

SOUPS & STARTERS

- CHEF'S DAILY SOUP 9
- DEVEILED EGGS Sugar-cured bacon, homemade pickle relish 14
- GIUSEPPE'S MEATBALLS Homemade fennel sausage, parmesan, classic marinara 17
- SPINACH CON QUESO Tortilla chips 16
- FIRE-GRILLED ARTICHOKES Rémoulade (limited availability) 16
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19

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, tortilla strips, olives, 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, brioche bun, Monterey Jack 16
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, served all the way, brioche bun, Tillamook cheddar 18
- BIRMINGHAM GRILL® STEAK BURGER* Ground beef tenderloin & ribeye, Tillamook cheddar, grilled onions, brioche bun, Kiawah Island dressing 19
- FRENCH DIP* Thinly sliced, baguette, horseradish 24
- COUNTRY CLUB SANDWICH Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 17
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 17
- NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, brioche bun, ranch dressing 17
- PRIME RIB SANDWICH Au jus 28

STEAKS & PRIME RIB

- OUR STEAKS ARE FINISHED WITH MAÎTRE D’ BUTTER. 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 34
- STEAK MAUI* Marinated ribeye, smashed potatoes 49
- NEW YORK STRIP* Aged Certified Angus beef, NYO mac & cheese 48
- 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

- GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice 34 (lunch cut available until 4PM)
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (limited availability) MKT
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 34
- 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 cole slaw 24
- OLD WORLD LASAGNA Homemade fennel sausage, marinara, creamy ricotta, mozzarella, parmesan 22
- PORK CHOP Hardwood-grilled, apricot glaze, broccoli, smashed potatoes 31
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 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 | Seasonal Vegetable

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. Helpful Dining Guidelines at jalexanders.com.

Some items served at this establishment may contain imported seafood. Ask for more information.

WINES WE LOVE TO DRINK

THE PRISONER CHARDONNAY – Carneros 18/70
HONIG SAUVIGNON BLANC – Napa Valley 15/58
FLEUR DE MER ROSÉ – Côtes de Provence 14/46
FLOWERS CHARDONNAY – Sonoma Coast 75
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 95
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 16/62
BÖEN PINOT NOIR – California 13/50
8 YEARS IN THE DESERT *BY ORIN SWIFT* RED BLEND – California 65
HALL CABERNET SAUVIGNON – Napa Valley 78
ETUDE *GRACE BENOIST RANCH* PINOT NOIR – Carneros 72

WHITES

CHAMPAGNE & SPARKLING

MIONETTO PROSECCO – Treviso DOC 12/46
DOMAINE CHANDON – California 12/46
MUMM BRUT PRESTIGE – Napa County 50
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 95

CHARDONNAY

CHALK HILL – Russian River Valley 14/54
ROMBAUER – Carneros 17/66
THE PRISONER – Carneros 18/70
J. LOHR “ARROYO VISTA” – Monterey 42
FERRARI–CARANO *TRÉ TERRE* – Russian River Valley 48
FRANCISCAN – Montrey County 52
CATENA – Mendoza, Argentina 52
DAOU – Napa Valley 55
GARY FARRELL – Russian River Valley 55
MER SOLEIL “SILVER” – Monterey County 58
FLOWERS – Sonoma Coast 75
JORDAN – Russian River Valley 92

SAUVIGNON BLANC / FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 15/58
FERRARI–CARANO FUMÉ BLANC – Sonoma County 35
SILVERADO *MILLER RANCH* – Yountville, Napa Valley 50
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 57
CAKEBREAD CELLARS – North Coast 75

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 12/46
DR. LOOSEN “DR. L” RIESLING – Germany 12/46
SCHLOSS VOLLRADS RIESLING QBA – Rheingau, Germany 14/54
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50
CONUNDRUM WHITE TABLE WINE – California 48
SANTA MARGHERITA PINOT GRIGIO – Valdadige, Itlay 60

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
PRICKLY PEAR MARGARITA 16
Teremana Blanco Tequila : Made-n-House Sweet and Sour : Desert Pear
HUMMINGBIRD 16
Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños
CUCUMBER MARTINI 16
Hendrick’s Gin : Dry Vermouth : Cucumber
THE SPARKLING ROSE 16
Avión Silver Tequila : Grapefruit Juice : Sparkling Wine
FLEUR–DE–LIS 16
Tito’s Handmade Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
RED–HEADED RITA 16
Avión Silver Tequila : Pomegranate Juice

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

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/46
DAOU – Paso Robles 15/58
AUSTIN HOPE – Paso Robles 16/62
ROTH *ESTATE* – Alexander Valley 48
HONIG – Napa Valley 75
HALL – Napa Valley 78
STARMONT – Napa Valley 85
FAUST – Napa Valley 100
GROTH – Oakville, Napa Valley 115
PAPILLON *BY ORIN SWIFT* – Napa Valley 120
LANCASTER *ESTATE RED* – Alexander Valley 120
CAYMUS – Napa Valley 125
CADE *ESTATE* – Howell Mountain 190
QUINTESSA – Napa Valley 225

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
WENTE “SANDSTONE” – Livermore Valley 13/50
DUCKHORN – Napa Valley 85

PINOT NOIR

A TO Z – Oregon 12/46
BÖEN – California 13/50
ANGELS INK – Monterey, California 14/54
ANGELINE – Mendocino County 40
CHALK HILL – Sonoma Coast 42
ELOUAN – Oregon 45
THE FOUR GRACES – Willamette Valley 45
LINCOURT *LINDSAY’S* – Sta. Rita Hills 45
BENTON LANE – Willamette Valley 50
REX HILL – Willamette Valley 58
ETUDE *GRACE BENOIST RANCH* – Carneros 72
BELLE GLOS *LAS ALTURAS* – Monterey County 80

ZINFANDEL

FOUR VINES “OLD VINE” CUVÉE’ – California 12/46
SALDO – California 15/58
SEGHESIO – Sonoma 50
RIDGE *LYTTON SPRINGS* – Sonoma County 92

OTHER INTERESTING REDS

SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 13/50
DON NICANOR “NIETO SENETINER” MALBEC – Argentina 13/50
THE PRISONER RED BLEND – California 18/70
STAGS’ LEAP PETITE SYRAH – Napa Valley 62
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 65

DESSERT SELECTIONS

SANDEMAN RUBY 3 OZ. – Portugal 10/~

HANDCRAFTED COCKTAILS

KENTUCKY OLD FASHIONED 15
Bulleit Bourbon : Regan’s Orange Bitters : Angostura Bitters : Candied Cherry
SPARKLING PALOMA 14
Teremana Blanco Tequila : Gran Gala : Tres Agave Nectar : Lime Juice
Fever Tree Sparkling Pink Grapefruit
SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
VODKA MULE 13
Tito’s Handmade Vodka : Fresh Lime : Fever Tree Ginger Beer
THE (205) 15
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
THE MATADOR 14
Corazón Reposado Tequila : Honey Syrup : Fresh Lime Juice : Lime Zest
LEMON DROP MOJITO 13
Wheatley Vodka : St~Germain : Pineapple Juice : Mint
DOPPELGÄNGER 15
Bulleit Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
Olives and Candied Cherries by Filthy Food.