

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Tortilla chips 16

MR. JACK'S CHICKEN FINGERS Hand-breaded, French fries 15

BAKED GOAT CHEESE MARINARA Montrachet goat cheese, marinara, toasted crostinis 13

FIRE-GRILLED ARTICHOKE Rémoulade (*limited availability*) 18

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 18

TUNA STACK Hawaiian Ahi, crab salad, avocado, Sriracha, unagi sauce 20

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

THE WEDGE Iceberg, bacon, tomatoes, bleu cheese 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 SALAD Grilled chicken, artisan greens, peanuts, cilantro vinaigrette, Thai peanut sauce 20

ASIAN AHI TUNA SALAD* Hawaiian Ahi, seared rare, mixed greens, wasabi, cilantro vinaigrette 24

BURGERS & SANDWICHES

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

VEGGIE BURGER In-house recipe, Monterey Jack 16

OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, served all the way 19

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

FRENCH DIP* Thinly sliced, baguette, horseradish 24

HYDE PARK Grilled chicken breast, Monterey Jack 17

DOWN HOME CHICKEN SANDWICH Grilled chicken, Plum Creek bbq sauce, bacon, 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* Aged Certified Angus Beef®, French Brasserie style, maître d butter 35

STEAK MAUI* Marinated ribeye, smashed potatoes 47

NEW YORK STRIP* Aged 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 potatoes 41



SEAFOOD

TODAY'S FRESH SEAFOOD SELECTION MKT

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

TROUT ALMONDINE* Brown butter, toasted almonds, broccoli, couscous 30

SEARED AHI TUNA Hawaiian Ahi, sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 33

CRISPY FISH TACOS* Daily fish selections, avocado, jalapeño ranch, black beans & rice 18

CILANTRO SHRIMP Grilled shrimp, cilantro oil, cajun spices, Southern cole slaw 28

SPECIALTIES

OVEN ROASTED CHICKEN Special herb blend, smashed potatoes, chicken au jus (*limited availability*) 24

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 24

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 33

PALERMO CHICKEN Pan fried, goat cheese, sundried tomatoes, beurre blanc, couscous, broccoli 29

ROASTED PORK CHOP* Hardwood-grilled, apricot glaze, broccoli, smashed potatoes 32

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDES

French Fries | Southern Cole Slaw | Broccoli with Lemon and Reggiano | Orzo & Wild Rice | Couscous

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Black Beans & Rice

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 CHAMPAGNE – Reims, France 21/83

ROMBAUER CHARDONNAY – Carneros, Napa Valley 18/70

HONIG SAUVIGNON BLANC – Napa Valley 14/54

GARY FARRELL CHARDONNAY – Russian River Valley 70

AIX ROSÉ – AOP Coteaux d’Aix-en-Provence 46

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

ELOUAN PINOT NOIR – Oregon 14/54

THE PRISONER RED BLEND – Napa Valley 19/74

PALMAZ CEDAR KNOLL VINEYARD CABERNET SAUVIGNON – Napa Valley 120

FLOWERS PINOT NOIR – Sonoma Coast 85

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46

LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 13/50

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

VEUVE CLICQUOT YELLOW LABEL – Reims, France 21/83

MUMM NAPA BRUT PRESTIGE – Napa Valley 55

SCHRAMSBERG BLANC DE BLANCS – California 65

CHARDONNAY

J LOHR ARROYO VISTA VINEYARD – Monterey County 13/50

CHALK HILL – Russian River Valley 14/54

ROMBAUER – Carneros, Napa Valley 18/70

WENTE ESTATE GROWN – Livermore Valley, San Francisco Bay 34

MER SOLEIL SILVER “UNOAKED” – Monterey 46

CLOS PEGASE MITSUKO’S VINEYARD – Carneros 48

RAMEY – Russian River Valley 60

FERRARI-CARANO TRÈ TERRE – Russian River Valley 64

THE PRISONER – Carneros 65

GARY FARRELL – Russian River Valley 70

CAKEBREAD CELLARS – Napa Valley 80

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46

HONIG – Napa Valley 14/54

ROMBAUER – Napa Valley 16/62

CRAGGY RANGE TE MUNA ROAD VINEYARD – Martinborough, New Zealand 50

CAKEBREAD CELLARS – Napa Valley 62

OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ – Willamette Valley 13/50

DR. LOOSEN “DR. L” RIESLING – Germany 12/46

SCHLOSS VOLLARDS RIESLING – Germany 14/54

FERRARI-CARANO PINOT GRIGIO – California 12/46

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50

AIX ROSÉ – AOP Coteaux d’Aix-en-Provence 46

SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50

Corkage fee, \$25.

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14

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

DOPPELGÄNGER 15

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

SPARKLING PALOMA 13

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

APEROL SPRITZER 13

Luminore BY LA MARCA Prosecco : Aperol : Fever Tree Club Soda

VODKA MULE 13

Wheatley Vodka : Fever Tree Ginger Beer

MIDNIGHT MARGARITA 14

Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

CITRUS MOJITO 13

Bacardi Limón Rum : Fresh Mint : Lime

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

WHALE FLOWER 14

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

KENTUCKY OLD FASHIONED 15

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/46

DAOU – Paso Robles 15/58

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

FOLEY JOHNSON ESTATE – Napa Valley 21/83

STARMONT – North Coast 50

HONIG – Napa Valley 85

SEQUOIA GROVE – Napa Valley 90

FAUST – Napa Valley 92

VINEYARD 29 CRU – Napa Valley 94

CHALK HILL ESTATE RED – Chalk Hill 105

GROTH – Oakville, Napa Valley 110

PALMAZ CEDAR KNOLL VINEYARD – Napa Valley 120

MINER FAMILY – Oakville, Napa Valley 127

CAYMUS – Napa Valley 170

CAYMUS – Napa Valley 200 (*liter bottle*)

SILVER OAK – Napa Valley 245

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46

MARKHAM – Napa Valley 14/54

DUCKHORN – Napa Valley 87

PINOT NOIR

A TO Z – Oregon 12/46

THE FOUR GRACES – Willamette Valley 13/50

ELOUAN – Oregon 14/54

ELK COVE – Willamette Valley 55

MEIOMI – California 60

REX HILL – Willamette Coast 62

GARY FARRELL – Russian River Valley 72

FLOWERS – Sonoma Coast 85

BELLE GLOS LAS ALTURAS LANE – Sta. Lucia Highlands 90

ZINFANDEL

KLINKER BRICK – Lodi 13/50

SEGHESIO – Sonoma County 54

FROG’S LEAP – Napa Valley 64

ROMBAUER – Carneros, Napa Valley 68

RIDGE GEYSERVILLE – Sonoma County 70

OTHER INTERESTING REDS

DON NICANOR BARREL SELECT “NIETO SENETINER” MALBEC – Mendoza, Argentina 14/54

MEYER FAMILY CELLARS SYRAH – Yorkville Highlands 15/58

THE PRISONER – Napa Valley 19/74

TILIA MALBEC-SYRAH – Argentina 35

8 YEARS IN THE DESERT BY ORIN SWIFT – California 75

ABSTRACT BY ORIN SWIFT – California 78

CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – California 85

Tastings of our wines by the glass are available. Please ask your server.

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

THE SPARKLING ROSE 16

Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine

‘PEAR MARTINI 16

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

FLEUR-DE-LIS 16

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

RED-HEADED RITA 16

Corazón Blanco Tequila : Pomegranate Juice

CINDY’S LEMON DROP 16

Ketel One Citroen Vodka : Lemon Juice

ENGLISH MARTINI 16

Plymouth English Gin : Cucumber : Fresh Mint

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

Olives and Candied Cherries by Filthy Food.