

STARTERS

- SPINACH CON QUESO Pico de gallo, tortilla chips 18
- FIRE-GRILLED ARTICHOKE Rémoulade (*limited availability*) 19
- GIUSEPPE'S MEATBALLS Homemade Fennel sausage, parmesan, classic marinara 18
- CRISPY CALAMARI Classic marinara 21
- SHRIMP COCKTAIL Cocktail sauce 22
- AVOCADO BOMB* Hand-cut Hawaiian tuna, crispy wontons 22

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
- THE WEDGE Iceberg, bacon, tomatoes, blue cheese 16
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 19
- PARADISE COAST KALE SALAD Roasted chicken, cranberries, avocado, goat cheese, house vinaigrette, croutons 21
- ASIAN AHI TUNA SALAD* Seared rare, artisan greens, avocado, wasabi, red onions, cilantro vinaigrette 24
- THAI KAI SALAD Roasted chicken, artisan greens, peanuts, cilantro vinaigrette, Thai peanut sauce 20

BURGERS & SANDWICHES

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

- VEGGIE BURGER In-house recipe, Monterey Jack 17
- OLD FASHIONED CHEESEBURGER* Served all the way, aged Tillamook cheddar 20
- FRENCH DIP* Thinly sliced, baguette, horseradish 25
- CRISPY CHICKEN SANDWICH Panko crusted, Monterey Jack cheese, lemon aioli, lettuce, pickles 19
- LOBSTER ROLL Cold water Maine lobster, lemon aioli, local signature top split bun 25

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

- STEAK 'N' FRIES* French Brasserie style, maître d' butter 35
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 48
- STEAK MAUI* Marinated ribeye, smashed red potatoes 46
- NEW YORK STRIP* Certified Angus Beef ®, NYO mac & cheese 46
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed red potatoes 12 oz. 40

SEAFOOD

- TODAY'S FRESH SEAFOOD SELECTION MKT
- GRILLED TROUT ALMANDINE* Brown butter, toasted almonds, broccoli, couscous 31
- CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries (*limited availability*) 46
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 37
- CILANTRO SHRIMP Cajun jumbo shrimp, cilantro oil, cajun spices, couscous, Southern cole slaw 32
- GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 33

SPECIALTIES

- OVEN ROASTED CHICKEN Slow roasted, special herb blend, smashed red potatoes, chicken demi-glace 25
- MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 25
- ROASTED PORK CHOP Hardwood grilled, spiced apricot glaze, smashed red potatoes, broccoli 32
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 33
- BRASSERIE CHICKEN Panko crusted, Reggiano, lemon butter caper sauce, smashed red potatoes, broccoli 28
- PALERMO CHICKEN Pan fried, goat cheese, sundried tomato, beurre blanc, couscous, broccoli 30

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 10

SIDES

French Fries | Southern Cole Slaw | Broccoli with Lemon and Reggiano | Orzo & Wild Rice | Couscous
Smashed Red Potatoes | Loaded Baked Potato | Not Your Ordinary Mac & Cheese | Grilled Asparagus

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 & DRINK

LANSON PERE & FILS BRUT CHAMPAGNE – Á Reims, France 20/79

VINCENT GAUDRY “LE TOURNEBRIDE” SANCERRE – France 20/79

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 15/58

ROMBAUER CHARDONNAY – Carneros, Napa Valley 19/74

MASION LOUIS LATOUR “LA CHANFLEURE” CHABLIS – Burgundy, France 75

FLOWERS PINOT NOIR – Sonoma Coast 18/70

FAMILLE PERRIN RÉSERVE CÔTES-DU-RHÔNE – AOC Côtes du Rhône 13/50

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 (1 liter bottle)

ETUDE GRACE BENOIST RANCH PINOT NOIR – Carneros 75

MASSOLINO BAROLO – Piedmonte, Italy 105

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

LANSON PERE & FILS BRUT – Á Reims, France 20/79

DELAMOTTE BRUT – Le Mesnil-sur-Oger, Champagne 125

MOËT & CHANDON NECTAR IMPERIAL ROSÉ – Épernay, France 135

VEUVE CLICQUOT YELLOW LABEL – France 140

DOM PÉRIGNON BRUT – France 450

CHARDONNAY

CHALK HILL – Russian River Valley 14/54

FRANK FAMILY – Carneros 16/62

ROMBAUER – Carneros, Napa Valley 19/74

MER SOLEIL SILVER “UNOAKED” – Monterey 40

GARY FARRELL – Russian River Valley 70

MASION LOUIS LATOUR “LA CHANFLEURE” CHABLIS – Burgundy, France 75

CAKEBREAD CELLARS – Napa Valley 78

BREWER-CLIFTON – Sta. Rita Hills 80

ZD – California 84

JOSEPH DROUHIN POUILLY FUISSÉ – Burgundy, France 90

KISTLER – Sonoma Mountain 120

CHATEAU MONTELENA – Napa Valley 125

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46

HONIG – Napa Valley 13/50

ROMBAUER – Carneros, Napa Valley 15/58

VINCENT GAUDRY “LE TOURNEBRIDE” – Sancerre, France 20/79

CRAGGY RANGE TE MUNA ROAD – Martinborough, New Zealand 45

CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 14/54

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 15/58

LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 13/50

DR. LOOSEN RIESLING – Mosel, Germany 14/54

SCHLOSS VOLLRADS RIESLING – Germany 15/58

BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/46

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

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 45

We proudly pour a 7 ounce glass of wine.

Some wines may contain sulfites.

HANDCRAFTED COCKTAILS

MIDNIGHT MARGARITA 14

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

APEROL SPRITZ 13

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

SPARKLING PALOMA 13

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

KENTUCKY OLD FASHIONED 15

Buffalo Trace Bourbon : Angostura Bitters : Regan’s Orange Bitters

THE MATADOR 14

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

Olives and Candied Cherries by Filthy Food.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 13/50

DAOU – Paso Robles 16/62

QUILT – Napa Valley 17/66

AUSTIN HOPE – Paso Robles 18/88 (1 liter bottle)

HONIG – Napa Valley 85

SEQUOIA GROVE – Napa Valley 95

GROTH – Napa Valley 125

GHOST BLOCK ESTATE – Oakville, Napa Valley 150

JOSEPH PHELPS – Napa Valley 155

CAYMUS VINEYARDS – Napa Valley 170

CHAPPELLET “SIGNATURE” – Napa Valley 185

CADE HOWELL MOUNTAIN – Napa Valley 230

SILVER OAK – Napa Valley 270

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 13/50

MARKHAM – Napa Valley 16/62

DUCKHORN – Napa Valley 85

ROMBAUER – Napa Valley 115

PINOT NOIR

ELOUAN – Oregon 13/50

BELLE GLOS “BALADE” – Santa Rita Hills 17/66

FLOWERS – Sonoma Coast 18/70

ARGYLE – Willamette Valley 50

BELLE GLOS CLARK AND TELEPHONE – Santa Barbara 55

ETUDE GRACE BENOIST RANCH – Carneros 75

GARY FARRELL – Russian River Valley 80

PENNER-ASH – Willamette Valley 110

DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 115

MERRY EDWARDS – Russian River Valley 140

ROCHIOLI ESTATE – Russian River Valley 160

ZINFANDEL

SEGHEGIO – Sonoma County 15/58

SALDO – Dry Creek, Lodi 50

FROG’S LEAP – Napa Valley 68

OTHER INTERESTING REDS

FAMILLE PERRIN RÉSERVE CÔTES-DU-RHÔNE – AOC Côtes du Rhône 13/50

DON NICANOR BARREL SELECT “NIETO SENETINER” MALBEC –

Mendoza, Argentina 13/50

CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley 17/66

GAJA CA’MARCANDA “PROMIS” – Toscana, Italy 18/70

THE PRISONER – Napa Valley 19/74

MASSOLINO BARBERA D’ALBA – Piedmont, Italy 50

8 YEARS IN THE DESERT BY ORIN SWIFT – California 80

MASSOLINO BAROLO – Piedmonte, Italy 105

DESSERT SELECTIONS

GRAHAM’S SIX GRAPES RESERVE PORT – Portugal 13/~

WARRE’S OTIMA 10 YR. TAWNY – Portugal 14/~

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

RED-HEADED RITA MARTINI 16

Corazón Blanco Tequila : Pomegranate Juice

ESPRESSO MARTINI 16

Stoli Vanillia : Espresso : Kahlúa : Bailey’s Irish Cream

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