

SOUPS & STARTERS

CHEF’S DAILY SOUP 9

MEXICO CITY SPINACH CON QUESO Tortilla chips 16

FIRE–GRILLED ARTICHOKES Rémoulade (limited availability) 16

MR. JACK’S CHICKEN FINGERS Hand-breaded and served with French fries 16

CREAMY CRAB DIP Old Bay spiced house-made cheese sauce, grilled bread 20

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

SALADS

ADD CHICKEN +8, SALMON OR SHRIMP +12.

ALEX’S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic croutons, choice of dressing 14

Made in-house salad dressings: Honey Dijon, Bleu Cheese, Kiawah Island, Ranch, Vinaigrette, Cilantro Vinaigrette

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14

GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 18

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

THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19

ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 24

BURGERS & SANDWICHES

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND–PATTIED BURGERS. BURGERS AND SANDWICHES SERVED WITH FRENCH FRIES

VEGGIE BURGER In-house recipe, Monterey Jack 15

OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 20

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, brioche bun, Kiawah Island dressing 21

FRENCH DIP* Thinly sliced, baguette, horseradish 25

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 17

FRESH FISH SANDWICH Cut fresh daily, rémoulade, pickles, lettuce 20

COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18

STEAKS & PRIME RIB

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

STEAK ‘N’ FRIES* Aged Certified Angus Beef ® French Brasserie style, maître d’ butter 35

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

STEAK MAUI* Marinated ribeye, smashed potatoes 49

FILET KABOBS* Marinated steak, onions, peppers, ginger glaze. 41

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 48

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 42



SEAFOOD & SPECIALTIES

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw MKT

GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 34 (lunch cut available until 4PM)

TROUT ALMONDINE* Mustard beurre blanc, toasted almonds, broccoli, couscous 31

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 34

BRASSERIE CHICKEN Panko-crusted, parmesan, lemon butter caper sauce, smashed potatoes, broccoli 27

ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 24

MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 24

RATTLESNAKE PASTA Southwestern spices, peppers, chicken 23

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 32

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDES

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

HOUSEMADE DESSERTS & FRENCH PRESS COFFEE

Suggested tableside by server.

‡ The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.*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. An 18% gratuity will be added to parties of six or more. However, gratuity is up to your discretion. Helpful Dining Guidelines at 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
CHATEAU MONTELENA – Napa Valley 70
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 *(1 liter bottle)*
FLOWERS PINOT NOIR – Sonoma Coast 17/66
HONIG CABERNET SAUVIGNON – Napa Valley 88
DOMAINE SERENE “YAMHILL CUVÉE” PINOT NOIR – Willamette Valley 98
8 YEARS IN THE DESERT *BY ORIN SWIFT* RED BLEND – California 72

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46
MIONETTO PROSECCO – Treviso, DOC 12/46
GLORIA FERRER BLANC DE NOIRS – Carneros 45
VEUVE CLICQUOT YELLOW LABEL – Reims, France 85
PERRIER-JOUËT GRAND BRUT – Épernay, France 95

CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley, Central Coast 12/46
CHALK HILL – Russian River Valley 14/54
ROMBAUER – Carneros 17/66
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 40
MER SOLEIL SILVER “UNOAKED” – California 48
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 62
GARY FARRELL – Russian River Valley 64
CHATEAU MONTELENA – Napa Valley 70
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70
CAKEBREAD CELLARS – Napa Valley 80
PATZ & HALL *DUTTON RANCH* – Russian River Valley 88

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
CRAGGY RANGE *TE MUNA VINEYARD* – Martinborough, New Zealand 13/50
CAKEBREAD CELLARS – Napa Valley 62
MERRY EDWARDS – Russian River Valley 75

OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ – Willamette Valley 12/46
CLEAN SLATE RIESLING – Germany 12/46
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/46
CONUNDRUM WHITE TABLE WINE – California 45
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 50
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50

DESSERT SELECTIONS

DOW’S 10 YEAR TAWNY PORT – Portugal 9/~

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

HANDCRAFTED COCKTAILS

DOPPELGÄNGER 14
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
SPARKLING PALOMA 13
Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit
OCEANSIDE 14
Hendrick’s Gin : Salted Simple Syrup : Fresh Lime Juice : Fresh Mint
THE (770) 14
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
LAVENDER MARGARITA 14
Casamigos Blanco Tequila: Cointreau : Lavender : Lime Juice
LEMON DROP MOJITO 13
Tito’s Handmade Vodka : St~Germain : Pineapple Juice : Mint
MIDNIGHT MARGARITA 14
Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt
KENTUCKY OLD FASHIONED 14
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 17/83 *(1 liter bottle)*
ROTH *ESTATE* – Alexander Valley 40
FRANCISCAN – Monterey County 45
STARMONT – Napa Valley 48
FOLEY JOHNSON *ESTATE* – Rutherford 80
HEITZ – Napa Valley 82
HONIG – Napa Valley 88
CAYMUS – Napa Valley 128
PAUL HOBBS – Napa Valley 130
MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 200

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
MARKHAM – Napa Valley 15/58
MINER *STAGECOACH VINEYARD* – Napa Valley 75

PINOT NOIR

A TO Z – Oregon 12/46
BÖEN – California 13/50
FLOWERS – Sonoma Coast 17/66
ELOUAN – Oregon 45
MEIOMI – California 48
THE FOUR GRACES – Willamette Valley 55
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 70
GARY FARRELL – Russian River Valley 75
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 98
MERRY EDWARDS – Russian River Valley 105

ZINFANDEL

SEGHESIO – Sonoma 12/46
ROSENBLUM “VINTNER’S CUVÉE” – California 30
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 58
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 72

OTHER INTERESTING REDS

DON NICANOR “NIETO SENETINER” MALBEC – Argentina 12/46
THE FOOTBOLT SHIRAZ – McLaren Vale, Australia 12/46
STAGS’ LEAP PETITE SYRAH – Napa Valley 65
THE PRISONER – California 85

ZERO-PROOF COCKTAILS

FAUX-JITO 11
Agave Nectar : Fresh Lime Juice : Mint : Fever Tree Club Soda
MR. WONDERFUL 11
Pom Wonderful Pomegranate Juice : Blackberry Syrup : Fresh Lime Juice
Fever Tree Club Soda
ROSEBERRY MULE 11
Agave Nectar : Blackberry Syrup : Fresh Lime Juice : Fever Tree Ginger Beer

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
POMEGRANATE MARTINI 16
Ketel One Vodka: Pomegranate Juice : Orange 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
CINDY’S LEMON DROP 16
Ketel One Citroen Vodka : Lemon Juice
THE PEAR 16
Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger
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.*