

SOUPS & STARTERS

CHICKEN PASTA SOUP 8

MEXICO CITY SPINACH CON QUESO Tortilla chips 18

FIRE-GRILLED ARTICHOKES Rémoûlade (*limited availability*) 18

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 14

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

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, cucumbers, bacon, cheese, cornbread croutons, ranch dressing 20

GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 19

THAI KAI SALAD Grilled chicken, artisan greens, peanuts, cilantro vinaigrette, wonton strips, Thai peanut sauce 19

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

PARADISE COAST KALE SALAD Roasted chicken, cranberries, almonds, avocado, goat cheese, house vinaigrette, croutons 21

BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL BURGERS, SANDWICHES, AND SMALL PLATES 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 26

HYDE PARK Grilled chicken breast, Monterey Jack 18

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

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing 18

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

NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 49

STEAK MAUI* Marinated ribeye, smashed potatoes 49

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

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



SPECIALTIES

TODAY'S FRESH SEAFOOD SELECTION* MKT

SEARED AHI TUNA* Hawaiian ahi tuna, sliced, soy ginger sherry sauce, chilled orzo & wild rice salad, ripened tomatoes 37

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

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

ROASTED CHICKEN Special herb blend, smashed potatoes, chicken au jus (*limited availability*) 27

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 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 32

PALERMO CHICKEN Pan fried, goat cheese, sundried tomato, beurre blanc, couscous, broccoli 30

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 | Seasonal Vegetable | Couscous

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

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 BRUT CHAMPAGNE – France 19/74

ROMBAUER CHARDONNAY – Carneros 18/70

HONIG SAUVIGNON BLANC – Napa Valley 14/54

FLEURS DE PRAIRIE ROSÉ – Côtes de Provence, France 13/50

CAKEBREAD CELLARS CHARDONNAY – Napa Valley 85

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

FLOWERS PINOT NOIR – Sonoma Coast 16/62

THE PRISONER RED BLEND – California 19/74

SLANDER *BY ORIN SWIFT* PINOT NOIR – California 87

QUILT CABERNET SAUVIGNON – Napa Valley 80

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 13/50

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

SCHRAMSBERG BLANCS DE BLANC – North Coast 16/62

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

TAITTINGER BRUT – Á Reims, France 110

CHARDONNAY

CHALK HILL – Sonoma Coast 13/50

FERRARI-CARANO – Sonoma County 14/54

ROMBAUER – Carneros 18/70

CATENA – Mendoza, Argentina 37

ST. FRANCIS – Sonoma County 45

CLOS PEGASE *MITSUKO'S VINEYARD* – Napa Valley 48

MER SOLEIL SILVER ‘UNOAKED’ – Santa Lucia 50

CAKEBREAD CELLARS – Napa Valley 85

FAR NIENTE – Napa Valley 100

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 13/50

HONIG – Napa Valley 14/54

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

CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

FLEURS DE PRAIRIE ROSÉ – Côtes de Provence, France 13/50

CLEAN SLATE RIESLING – Germany 13/50

SCHLOSS VOLLRADS RIESLING – Germany 15/58

BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy 13/50

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/58

SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 55

Some wines may contain sulfites. Corkage fee, \$25.

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

PEAR MARTINI 16

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

FLEUR-DE-LIS 16

Square One Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

RED-HEADED RITA 16

El Mayor Blanco Tequila : Pomegranate Juice

CINDY’S LEMON DROP 16

Ketel One Citroen Vodka : Lemon Juice

POMEGRANATE MARTINI 16

Ketel One Vodka: Pomegranate Juice : Orange Juice

ESPRESSO MARTINI 16

Stolichnaya Vanil Vodka : Espresso : Kahlúa : Bailey’s Irish Cream

Olives and Candied Cherries by Filthy Food.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 13/50

STARMONT – Napa Valley 14/54

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

THREE RIVERS – Columbia Valley 35

ROTH *ESTATE* – Alexander Valley 44

DAOU – Paso Robles 48

FRANCISCAN – Sonoma Coast 50

QUILT – Napa Valley 80

HONIG – Napa Valley 85

JOSEPH PHELPS *ESTATE GROWN* – Napa Valley 95

GROTH – Oakville, Napa Valley 118

CADE *HOWELL MOUNTAIN* – Napa Valley 215

SILVER OAK – Napa Valley 220

MERLOT

J. LOHR ‘LOS OSOS’ – Paso Robles 13/50

MARKHAM – Napa Valley 14/54

CHATEAU STE. MICHELLE – Columbia Valley 36

DUCKHORN – Napa Valley 85

PINOT NOIR

A TO Z – Oregon 13/50

ELOUAN – Oregon 14/54

FLOWERS – Sonoma Coast 16/62

MEIOMI – California 50

THE FOUR GRACES – Willamette Valley 52

REX HILL – Willamette Valley 62

SLANDER *BY ORIN SWIFT* – California 87

ROCHIOLI *ESTATE GROWN* – Russian River Valley 160

ZINFANDEL

KLINKER BRICK ‘OLD VINE’ – Lodi 13/50

SEGHESIO – Sonoma 14/54

RIDGE ‘THREE VALLEYS CÚVEE’ – Sonoma County 52

STORYBOOK MOUNTAIN VINEYARDS – Napa Valley 72

OTHER INTERESTING REDS

TILIA MALBEC~SYRAH – Mendoza, Argentina 13/50

CATENA ‘VISTA FLORES’ MALBEC – Mendoza, Argentina 13/50

E. GUIGAL CÔTES DU RHÔNE (SYRAH BLEND) – France 13/50

DON NICANOR ‘NIETO SENETINER’ MALBEC – Mendoza, Argentina 13/50

TORBRECK *WOODCUTTER'S SHIRAZ* – Barossa Valley, Australia 14/54

THE PRISONER – California 19/74

MOLLYDOOKER ‘THE BOXER’ SHIRAZ – McLaren Vale, Australia 52

ROTH ‘HERITAGE’ – Sonoma County 60

HANDCRAFTED COCKTAILS

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

THE MATADOR 14

Reposado Tequila : Honey Syrup : Lime Juice

AÑEJO OLD FASHIONED 15

Corazón Añejo Single Barrel Tequila : Angostura Bitters : Regan’s Orange Bitters

GIN & GINGER 14

Hendrick’s Gin : Domain de Canton Ginger : Sparkling Wine

THE (954) 15

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

KENTUCKY OLD FASHIONED 15

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

VODKA MULE 13

Wheatley Vodka : Fever Tree Ginger Beer

DOPPELGÄNGER 15

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

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