

SOUPS & STARTERS

CHICKEN PASTA SOUP 8

MEXICO CITY SPINACH CON QUESO Tortilla chips 17

FIRE-GRILLED ARTICHOKES Rémoûlade (*limited availability*) 17

HONG KONG SHRIMP Signature spicy cream sauce 21

AVOCADO BOMB Hand-cut Hawaiian tuna, sriracha, unagi sauce 23

SALADS

IN-HOUSE MADE SALAD DRESSINGS: HONEY DIJON, CREAMY BLEU CHEESE, CLASSIC 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

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

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

THAI KAI CHICKEN SALAD Grilled Chicken, artisan greens, peanuts, cilantro vinaigrette, Thai peanut sauce 19

SHRIMP LOUIE SALAD Jumbo gulf shrimp, avocado, tomato, iceberg boat, Kiawah Island dressing 24

ASIAN AHI TUNA SALAD Seared rare, mixed greens, wasabi, cilantro vinaigrette 25

BURGERS & SANDWICHES

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

VEGGIE BURGER In-house recipe, Monterey Jack 18

OLD FASHIONED CHEESEBURGER Served all the way, aged Tillamook cheddar 20

FRENCH DIP* Thinly sliced, baguette, horseradish 25

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

HYDE PARK Grilled chicken breast, Monterey Jack 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

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

STEAK MAUI* Marinated ribeye, smashed red potatoes 48

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

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed red potatoes 40

SPECIALTIES

TODAY'S FRESH SEAFOOD SELECTION MKT

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 37

GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 33

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

OVEN ROASTED CHICKEN Special herb blend, smashed red potatoes, chicken demi-glace 27

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and Southern cole slaw 25

ROASTED PORK CHOP Hardwood-grilled, apricot glaze, smashed red potatoes, broccoli 33

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

ALEX's or Caesar salad to accompany your entrée 9 / split-plate charge 6

SIDES

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Daily Vegetable | Couscous

Smashed Red 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

CHALK HILL CHARDONNAY – Sonoma Coast 14/54
HONIG SAUVIGNON BLANC – Napa Valley 13/50
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France 19/74
ZD CHARDONNAY – California 78
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 (1 liter bottle)
FLOWERS PINOT NOIR– Sonoma Coast 17/66
THE PRISONER RED BLEND – California 18/70
SEQUOIA GROVE CABERNET SAUVIGNON – Rutherford, Napa Valley 95
GARY FARRELL PINOT NOIR – Russian River Valley 78

WHITES

CHAMPAGNE & SPARKLING

RUFFINO PROSECCO – DOC, Italy 12/46
GRUET BRUT – New Mexico 12/46
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 12/46
VEUVE CLICQUOT YELLOW LABEL– Reims, France 19/74
GLORIA FERRER BLANC DE NOIR – Carneros 50
TAITTINGER BRUT NV – Reims, France 110

CHARDONNAY

ST. FRANCIS – Sonoma County 13/50
CHALK HILL – Sonoma Coast 14/54
FRANK FAMILY – Carneros 16/62
CATENA – Mendoza, Argentina 37
CHATEAU STE. MICHELLE – Columbia Valley 40
WENTE *ESTATE GROWN* – Livermore Valley, San Francisco Bay 45
MER SOLEIL SILVER “UNOAKED” – Monterey County 50
GARY FARRELL – Russian River Valley 60
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 62
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75
ZD – California 78
RAMEY – Russian River Valley 82
CAKEBREAD CELLARS – Napa Valley 85
FLOWERS – Sonoma Coast 90
PAUL HOBBS – Russian River Valley 95
SHAFER *RED SHOULDER RANCH* – Napa Valley 100

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 13/50
VAVASOUR – Awatere Valley, New Zealand 14/54
SILVERADO *MILLER RANCH* – Napa Valley 55
CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ – Willamette Valley 12/46
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
CHATEAU STE. MICHELLE RIESLING – Columbia Valley 12/46
SCHLOSS VOLLARDS RIESLING – Germany 13/50
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/56
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50
KING ESTATE PINOT GRIS – Willamette Valley 14/54
CLEAN SLATE RIESLING – Germany 40
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 55

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

FRENCH MRTINI 16

Grey Goose Vodka : Chambord : Pineapple Juice

PEAR MARTINI 16

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

THE SPARKLING ROSE 16

Corazón BlancoTequila : Grapefruit Bitters : Sparkling Wine

FLEUR-DE-LIS 16

Wheatley 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

ENGLISH MARTINI 16

Plymouth English Gin : Cucumber : Fresh Mint

ESPRESSO MARTINI 16

Stolichnaya Vanil 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.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

JOSEPH CARR – Paso Robles 14/54
ROTH *ESTATE* – Alexander Valley 15/58
AUSTIN HOPE – Paso Robles 17/83 (1 liter bottle)
THREE RIVERS – Columbia Valley 40
STARMONT – Napa Valley 45
FRANCISCAN – Napa County 48
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80
HONIG – Napa Valley 85
SEQUOIA GROVE – Rutherford, Napa Valley 95
CHALK HILL *ESTATE RED* – Chalk Hill 100
CAKEBREAD CELLARS – Napa Valley 115
LANCASTER *ESTATE* – Alexander Valley 125
CADE *HOWELL MOUNTAIN* – Napa Valley 160
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 160
SILVER OAK – Napa Valley 210
PLUMPJACK – Napa Valley 220

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
MARKHAM – Napa Valley 14/54
CHATEAU STE. MICHELLE – Columbia Valley 45
ROMBAUER – Carneros 85

PINOT NOIR

ANGELS INK – Monterey, California 12/46
ELOUAN – Oregon 13/50
CHALK HILL – Sonoma Coast 14/54
FLOWERS – Sonoma Coast 17/66
BELLE GLOS *CLARK & TELEPHONE* – Santa Barbara County 18/70
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 40
MEIOMI – California 45
THE FOUR GRACES – Willamette Valley 45
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 65
GARY FARRELL – Russian River Valley 78
SLANDER *BY ORIN SWIFT* – California 95
FLOWERS *SEA VIEW RIDGE* – Sonoma Coast 120
KOSTA BROWNE – Santa Lucia Highlands 130

ZINFANDEL

FROG’S LEAP – Napa Valley 14/54
SEGHESIO – Sonoma County 15/58
STORYBOOK *MOUNTAIN VINEYARDS* – Napa Estate, Mayacams Range 75

OTHER INTERESTING REDS

TROUBLEMAKER RED BLEND – Central Coast 12/46
DON NICANOR “NIETO SENETINER” MALBEC – Mendoza, Argentina 13/50
E. GUIGAL CÔTES DU RHÔNE SYRAH BLEND – France 13/50
UNSHACKLED RED BLEND – California 17/66
THE PRISONER – California 18/70
STAGS’ LEAP PETITE SYRAH – Napa Valley 70
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 72

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

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14

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

PALOMA 14

El Mayor Blanco Tequila : Gran Gala Liqueur : Fresh Squeezed Grapefruit Juice

KENTUCKY OLD FASHIONED 15

Knob Creek Bourbon : Angostura Bitters : Regan’s Orange Bitters

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

TRUE GRIT 15

Duke Bourbon : Angostura Bitters : Turbinado Sugar : Candied Cherry

LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

KNICKERBOCKER 15

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

DOPPELGÄNGER 15

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

VODKA MULE 13

Wheatley Vodka : Fever Tree Ginger Beer

THE MATADOR 15

Corazón Reposado Tequila : Honey Syrup :Lime Juice