

SOUPS & STARTERS

CHEF’S DAILY SOUP 9

DEVEILED EGGS Sugar-cured bacon, homemade pickle relish 14

MEXICO CITY SPINACH CON QUESO Tortilla chips 18

FIRE–GRILLED ARTICHOKES Rémoulade (limited availability) 18

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 21

AVOCADO BOMB* Hand-cut Ahi tuna, crab salad, crispy wontons 23

SALADS

ADD CHICKEN +8, SALMON OR SHRIMP +12

ALEX’S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic croutons, choice of dressing 14

Made in-house salad dressings: Honey Dijon, Bleu Cheese, Kiawah Island, Ranch, Vinaigrette, Cilantro Vinaigrette

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14

GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 20

CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumbers, bacon, cheese, cornbread croutons, ranch dressing 20

THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 20

ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, avocado, wonton strips, mixed greens, wasabi, red onions, cilantro vinaigrette 26

BURGERS & SANDWICHES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND–PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES.

VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack 18

OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, served all the way, aged Tillamook cheddar, brioche bun 21

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, brioche bun, grilled onions, Kiawah Island dressing 21

FRENCH DIP* Thinly sliced, baguette, horseradish 27

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 19

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing, brioche bun 19

COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 19

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D’ BUTTER, EXCEPT FOR MARINATED STEAKS.

WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED ‘MEDIUM WELL’ OR ABOVE.

STEAK ‘N’ FRIES* Aged Certified Angus Beef®, French Brasserie style, maître d' butter 36

FILET KABOBS* Aged marinated medallions, hardwood-grilled vegetables, Louisiana rice 42

NEW YORK STRIP* Certified Angus Beef®, NYO mac & cheese 51

STEAK MAUI* Marinated ribeye, smashed potatoes 51

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 52

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 43



SEAFOOD & SPECIALTIES

TODAY’S FRESH SEAFOOD SELECTION* MKT

GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice salad 35 (lunch cut available until 4PM)

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice salad, ripened tomatoes 38

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw MKT

CILANTRO SHRIMP Cajun jumbo shrimp, cilantro oil, cajun spices, Louisiana rice, Southern coleslaw 30

ROASTED CHICKEN 24-hour brine, special herb blend, smashed potatoes, lemon rosemary au jus (limited availability) 28

MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 25

PORK CHOP* Hardwood-grilled, apricot glaze, broccoli, smashed potatoes 34

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 34

ALEX’s or Caesar salad to accompany your entrée 9 / split-plate charge 7

SIDE ITEMS

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice Salad | Seasonal Vegetable

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Ripened Tomatoes | Couscous

HOUSEMADE DESSERTS

Suggested tableside by server.

*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne 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.

WINES WE LOVE TO DRINK

- VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – France 20/79
- FRANK FAMILY CHARDONNAY – Carneros 16/62
- HONIG SAUVIGNON BLANC – Napa Valley 14/54
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
- ROMBAUER CHARDONNAY – Napa Valley 78
- AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 (1 liter bottle)
- FLOWERS PINOT NOIR – Sonoma Coast 19/74
- CAYMUS–SUISUN ‘GRAND DURIF’ PETITE SYRAH – Suisun Valley 17/66
- THE PRISONER RED BLEND – California 19/74
- ARGYLE ‘BLOOMHOUSE’ PINOT NOIR – Willamette Valley 58

WHITES

CHAMPAGNE & SPARKLING

- FRANCOIS MONTAND BLANC DE BLANC – France 13/50
- LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 13/50
- LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50
- VEUVE CLICQUOT YELLOW LABEL – France 20/79
- TAITTINGER BRUT NV – Reims, France 100

CHARDONNAY

- CHALK HILL – Russian River Valley 13/50
- THE PRISONER – Carneros 15/58
- FRANK FAMILY – Carneros 16/62
- WENTE ESTATE GROWN – Central Coast 35
- CHATEAU STE. MICHELLE CANOE RIDGE – Horse Heaven Hills 46
- GARY FARRELL – Russian River Valley 64
- ROMBAUER – Napa Valley 78
- POST AND BEAM BY FAR NIETE – Napa Valley 85
- CAKEBREAD – Napa Valley 85

SAUVIGNON BLANC

- LIQUID LIGHT 95 CALORIES – Washington State 11/42
- DASHWOOD – Marlborough, New Zealand 13/50
- HONIG – Napa Valley 14/54
- CRAGGY RANGE TE MUNA ROAD – Martinborough, New Zealand 14/54
- CLOUDY BAY – Marlborough, New Zealand 55
- PETER MICHAEL L’APRÈS-MIDI ESTATE – Knights Valley, Sonoma County 85

OTHER WHITES & ROSÉ

- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
- CLEAN SLATE RIESLING – Germany 13/50
- TERLATO VINEYARDS PINOT GRIGIO – Friuli-Venezia-Giulia, Italy 13/50
- MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50
- SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 55

HANDCRAFTED COCKTAILS

- SPICY MARGARITA 13
- Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
- APEROL SPRITZER 13
- Luminore BY LA MARCA Prosecco : Aperol : Fever Tree Club Soda
- KENTUCKY OLD FASHIONED 15
- Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters
- AÑEJO GOLD RUSH 15
- Corazon Añejo Tequila : Grand Gala : Lemon Juice : Honey Syrup
- MIDNIGHT MARGARITA 14
- Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt
- SPARKLING PALOMA 13
- Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit
- LEMON DROP MOJITO 13
- Wheatley Vodka : St~Germain : Mint : Pineapple Juice
- Olives and Candied Cherries by Filthy Food.

ZERO–PROOF COCKTAILS

- LYRE’S OLD FASHIONED 13
- Lyre’s American Malt : Angostura Bitters : Regan’s Orange Bitters
- LYRE’S PALOMA 13
- Lyre’s Agave Blanco Spirit : Lime Juice : Agave : Fever Tree Sparkling Pink Grapefruit
- LYRE’S PINEAPPLE MARGARITA 13
- Lyre’s Agave Blanco Spirit : Pineapple Juice : Orange Juice : Lime Juice : Agave

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

- LIBERTY SCHOOL – Paso Robles 13/50
- AUSTIN HOPE – Paso Robles 17/83 (1 liter bottle)
- HONIG – Napa Valley 19/74
- DAOU – Paso Robles 48
- FRANCISCAN – California 50
- CHAPPELLET ‘MOUNTAIN CUVÉE’ – Napa Valley 70
- FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 80
- SEQUOIA GROVE – Napa Valley 95
- GROTH – Napa Valley 105
- JOSEPH PHELPS – Napa Valley 150
- CADE HOWELL MOUNTAIN – Napa Valley 250
- SILVER OAK – Napa Valley 270

MERLOT

- J. LOHR ‘LOS OSOS’ – Paso Robles 13/50
- FERRARI–CARANO – Sonoma County 14/54
- SANTA EMA RESERVE – Maipo Valley, Chile 35
- DUCKHORN – Napa Valley 94
- PAHLMEYER – Napa Valley 180

PINOT NOIR

- A TO Z – Oregon 13/50
- BÖEN – California 14/54
- BELLE GLOS ‘BALADE’ – Santa Rita Hills 17/66
- FLOWERS – Sonoma Coast 19/74
- ELOUAN – Oregon 42
- WILLAMETTE ‘WHOLE CLUSTER’ – Willamette Valley 45
- ARGYLE ‘BLOOMHOUSE’ – Willamette Valley 58
- GARY FARRELL – Russian River Valley 84
- MERRY EDWARDS – Russian River Valley 112

ZINFANDEL

- FOUR VINES ‘OLD VINE CUVÉE’ – California 13/50
- RIDGE ‘THREE VALLEYS CÚVEE’ – Sonoma County 52
- FROG’S LEAP – Napa Valley 60

OTHER INTERESTING REDS

- DON NICANOR ‘NIETO SENETINER’ MALBEC – Mendoza, Argentina 13/50
- CAYMUS–SUISUN ‘GRAND DURIF’ PETITE SYRAH – Suisun Valley 17/66
- 8 YEARS IN THE DESERT BY ORIN SWIFT – California 18/70
- THE PRISONER – California 19/74
- PENFOLDS “BIN 28” SHIRAZ – South Australia, Australia 58
- Some wines may contain sulfites. Corkage fee, \$25.

HANDCRAFTED MARTINIS

- THE DUKE
- Classic Martini : Bombay Sapphire Gin or Belvedere Vodka
- ‘21’ MANHATTAN
- Bulleit Rye Whiskey : Sweet Vermouth : Bitters
- PEAR MARTINI
- Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger
- FLEUR–DE–LIS
- Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
- RED–HEADED RITA
- Don Julio Blanco Tequila : Pomegranate Juice
- CINDY’S LEMON DROP
- Ketel One Citroen Vodka : Lemon Juice
- ENGLISH MARTINI
- Oxley Gin : Cucumber : Fresh Mint
- ESPRESSO MARTINI
- Absolut Vanilia : Espresso : Kahlúa : Bailey’s Irish Cream
- Spirit substitutions for handcrafted martinis and cocktails may affect menu price.

MOCKTAILS

- MR. WONDERFUL 11
- Blackberry Syrup : Pomegranate Juice : Fever Tree Club Soda
- THE THREE A–MANGOS 11
- Mango Purée : Lemon Juice : Fever Tree Ginger Beer
- MAY DAY 11
- Strawberry Purée : Lime Juice : Fever Tree Ginger Beer