

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Tortilla chips 18

FIRE-GRILLED ARTICHOKE Rémoulade (*limited availability*) 16

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 14

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

CRISPY CALAMARI Point Judith, RI, classic marinara 22

SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK RANCH, KIAWAH ISLAND, VINAIGRETTE, CILANTRO VINAIGRETTE.

ADD CHICKEN +6, SALMON OR SHRIMP +10.

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 14

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14

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

THAI KAI SALAD Roasted chicken, artisan greens, peanuts, cilantro vinaigrette, Thai peanut sauce 20

ASIAN AHI TUNA SALAD* Hawaiian tuna, seared rare, mixed greens, wasabi, cilantro vinaigrette 25

BURGERS & SANDWICHES

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. BURGERS AND SANDWICHES SERVED WITH FRENCH FRIES.

VEGGIE BURGER In-house recipe, Monterey Jack 17

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

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 20

FRENCH DIP* Thinly sliced, baguette, horseradish 25

HYDE PARK Grilled chicken breast, Monterey Jack 19

FRESH FISH SANDWICH Cut fresh daily, rémoulade, pickles, lettuce 22

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 35

STEAK MAUI* Marinated ribeye, smashed potatoes 49

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

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 49

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 41



SEAFOOD

TODAY'S FEATURED FISH* MKT

GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice salad 34

SEARED AHI TUNA* Hawaiian ahi tuna, sliced, soy ginger sherry sauce, chilled orzo & wild rice salad, ripened tomatoes 36

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries (*limited availability*) MKT

JUMBO FRIED SHRIMP Cocktail and rémoulade sauces, Southern cole slaw, French fries 32

SPECIALTIES

LEMON ROASTED CHICKEN Oven roasted, lemon beurre blanc, smashed potatoes, broccoli 28

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 25

BRASSERIE CHICKEN Panko-crust, parmesan, lemon butter caper sauce, smashed potatoes 25

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

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

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9 / SPLIT-PLATE CHARGE 6

SIDE ITEMS

French Fries | Southern Cole Slaw | Broccoli | Chilled Orzo & Wild Rice Salad | Ripened Tomatoes | Couscous

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Seasonal Vegetable

HOUSEMADE DESSERTS & FRENCH PRESS COFFEE

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.

WINES WE LOVE TO DRINK

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 19/74

FRANK FAMILY LEWIS VINEYARD CHARDONNAY – Carneros 16/62

HONIG SAUVIGNON BLANC – Napa Valley 14/54

ROMBAUER CHARDONNAY – Carneros 72

THE FOUR GRACES ROSÉ – Willamette Valley 13/50

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 (*liter bottle*)

ARGYLE “NUTHOUSE” PINOT NOIR – Willamette Valley 85

GROTH CABERNET SAUVIGNON – Oakville, Napa Valley 108

FLOWERS PINOT NOIR – Sonoma Coast 16/62

8 YEARS IN THE DESERT BY ORIN SWIFT RED BLEND – California 17/66

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46

MIONETTO PROSECCO – Treviso DOC 12/46

LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50

VEUVE CLICQUOT YELLOW LABEL BRUT – Á Reims, France 19/74

MOET & CHANDON BRUT IMPERIAL – Epernay, France 135

CHARDONNAY

CHALONE ESTATE – Chalone AVA 12/46

FERRARI-CARANO – Sonoma County 13/50

CHALK HILL – Russian River Valley 14/54

FRANK FAMILY LEWIS VINEYARD – Carneros 16/62

ST. FRANCIS – Sonoma County 35

LINCOURT “STEEL” – Sta. Rita Hills 40

CHATEAU STE. MICHELLE CANOE RIDGE – Horse Heaven Hills 44

MER SOLEIL SILVER “UNOAKED” – Monterey County 48

GARY FARRELL – Russian River Valley 65

ROMBAUER – Carneros 72

CAKEBREAD CELLARS – Napa Valley 85

CHATEAU MONTELENA – Napa Valley 95

PAHLMAYER – Sonoma Coast 132

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 12/46

GROVE MILL – Wairau Valley, Marlborough, New Zealand 13/50

HONIG – Napa Valley 14/54

FERRARI-CARANO FUMÉ BLANC – Sonoma County 35

CAKEBREAD CELLARS – Napa Valley 62

OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ – Willamette Valley 13/50

CLEAN SLATE RIESLING – Germany 12/46

SCHLOSS VOLLRADS RIESLING – Germany 13/50

FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 12/46

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50

Corkage fee, \$25.

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14

Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus

WHALE FLOWER 14

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

CITRUS CRUSH 14

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

THE MATADOR 14

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

KENTUCKY OLD FASHIONED 15

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

APEROL SPRITZER 13

Mionetto Prosecco : Aperol : Fever Tree Club Soda

THE (954) 15

Bulleit Rye Whiskey: Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer

DOPPELGÄNGER 15

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

VODKA MULE 13

Wheatley Vodka : Fresh Lime : Fever Tree Ginger Beer

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

DAOU – Paso Robles 14/54

STARMONT – Napa Valley 15/58

AUSTIN HOPE – Paso Robles 17/83 (*liter bottle*)

THREE RIVERS – Columbia Valley 35

ROTH ESTATE – Alexander Valley 45

HONIG – Napa Valley 75

FOLEY JOHNSON ESTATE – Napa Valley 80

LANCASTER ESTATE WINEMAKER’S CUVÉE – Alexander Valley 98

HEITZ CELLARS – Napa Valley 115

CAYMUS – Napa Valley 130

SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 130

CADE HOWELL MOUNTAIN – Napa Valley 160

SILVER OAK – Alexander Valley 162

CAYMUS “SPECIAL SELECTION” – Napa Valley 250

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 13/50

MARKHAM – Napa Valley 14/54

CHATEAU STE. MICHELLE – Columbia Valley 35

DUCKHORN – Napa Valley 88

PINOT NOIR

LUCKY STAR – California 12/46

ELOUAN – Oregon 13/50

ANGELS INK – Monterey, California 14/54

FLOWERS – Sonoma Coast 16/62

THE FOUR GRACES – Willamette Valley 48

MEIOMI – California 50

FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 72

GARY FARRELL – Russian River Valley 75

ARGYLE “NUTHOUSE” – Willamette Valley 85

FLOWERS SEA VIEW RIDGE – Sonoma Coast 135

ZINFANDEL

FROG’S LEAP – Napa Valley 14/54

RIDGE “THREE VALLEYS CUVÉE” – Sonoma 15/58

SEGHESIO – Sonoma County 52

OTHER INTERESTING REDS

DON NICANOR “NIETO SENETINER” MALBEC – Argentina 13/50

CHATEAU DE SAINT COSME – Cotes du Rhone, France 13/50

MOLLYDOOKER “THE BOXER” – South Australia 14/54

8 YEARS IN THE DESERT BY ORIN SWIFT – California 17/66

THE PRISONER – Napa Valley 18/70

STAGS’ LEAP PETITE SYRAH – Napa Valley 60

CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –
Suisun Valley, California 65

HANDCRAFTED MARTINIS

THE DUKE

Classic Martini : Twist or Olives : Your choice of Vodka or Gin

‘21’ MANHATTAN

Sweet Vermouth : Bitters : Your choice of Bourbon or Whiskey

PRICKLY PEAR MARGARITA 16

El Mayor Blanco Tequila : Desert Pear Made-In-House Sweet & Sour

HAVANA MARTINI 16

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

PEAR MARTINI 16

Grey Goose La Poire Vodka : Domain de Canton Ginger : Candied Ginger

FLEUR-DE-LIS 16

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

CINDY’S LEMON DROP 16

Ketel One Citroen Vodka : Lemon Juice

ENGLISH MARTINI 16

Plymouth Gin : Cucumber : Fresh Mint

ESPRESSO MARTINI 16

Absolut Vanilia Vodka : Espresso : Kahlúa : Bailey’s Irish Cream

Spirit substitutions for handcrafted martinis and cocktails may affect menu price.

Olives and Candied Cherries by Filthy Food.