40

FAUST – Napa Valley 80

HONIG – Napa Valley 85

SEQUOIA GROVE – Napa Valley 95

PAPILLON BY ORIN SWIFT – Napa Valley 125

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 13/50

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 72

BELLE GLOS CLARK & TELEPHONE – Santa Barbara County 80

ENROUTE ‘LES POMMIERS’ – Russian River Valley 82

PENNER–ASH – Willamette Valley 85

FLOWERS – Sonoma Coast 86

GOLDENEYE – Anderson Valley 118

PAUL HOBBS – Russian River Valley 135

ZINFANDEL

- SALDO – Dry Creek, Lodi 15/58

SEGHECIO – Sonoma County 45

MOSS ROXX ‘OLD VINE’ RESERVE – Lodi 40

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 13/50

PENFOLDS ‘BIN 28’ SHIRAZ – South Australia, Australia 17/66

THE PRISONER RED BLEND – Napa Valley 20/78

ABSTRACT BY ORIN SWIFT – California 70