

SOUPS & STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 8
MEXICO CITY SPINACH CON QUESO Tortilla chips 16
FIRE-GRILLED ARTICHOKES Rémoulade (*limited availability*) 16
CRISPY CALAMARI Classic marinara 19
HONG KONG SHRIMP Signature spicy, cream sauce 18
AVOCADO BOMB* Hand-cut Hawaiian tuna, tortilla chips 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 13
ORIGINAL CAESAR SALAD Reggiano, rustic croutons 13
GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 19
CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 19
THAI KAI CHICKEN SALAD Mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 19
ASIAN AHI TUNA SALAD* Seared rare, mixed greens, wasabi, red onions, cilantro vinaigrette 24

BURGERS & SANDWICHES

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

- VEGGIE BURGER In-house recipe, Monterey Jack 16
OLD FASHIONED CHEESEBURGER* Served all the way, aged Tillamook cheddar 18
STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 18
FRENCH DIP* Thinly sliced, baguette, horseradish 24
HYDE PARK Grilled chicken breast, Monterey Jack 18
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* French Brasserie style, maître d' butter 34
STEAK BRAZZO* Marinated filet mignon pieces, wild mushroom Madeira sauce, smashed red potatoes 40
STEAK MAUI* Marinated ribeye, smashed red potatoes 48
NEW YORK STRIP* Certified Angus Beef®, NYO mac & cheese 47
FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 47
SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed red potatoes 40

SPECIALTIES

- TODAY'S FRESH SEAFOOD SELECTION* MKT
GRILLED SALMON Fresh cold water salmon, orzo & wild rice 33
CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries (*limited availability*) MKT
SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 34
CILANTRO SHRIMP Tiger shrimp, cilantro oil, cajun spices, couscous, Southern cole slaw 28
REDLANDS GRILL® ROTISSERIE CHICKEN Special herb blend, smashed red potatoes, chicken au jus (*limited availability*) 26
MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 25
GRILLED PORK TENDERLOIN Cured in-house, Thai "Bang Bang" sauce, smashed red potatoes 29
OLD WORLD LASAGNA Homemade fennel sausage, marinara, creamy ricotta, mozzarella, parmesan 25
BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 33

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Smashed Red Potatoes | Couscous
Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Seasonal Vegetable

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

ROMBAUER CHARDONNAY – Carneros 15/62
HONIG SAUVIGNON BLANC – Napa Valley 13/54
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 13/54
GARY FARRELL CHARDONNAY – Russian River Valley 60
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 130
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 16/83 (*liter bottle*)
THE PRISONER RED BLEND – California 16/66
ELOUAN PINOT NOIR – Oregon 13/54
SEQUOIA GROVE CABERNET SAUVIGNON – Napa Valley 92
FLOWERS PINOT NOIR – Sonoma Coast 95

WHITES

CHAMPAGNE & SPARKLING

ZARDETTO PROSECCO – Veneto, Italy 12/50
GRUET BRUT NV – New Mexico 12/50
DOMAINE CHANDON BRUT ROSÉ *SPLIT* – California 13/~
MUMM NAPA BRUT PRESTIGE – Napa Valley 45
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 130

CHARDONNAY

WENTE *ESTATE GROWN* – San Francisco Bay 12/50
CHATEAU STE. MICHELLE *CANOE RIDGE* – Washington State 13/54
THE PRISONER – Carneros 14/58
ROMBAUER – Carneros 15/62
FRANCISCAN – Napa County 50
J. LOHR “ARROYA VISTA” – Monterey 48
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 50
STARMONT – Carneros 55
GARY FARRELL – Russian River Valley 60
PINE RIDGE “DIJON CLONES” – Napa Valley 65
MANNEQUIN *BY ORIN SWIFT* – California 70
CAKEBREAD CELLARS – Napa Valley 85
FLOWERS – Sonoma Coast 95

SAUVIGNON BLANC & FUMÉ BLANC

FERRARI-CARANO FUMÉ BLANC – North Coast 12/50
DASHWOOD – Marlborough, New Zealand 12/50
HONIG – Napa Valley 13/54
CHALK HILL *ESTATE* – Chalk Hill 57
CAKEBREAD CELLARS – Napa Valley 62

OTHER WHITES & ROSÉ

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 13/54
FIRESTONE RIESLING – Santa Barbara Valley 12/50
CAPOSALDO PINOT GRIGIO – Veneto, IGT 12/50
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/54

Some wine may contain sulfites.

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 15.50

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

THE SPARKLING ROSE 15.50

Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine

FLEUR-DE-LIS 15.50

Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

RED-HEADED RITA 15.50

El Mayor Blanco Tequila : Pomegranate Juice

CINDY’S LEMON DROP 15.50

Ketel One Citroen Vodka : Lemon Juice

ENGLISH MARTINI 15.50

Bombay Shapphire Gin : Cucumber : Fresh Mint

OUT OF TIME 15.50

Buffalo Trace Single Barrel Bourbon : Honey Syrup : Black Cherry Jam : Bitters

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

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/50
DAOU – Paso Robles 13/54
STARMONT – Napa Valley 15/62
AUSTIN HOPE – Paso Robles 16/83 (*liter bottle*)
THREE RIVERS – Columbia Valley 40
ST. FRANCIS – Sonoma County 45
ROTH *ESTATE* – Alexander Valley 55
QUILT – Napa Valley 80
HONIG – Napa Valley 85
SEQUOIA GROVE – Napa Valley 92
JORDAN – Alexander Valley 105
CAYMUS – Napa Valley 145
PAUL HOBBS – Napa Valley 180
SILVER OAK – Napa Valley 210

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/46
MARKHAM – Napa Valley 50
FERRARI-CARANO – Sonoma County 62

PINOT NOIR

A TO Z – Oregon 12/50
ELOUAN – Oregon 13/54
MEIOMI – California 14/58
THE PRISONER – Sonoma County 15/62
ANGELINE – Sonoma County 40
ARGYLE – Willamette Valley 55
REX HILL – Willamette Valley 65
FOLEY *ESTATE* – Sta. Rita Hills 74
GARY FARRELL – Russian River Valley 75
SLANDER *BY ORIN SWIFT* – California 75
FLOWERS – Sonoma Coast 95

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 12/50
JOEL GOTT – Napa County 45
SEGHECIO – Sonoma 50
SALDO – California 56
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 72

OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 12/50
THE PRISONER – California 16/66
CATENA “VISTA FLORES” MALBEC – Mendoza, Argentina 45
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – California 55
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 70

Corkage fee, \$25.

HANDCRAFTED COCKTAILS

DOG DAY AFTERNOON 13.50

Wheatley Vodka : Sauvignon Blanc : Grapefruit Juice : Fresh Lemon

THE “CAPONE” 14.50

Sazerac Rye Whiskey : Fernet Branca : Angostura Bitters

WHALE FLOWER 13.50

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

SPICY MARGARITA 12.50

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

THE (901) 14.50

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

THE MATADOR 13.50

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

KNICKERBOCKER 14.50

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

DOPPELGÄNGER 14.50

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

VODKA MULE 12.50

Wheatley Vodka : Fever Tree Ginger Beer

Olives and Candied Cherries by Filthy Food