

## SOUPS & STARTERS

- CHEF'S DAILY SOUP 8  
MEXICO CITY SPINACH CON QUESO Tortilla chips 15  
MR. JACK'S CRISPY CHICKEN Buttermilk hand-breaded tenders 16  
STEAK ROLLS Jalapeño Ranch dressing 18  
EMERALD COAST SHRIMP Battered and fried Gulf shrimp 18

## SUSHI

- NIGIRI PLATE\* Fresh salmon and Hawaiian ahi tuna, with mounded sushi rice 19  
CALIFORNIA ROLL Crab salad, asparagus, sesame, avocado, chives, red pepper 17  
CRUNCHY SHRIMP ROLL Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, Sriracha mayonnaise 17  
SPICY TUNA ROLL Ahi tuna, cucumber, jicama, avocado, sesame, unagi sauce, Sriracha mayonnaise 18  
RAINBOW ROLL\* Ahi tuna, shrimp, avocado, unagi sauce, Sriracha mayonnaise 19  
TUNA STACK\* Hawaiian tuna, crab salad, avocado, Sriracha and unagi sauce, with tortilla chips 19

## 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  
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  
SHRIMP LOUIE SALAD Jumbo gulf shrimp, avocado, tomato, iceberg boat, Kiawah Island dressing 23  
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  
FRENCH DIP\* Thinly sliced, baguette, horseradish 24  
HYDE PARK Grilled chicken breast, Monterey Jack 18  
CRISPY FISH SANDWICH Cut fresh daily, rémoulade, pickles, lettuce 22

## STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER.

- STEAK 'N' FRIES\* French Brasserie style, maître d' butter 32  
NEW YORK STRIP\* Certified Angus Beef®, NYO mac & cheese 46  
STEAK MAUI\* Marinated ribeye, smashed red potatoes 47  
FILET MIGNON WITH BÉARNAISE\* Center cut, smashed red potatoes 46  
PRIME RIB SANDWICH\* Slow-roasted, served au jus 27  
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 34  
GRILLED SALMON\* Fresh cold water salmon, orzo & wild rice 33  
EMERALD COAST SHRIMP Battered and fried Gulf shrimp, french fries, Southern cole slaw 28  
MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 23  
ROTISSERIE CHICKEN Special herb blend, smashed red potatoes, chicken au jus (*limited availability*) 24  
GRILLED PORK TENDERLOIN\* Cured in-house, Thai "Bang Bang" sauce, smashed red potatoes 26  
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 | Orzo & Wild Rice | Broccoli | Smashed Red Potatoes  
Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Seasonal Vegetable | Couscous

## 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](http://jalexanders.com).

# WINES WE LOVE TO DRINK

ROMBAUER CHARDONNAY – Carneros 16/62

CRAGGY RANGE *TE MUNA* SAUVIGNON BLANC – New Zealand 13/50

THE FOUR GRACES ROSÉ – Willamette Valley 12/46

VEUVE CLICQUOT YELLOW LABEL – France 110

ZD CHARDONNAY – Carneros 70

DAOU CABERNET SAUVIGNON – Paso Robles 16/62

ELOUAN PINOT NOIR – Oregon 13/50

THE PRISONER “RED BLEND” – California 16/62

HONIG CABERNET SAUVIGNON – Napa Valley 75

FLOWERS PINOT NOIR – Sonoma Coast 85

## WHITES

### CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 12/46

SCHARFFENBERGER BRUT ROSÉ – Anderson Valley 13/50

LOUIS ROEDERER BRUT PREMIER – Á Reims, France 80

VEUVE CLICQUOT YELLOW LABEL – France 110

POL ROGER RESERVE – Epernay, France 115

### CHARDONNAY

CHALK HILL – Sonoma Coast 13/50

FRANK FAMILY – Carneros 15/58

ROMBAUER – Carneros 16/62

LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 42

FERRARI-CARANO – Sonoma County 50

GARY FARRELL – Russian River Valley 65

ZD – Carneros 70

CAKEBREAD CELLARS – Napa Valley 75

PATZ & HALL *DUTTON RANCH* – Russian River Valley 75

FLOWERS – Sonoma Coast 85

PLUMPJACK *RESERVE* – Napa Valley 110

### SAUVIGNON BLANC

J. LOHR “FLUME CROSSING” – Arroyo Seco, Monterey County 12/46

CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand 13/50

HONIG – Napa Valley 55

### OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ – Willamette Valley 12/46

CHATEAU STE. MICHELLE RIESLING – Columbia Valley 12/46

TERLATO FAMILY VINEYARDS FRIULI PINOT GRIGIO –  
Friuli-Venezia Giulia, Italy 13/50

SCHLOSS VOLLRADS RIESLING – Germany 42

### DESSERT SELECTIONS

FONSECA ‘BIN 27’ 375 ML BOTTLE – Portugal 9/~

## HANDCRAFTED COCKTAILS

SPICY PINEAPPLE MARGARITA 15

Tanteo Jalapeño Tequila : Pineapple Juice : Fresh Lime Juice : Agave Nectar

DOPPELGÄNGER 15

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

OCEANSIDE 15

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

THE (919) 15

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

PALOMA 14

Corazón Blanco Tequila : Gran Gala Liqueur : Grapefruit Juice : Lime Juice

KNICKERBOCKER 15

Knob Creek Bourbon : Angostura Bitters : Candied Cherry

VODKA MULE 14

Tito’s Handmade Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 15

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

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

*Olives and Candied Cherries by Filthy Food.*

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

THREE RIVERS – Columbia Valley 13/50

DAOU – Paso Robles 16/62

THE PRISONER – Napa Valley 17/66

ROTH “HERITAGE” – Sonoma County 44

STARMONT – Napa Valley 55

LIONS DE BATAILLEY PAUILLAC – Bordeaux, France 70

HONIG – Napa Valley 75

FOLEY JOHNSON *ESTATE* – Napa Valley 80

CHALK HILL *ESTATE RED* – Chalk Hill AVA 105

NEYERS *NEYERS RANCH* – Napa Valley 108

MERUS – Napa Valley 140

QUILT *RESERVE* – Napa Valley 150

SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 172

CHATEAU MONTELENA – Napa Valley 205

SILVER OAK – Napa Valley 235

DIAMOND CREEK *VOLCANIC HILL* – Napa Valley 280

### MERLOT

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

FERRARI-CARANO – Sonoma County 13/50

TEXTBOOK – Napa Valley 45

DUCKHORN – Napa Valley 82

### PINOT NOIR

ANGELS INK – Monterey, California 12/46

ELOUAN – Oregon 13/50

CHALK HILL – Sonoma Coast 15/58

THE FOUR GRACES – Willamette Valley 50

CHALONE *ESTATE* – Chalone AVA 70

BELLE GLOS *CLARK & TELEPHONE* – Santa Maria Valley 80

FLOWERS – Sonoma Coast 85

### ZINFANDEL

SEGHEGIO – Sonoma County 15/58

FROG’S LEAP – Rutherford, Napa Valley 16/62

GREEN AND RED *TIP TOP VINEYARD* – Napa Valley 62

RIDGE *LYTTON SPRINGS* – Dry Creek Valley 67

### OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 12/46

SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia 13/50

THE PRISONER “RED BLEND” – California 16/62

8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 70

MOLLYDOOKER “BLUE EYED BOY” SHIRAZ – Australia 88

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

*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

HAVANA MARTINI 16

Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters

FRENCH MARTINI 16

Grey Goose Vodka : Chambord Liqueur : Fresh Pineapple Juice

FLEUR-DE-LIS 16

Tito’s Handmade Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

RED-HEADED RITA 16

El Mayor Blanco Tequila : Pomegranate Juice

HUMMINGBIRD 16

Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños

CINDY’S LEMON DROP 16

Ketel One Citroen Vodka : Lemon Juice

ENGLISH MARTINI 16

Plymouth Gin : Cucumber : Fresh Mint