

STARTERS

CHEF'S DAILY SOUP 8

MR. JACK'S CRISPY CHICKEN Hand-breaded, French fries 17

HONG KONG SHRIMP Signature spicy, cream sauce 18

SPINACH CON QUESO Pico de gallo, tortilla chips 16

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

AVOCADO BOMB* Hand-cut Hawaiian tuna, sriracha, unagi sauce 21

OKATSHE® SUSHI

NIGIRI PLATE* 16

RAINBOW ROLL* 17

SPICY HAWAIIAN ROLL* 17

CRUNCHY SHRIMP ROLL 15

CALIFORNIA ROLL 13

FILET ROLL* 17

SPICY TUNA ROLL* 16

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 13

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 13

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

CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread, ranch dressing 19

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

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

ASIAN AHI TUNA SALAD* Seared rare, mixed greens, wasabi, cilantro vinaigrette 24

BURGERS & SANDWICHES

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

VEGGIE BURGER In-house recipe, Monterey Jack 16

OLD FASHIONED CHEESEBURGER* Served all the way, aged Tillamook cheddar 17

DOUBLE-STACK BURGER* Two crispy patties, onion, kosher dill pickles, American cheese 17

FRENCH DIP* Thinly sliced, baguette, horseradish 24

HYDE PARK Grilled chicken breast, Monterey Jack 17

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing 17

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 33

STEAK MAUI* Marinated ribeye, smashed red potatoes 48

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 46

NEW YORK STRIP* Certified Angus Beef @, NYO mac & cheese 46

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

ENTRÉES

TODAY'S FRESH SEAFOOD SELECTION MKT

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 33

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

JUMBO FRIED SHRIMP French fries, Southern cole slaw, cocktail, rémoulade 29

GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 32

NONNA'S ITALIAN SCRATCH KITCHEN® LASAGNA Homemade fennel sausage, marinara, creamy ricotta, mozzarella, parmesan 24

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

REDLANDS GRILL® ROASTED CHICKEN Special herb blend, smashed red potatoes, chicken demi-glace 25

ROASTED PORK CHOP Hardwood-grilled, apricot glaze, smashed red potatoes, broccoli 30

ALEX'S, CAESAR OR WEDGE SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDES

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Smashed Red Potatoes

Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Couscous | 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. 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 12/50
FLEUR DE MER ROSÉ – Côtes De Provence 11/46
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 120
FLOWERS CHARDONNAY – Sonoma Coast 95
MINER CABERNET SAUVIGNON – Oakville, Napa Valley 19/79
FLOWERS PINOT NOIR – Sonoma Coast 16/66
8 YEARS IN THE DESERT *BY ORIN SWIFT* RED BLEND – California 16/66
SILVERADO CABERNET SAUVIGNON – Napa Valley 98
BELLE GLOS ‘BALADE’ PINOT NOIR – Santa Rita Hills 52

WHITES

CHAMPAGNE & SPARKLING

ZARDETTO PROSECCO – Veneto, Italy 11/46
GRUET BRUT – New Mexico 11/46
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 12/50
MUMM NAPA CUVÉE MM – Napa Valley 45
LAURENT-PERRIER BRUT ‘LA CUVÉE’ – France 95
TAITTINGER – Á Reims, France 105
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 120
DUVAL-LEROY ROSÉ PRESTIGE PREMIER CRU – France 130

CHARDONNAY

ST. FRANCIS – Sonoma County 11/46
WENTE *ESTATE GROWN* – San Francisco Bay 12/50
CHALK HILL – Russian River Valley 13/54
ROMBAUER – Carneros 15/62
J. LOHR ‘ARROYO VISTA’ – Monterey 55
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 55
ZD – California 58
THE PRISONER – Carneros 60
GARY FARRELL – Russian River Valley 65
NEWTON ‘SKYSIDE’ – Sonoma County 80
CAKEBREAD CELLARS – Napa Valley 90
FLOWERS – Sonoma Coast 95
KOSTA BROWNE *ONE SIXTEEN* – Russian River Valley 100

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 11/46
FERRARI-CARANO FUMÉ BLANC – Sonoma County 11/46
HONIG – Napa Valley 12/50
ELIZABETH SPENCER – Mendocino 45
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Marlborough, New Zealand 50
CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes De Provence 11/46
LUCIEN ALBRECHT *RESERVE* RIESLING – Alsace, France 11/46
SCHLOSS VOLLRADS RIESLING – Germany 13/54
BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy 11/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 12/50
SANTA MARGHERITA PINOT GRIGIO – Italy 55

HANDCRAFTED COCKTAILS

THE ESSENTIAL 13.50

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

THE CONFIDENTIAL 14.50

Belle Meade Bourbon : Allspice : Regan’s Orange Bitters : Brown Sugar Syrup

SPICY MARGARITA 12.50

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

GIN & GINGER 13.50

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

OCEANSIDE 13.50

Gray Whale Gin : Salted Simple Syrup : Fresh Lime Juice : Fresh Mint

DOG DAY AFTERNOON 13.50

Wheatley Vodka : Sauvignon Blanc : Fresh Grapefruit Juice

DOPPELGÄNGER 14.50

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

KENTUCKY OLD FASHIONED 14.50

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

SPARKLING PALOMA 12.50

Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit

THE (615) 14.50

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

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

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 11/46
DAOU – Paso Robles 14/58
LANCASTER *ESTATE* WINEMAKER’S CUVÉE – Alexander Valley 16/66
MINER ‘EMILY’S’ – Napa Valley 19/79
THREE RIVERS – Columbia Valley 40
ROTH *ESTATE* – Alexander Valley 42
FRANCISCAN – Napa Valley 50
FOLEY JOHNSON *ESTATE* – Napa Valley 80
HONIG – Napa Valley 88
SILVERADO – Napa Valley 98
CAYMUS – Napa Valley 135
LANCASTER *ESTATE* – Alexander Valley 198
SILVER OAK – Napa Valley 200
CAYMUS SPECIAL SELECTION – Rutherford 250

MERLOT

J. LOHR ‘LOS OSOS’ – Paso Robles 11/46
WENTE ‘SANDSTONE’ – Livermore Valley 12/50
DUCKHORN VINEYARDS – Napa Valley 98

PINOT NOIR

A TO Z – Oregon 11/46
ELOUAN – Oregon 12/50
WILLAMETTE VALLEY ‘WHOLE CLUSTER’ – Willamette Valley 14/58
FLOWERS – Sonoma Coast 16/66
MEIOMI – California 50
ARGYLE – Willamette Valley 50
BELLE GLOS ‘BALADE’ – Santa Rita Hills 52
THE FOUR GRACES – Willamette Valley 55
GARY FARRELL – Russian River Valley 80
DOMAINE SERENE ‘YAMHILL CUVÉE’ – Willamette Valley 92
ROCHIOLI – Russian River Valley 140
SHEA WINE CELLARS *HOMER* – Willamette Valley 140

ZINFANDEL

PREDATOR ‘OLD VINE’ – Lodi 11/46
KLINKER BRICK ‘OLD VINE’ – Lodi 12/50
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 16/66

OTHER INTERESTING REDS

ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 11/46
SHINAS *ESTATE* ‘THE GUILTY’ SHIRAZ – Victoria, Australia 11/46
THE PRISONER – California 16/66
CAYMUS-SUISUN ‘GRAND DURIF’ PETITE SYRAH – California 55
ABSTRACT *BY ORIN SWIFT* – California 72

DESSERT SELECTIONS

FONSECA BIN 27 *375 ML BOTTLE* – Portugal 9/~

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

RED-HEADED RITA 15.50

El Mayor Blanco Tequila : Pomegranate Juice

CINDY’S LEMON DROP 15.50

Ketel One Citroen Vodka : Lemon Juice

HUMMINGBIRD 15.50

Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños

POMEGRANATE MARTINI 15.50

Ketel One Vodka : “POM Wonderful” Pomegranate Juice : Orange Juice

OUT OF TIME 15.50

Buffalo Trace Bourbon : Black Cherry Jam : Honey Syrup : Angostura Bitters

THE PEAR 15.50

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

ENGLISH MARTINI 15.50

Plymouth Gin : Cucumber : Fresh Mint

FLEUR-DE-LIS 15.50

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

Olives and Candied Cherries by Filthy Food.