

SOUPS & STARTERS

DAILY FEATURED SOUP 9

MEXICO CITY SPINACH CON QUESO Tortilla chips 16

MR. JACK’S CRISPY CHICKEN Hand-breaded, French fries 16

SMOKED SALMON DIP House smoked, dill tarter sauce, toast points (limited availability) 16

FIRE–GRILLED ARTICHOKEs Rémoulade 17

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 13

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

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 13

CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumbers, bacon, cheese, cornbread croutons, ranch dressing 20

GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 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. ALL BURGERS & SANDWICHES SERVED WITH FRENCH FRIES.

VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack 16

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

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

PRIME RIB SANDWICH* Au jus 28

FRENCH DIP* Thinly sliced, baguette, horseradish 25

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

COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 17

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

KANSAS CITY STRIP* Certified Angus Beef ®, NYO mac & cheese 49

STEAK MAUI* Marinated ribeye, smashed potatoes 49

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 50

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



SEAFOOD & SPECIALTIES

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

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

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

TROUT ALMONDINE* Mustard beurre blanc, toasted almonds, broccoli, couscous 30

CILANTRO SHRIMP* Grilled shrimp, cilantro oil, cajun spices, rice, Southern coleslaw 28

ROTISSERIE CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25

MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 23

RATTLESNAKE PASTA Southwestern spices, peppers, chicken 23

PORK TENDERLOIN Grilled cured in-house, Thai “Bang Bang” sauce, smashed potatoes 28

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

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDES

French Fries | Southern Cole Slaw | Broccoli | Black Beans & Rice | 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. Proper dress required. Gentlemen, please remove hats and caps. Helpful Dining Guidelines at jalexanders.com.

WINES WE LOVE TO DRINK

- LUMINORE *BY LA MARCA* PROSECCO – Valdobbiadene, Italy 16/62
- ROMBAUER CHARDONNAY – Carneros 20/78
- FLOWERS CHARDONNAY – Sonoma Coast 92
- Craggy Range *TE MUNA* SAUVIGNON BLANC – Marlborough, New Zealand 16/62
- AIX ROSÉ – Côteaux d’Aix-en-Provence, France 15/58
- DAOU CABERNET SAUVIGNON – Paso Robles 16/62
- HONIG CABERNET SAUVIGNON – Napa Valley 70
- BELLE GLOS “BALADE” PINOT NOIR – Santa Barbara County 19/74
- ARGYLE *RESERVE* PINOT NOIR – Willamette Valley 85
- CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH – California 85

WHITES

CHAMPAGNE & SPARKLING

- GRUET BRUT – New Mexico 14/54
- PIPER SONOMA BRUT NV – Sonoma County 15/58
- LUMINORE *BY LA MARCA* PROSECCO – Valdobbiadene, Italy 16/62
- TAITTINGER – Reims, France 90
- VEUVE CLICQUOT YELLOW LABEL – Reims, France 105

CHARDONNAY

- ST. FRANCIS – Sonoma 13/50
- CHALK HILL – Sonoma Coast 14/54
- ROMBAUER – Carneros 20/78
- MER SOLEIL SILVER “UNOAKED” – Monterey County 45
- THE PRISONER – Carneros 60
- CAKEBREAD CELLARS – Napa Valley 90
- FLOWERS – Sonoma Coast 92

SAUVIGNON BLANC

- DASHWOOD – Marlborough, New Zealand 13/50
- Craggy Range *TE MUNA* – Marlborough, New Zealand 16/62
- HONIG – Napa Valley 50
- CAKEBREAD CELLARS – Napa Valley 70

OTHER WHITES & ROSÉ

- AIX ROSÉ – Côteaux d’Aix-en-Provence, France 15/58
- CHATEAU STE. MICHELLE RIESLING – Columbia Valley 13/50
- DR. LOOSEN RIESLING – Mosel, Germany 13/50
- BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 13/50
- SANTA MARGHERITA PINOT GRIGIO – Valdadige, Italy 65

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
- THE SPARKLING ROSE 16
Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine
- POMEGRANATE MARTINI 16
Ketel One Vodka : Pomegranate Juice : Orange Juice
- PEAR MARTINI 16
Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger
- FLEUR–DE–LIS 16
Wheatley Vodka : St~Germain : Grapefruit : Sparkling Wine
- RED–HEADED RITA 16
El Mayor Blanco Tequila : Pomegranate Juice
- CINDY’S LEMON DROP 16
Ketel One Citroen Vodka : Lemon Juice
- ENGLISH MARTINI 16
Martin Miller’s Gin : Cucumber : Fresh Mint

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

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 19/74
- FRANCISCAN – California 55
- HONIG – Napa Valley 70
- AUSTIN HOPE – Paso Robles 100
- GROTH – Oakville, Napa Valley 110
- MT. VEEDER – Napa Valley 120
- CHATEAU MONTELENA – Napa Valley 150
- CAYMUS – Napa Valley 160
- PAUL HOBBS – Napa Valley 200
- SILVER OAK – Napa Valley 290
- CAYMUS SPECIAL SELECTION – Napa Valley 320

MERLOT

- J. LOHR “LOS OSOS” – Paso Robles 13/50
- FERRARI–CARANO – Sonoma County 45
- MARKHAM – Napa Valley 50
- DUCKHORN VINEYARDS – Napa Valley 100

PINOT NOIR

- BÖEN – California 13/50
- A TO Z – Oregon 14/54
- BELLE GLOS “BALADE” – Santa Barbara County 19/74
- ELOUAN – Oregon 45
- ANGELS INK – Monterey, California 48
- CHALONE *ESTATE* – Chalone AVA 50
- SIDURI – Willamette Valley 55
- THE FOUR GRACES – Willamette Valley 60
- ARGYLE *RESERVE* – Willamette Valley 85

ZINFANDEL

- PREDATOR “OLD VINE” – Lodi 13/50
- JOEL GOTT – California 14/54
- RIDGE *LYTTON SPRINGS* – Sonoma 85

OTHER INTERESTING REDS

- ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 14/54
- THE TROUBLEMAKER RED BLEND – Central Coast 14/54
- CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH – California 85
- THE PRISONER – California 100
- MOLLYDOOKER “BLUE EYED BOY” – McLaren Vale, South Australia 105

HANDCRAFTED COCKTAILS

- THE ESSENTIAL 14
Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus
- SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
- OCEANSIDE 14
Gray Whale Gin : Salted Simple Syrup : Fresh Lime Juice : Fresh Mint
- THE “CAPONE” 15
Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters
- ELDERFLOWER MOJITO 13
Bacardi Light Rum : St~Germain : Fresh Mint
- THE (913) 15
Bulleit Rye Whiskey : Bittermens Elemakule Tiki Bitters : Blueberry Jam
Fever Tree Ginger Beer
- LEMON DROP MOJITO 13
Wheatley Vodka : St~Germain : Mint : Pineapple Juice
- DOPPELGÄNGER 15
Bulleit Bourbon : Disaronno : Fever Tree Ginger Ale
- THE MATADOR 14
Corazón Reposado Tequila : Honey Syrup : Fresh Lime Juice : Lime Zest
- VODKA MULE 14
Tito’s Handmade Vodka : Fresh Lime Juice : Fever Tree Ginger Beer