

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 15

FIRE-GRILLED ARTICHOKE Seasoned with herb butter. With rémoulade 16

SMOKED SALMON DIP Smoked in-house (LA) 16

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 18

SALADS

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers and croutons 13

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 13

GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes with white wine vinaigrette 18

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 18

THAI KAI SALAD Chicken, artisan mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 18

ASIAN AHI TUNA SALAD* Seared rare with artisan greens, wasabi, in a cilantro vinaigrette 23

BURGERS, SANDWICHES & TACOS

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

VEGGIE BURGER Made in-house, topped with Monterey Jack 15

OLD FASHIONED CHEESEBURGER* With Tillamook cheddar 17

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 17

FRENCH DIP* Sliced Prime Rib, baguette and horseradish 23

HYDE PARK Grilled chicken breast topped with Monterey Jack 17

FRESH FISH SANDWICH Cut fresh daily with french fries 19

FISH TACOS Daily fish selections, deep fried, avocado, jalapeño ranch 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* French Brasserie style steak with garlic, served with french fries 31

STEAK MAUI* Marinated ribeye with smashed potatoes 44

NEW YORK STRIP* Aged beef with NYO mac & cheese 44

FILET MIGNON WITH BÉARNAISE* Center cut, baked potato 44

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with smashed potatoes 37

SEAFOOD

TODAY'S FEATURED FISH* We offer a wide selection of fresh panéed or hardwood grilled seafood everyday MKT

GRILLED SALMON* Fresh cold water salmon 31

AHI TUNA FILET* With wasabi mayonnaise, a Toro dipping sauce and served with smashed potatoes and ripened tomatoes MKT

CRAB CAKES Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) MKT

EMERALD COAST SHRIMP Battered and fried Gulf shrimp served with French fries and cole slaw 27

SPECIALTIES

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 24

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and Southern cole slaw 24

GRILLED PORK TENDERLOIN* Cured in-house with Thai "Bang Bang" sauce and smashed potatoes 25

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 31

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Vine-Ripened Tomatoes

Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

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.

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

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.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 11/37
AUSTIN HOPE – Paso Robles 14/48
FOLEY JOHNSON *ESTATE* – Napa Valley 16/54
THREE RIVERS – Columbia Valley 35
ROTH *ESTATE* – Alexander Valley 40
MONTES ALPHA *APALTA VINEYARD* – Colchagua Valley 45
STARMONT – Napa Valley 55
FRANCISCAN – Monterey County 60
HONIG – Napa Valley 75
MT. VEEDER – Napa Valley 70
CLOS PEGASE – Napa Valley 85
GROTH – Oakville, Napa Valley 100
LADERA – Napa Valley 110
MINER FAMILY – Oakville, Napa Valley 115
LANCASTER *ESTATE* – Alexander Valley 120
MINER *STAGECOACH VINEYARDS* – Napa Valley 120
JOSEPH PHELPS – Napa Valley 125
CHALK HILL *ESTATE RED* – Chalk Hill 135
PAUL HOBBS – Napa Valley 140

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/37
H3 – Horse Heaven Hills 12/41
CHATEAU STE. MICHELLE – Columbia Valley 45
FERRARI-CARANO – Sonoma County 55
ROMBAUER – Carneros 65
DUCKHORN VINEYARDS – Napa Valley 85

PINOT NOIR

ANGELS INK – Monterey, California 11/37
ELOUAN – Oregon 14/48
FLOWERS – Sonoma Coast 16/54
WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 40
LINCOURT *RANCH SANTA ROSA* – Sta. Rita Hills 45
MEIOMI – California 50
CHALONE *ESTATE* – Chalone AVA 50
THE FOUR GRACES – Willamette Valley 52
CHALK HILL – Sonoma Coast 55
GARY FARRELL – Russian River Valley 65
DOMAINE DROUHIN – Dundee Hills, Oregon 70
ARGYLE *RESERVE* – Willamette Valley 80
CLOUDY BAY – Marlborough, New Zealand 85
TWO SISTERS *LINDSAY’S VINEYARD* – Sta. Rita Hills 90
SIDURI – Russian River Valley 95

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/37
JOEL GOTT – California 39
SEGHEISIO – Sonoma 45
SALDO – California 55
STORYBOOK MOUNTAIN – Mayacamas Range 65

OTHER INTERESTING REDS

NIETO MALBEC – Mendoza, Argentina 12/41
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – California 15/51
THE PRISONER – California 16/54
MATCHBOOK SYRAH – Dunnigan Hills 30
RIDGE “THREE VALLEYS” – Sonoma County 40
SKYSIDE RED BLEND – North Coast 48
ROTH “HERITAGE” – Sonoma County 60
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 60
STAGS’ LEAP PETITE SIRAH – Napa Valley 62

HANDCRAFTED MARTINIS \$15

‘21’ MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

THE DUKE

Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

RED-HEADED RITA

El Mayor Blanco Tequila : Pomegranate Juice

FLEUR-DE-LIS

Tito’s Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

THE SPARKLING ROSE

El Mayor Blanco : Grapefruit Bitters : Sparkling Wine

HAVANA

Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters

CINDY’S LEMON DROP

Ketel One Citroen Vodka : Lemon Juice

WHITES

CHAMPAGNE & SPARKLING

MIONETTO PROSECCO – Treviso DOC 10/34
GRUET BRUT – New Mexico 11/37
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 12/41
MUMM NAPA CUVÉE M – Napa County 45
LOUIS ROEDERER BRUT PREMIER – France 95
TAITTINGER – Reims, France 100

CHARDONNAY

ST. FRANCIS – Sonoma County 12/41
CHALK HILL – Sonoma Coast 13/44
ROMBAUER – Carneros 17/58
LINCOURT *COURTNEY’S* – Sta. Rita Hills 40
CATENA – Mendoza, Argentina 42
CHALONE *ESTATE* – Chalone AVA 45
CHT. STE. MICHELLE *CANOE RIDGE ESTATE* – Horse Heaven Hills 46
SKYSIDE – North Coast 47
PINE RIDGE *CARNEROS COLLINES VINEYARD* – Napa Valley 58
CLOS PEGASE *MITSUKO’S VINEYARD* – Carneros/Napa Valley 50
WENTE *RIVA RANCH* – Arroyo Seco, Monterey 52
THE PRISONER – Carneros 55
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 60
GARY FARRELL – Russian River Valley 62
RAMEY – Sonoma Coast 65
ZD – California 72
CAKEBREAD CELLARS – Napa Valley 75
FLOWERS – Sonoma Coast 80
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 88
DONUM – Carneros 90
ZD *RESERVE* – Carneros 120

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 11/37
HONIG – Napa Valley 13/44
GIESEN – Marlborough, New Zealand 38
FERRARI-CARANO FUMÉ BLANC – Sonoma County 45
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 50
SILVERADO – Napa Valley 52
CAKEBREAD CELLARS – Napa Valley 60

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes De Provence 12/41
CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 13/44
FIRESTONE RIESLING – Santa Ynez Valley 11/37
SCHLOSS VOLLRADS RIESLING – Germany 12/41
FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 11/37
MARCO FELLUGA PINOT GRIGIO – Italy 13/44
PINE RIDGE CHENIN BLANC/VIOGNIER – California 35

Some wines may contain sulfites.

HANDCRAFTED COCKTAILS

MIDNIGHT MARGARITA 13

Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

DOPPELGÄNGER 13

Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

THE REIMAGINED OLD FASHIONED 13

Ten To One Dark Rum : Angostura Bitters : Peychaud’s Bitters: Sugar Cube

VODKA MULE 11

Tito’s Vodka : Fever Tree Ginger Beer

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

CITRUS CRUSH 13

Ten To One White Rum : Wheatley Vodka : Orange Juice : Pineapple Juice

WHALE FLOWER 12

Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda

THE QUIET MAN 13

Duke Bourbon : Sugar Cube : Lemon Bitters & Peychaud’s Bitters

LEMON DROP MOJITO 12

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

ELDERFLOWER MOJITO 12

Diplomatico Planas Rum : St~Germain : Fresh Mint

THE MATADOR 13

Corazón Reposado Tequila : Honey Syrup : Fresh Lime Juice : Lime Zest

Olives and Candied Cherries by Filthy Food.