

STARTERS

- SPINACH CON QUESO Pico de gallo, tortilla chips 15
- FIRE-GRILLED ARTICHOKEs Rémoulade (*limited availability*) 16
- GIUSEPPE'S MEATBALLS Homemade Fennel sausage, parmesan, classic marinara 17
- CRISPY CALAMARI Classic marinara 18
- CRAB DIP Old Bay seasoned, jalapeño three cheese blend, grilled bread 20
- AVOCADO BOMB* Hand-cut Hawaiian tuna, crispy wontons 21

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
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 18
- THAI KAI SALAD Roasted chicken, artisan greens, peanuts, cilantro vinaigrette, Thai peanut sauce 18
- ASIAN AHI TUNA SALAD Seared rare, mixed greens, wasabi, cilantro vinaigrette 24

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 18
- FRENCH DIP* Thinly sliced, baguette, horseradish 24
- NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing 17
- 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.

WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED 'MEDIUM WELL' OR ABOVE.

- STEAK 'N' FRIES* French Brasserie style, maître d' butter 33
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 47
- 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. 39

SEAFOOD

- TODAY'S FRESH SEAFOOD SELECTION MKT
- PECAN ENCRUSTED TROUT* Pan-fried, Dijon mustard sauce, broccoli 31
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries (*limited availability*) MKT
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, broccoli 34
- CILANTRO SHRIMP Cajun jumbo shrimp, cilantro oil, cajun spices, couscous, Southern cole slaw 28
- GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 31

SPECIALTIES

- RAFFAELE'S LASAGNA Homemade fennel sausage, marinara, creamy ricotta, mozzarella, parmesan 23
- OVEN ROASTED CHICKEN 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 24
- ROASTED PORK CHOP Hardwood-grilled, apricot glaze, smashed red potatoes, broccoli 29
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 31
- ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

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 | Street Corn

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.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 13/50

QUILT– Napa Valley 17/66

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

CHATEAU ST. JEAN “KNIGHTS VALLEY” – Sonoma County 70

HONIG – Napa Valley 90

FAUST – Napa Valley 98

FOLEY JOHNSON *ESTATE* – Napa Valley 100

CHALK HILL *ESTATE RED* – Chalk Hill 105

PAPILLON *BY ORIN SWIFT* – Napa Valley 140

GHOST BLOCK *ESTATE* – Oakville, Napa Valley 145

CAYMUS VINEYARDS – Napa Valley 170

CADE *HOWELL MOUNTAIN* – Napa Valley 220

SILVER OAK – Napa Valley 240

MERLOT

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

MARKHAM – Napa Valley 14/54

DUCKHORN – Napa Valley 95

PINOT NOIR

ELOUAN – Oregon 13/50

THE FOUR GRACES – Willamette Valley 15/58

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

ETUDE *GRACE BENOIST RANCH* – Carneros 70

BELLE GLOS *CLARK & TELEPHONE* – Santa Barbara County 75

GARY FARRELL – Russian River Valley 80

FLOWERS – Sonoma Coast 85

DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 115

MERRY EDWARDS – Russian River Valley 130

ROCHIOLI *ESTATE* – Russian River Valley 155

ZINFANDEL

SEGHESIO – Sonoma County 14/54

ROMBAUER – Carneros, Napa Valley 68

FROG’S LEAP – Napa Valley 75

OTHER INTERESTING REDS

DON NICANOR *BARREL SELECT* “NIETO SENETINER” MALBEC – Mendoza, Argentina 13/50

GAJA CA’MARCANDA “PROMIS” – Toscana, Italy 17/66

CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley 18/75

THE PRISONER – Napa Valley 19/74

ABSTRACT *BY ORIN SWIFT* – California 65

8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 80

MASSOLINO BAROLO – Piedmonte, Italy 100

HANDCRAFTED MARTINIS \$15

THE DUKE

Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

CINDY’S LEMON DROP

Ketel One Citroen Vodka : Lemon Juice

‘21’ MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

CUCUMBER MARTINI

Hendrick’s Gin : Cucumber

HUMMINGBIRD

Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños

FLEUR–DE–LIS

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

RED–HEADED RITA

El Mayor Blanco Tequila : Pomegranate Juice

Olives and Candied Cherries by Filthy Food.

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46

LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50

LUMINORE *BY LA MARCA PROSECCO* – Valdobbiadene, Italy 14/54

MUMM NAPA BRUT PRESTIGE – Napa Valley 50

DUVAL–LEROY BRUT RESERVE – Á Vertus, France 100

VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 140

CHARDONNAY

MER SOLEIL SILVER “UNOAKED” – Monterey 12/46

CHALK HILL – Russian River Valley 13/50

ROMBAUER – Carneros, Napa Valley 18/70

WENTE VINEYARDS – Central Coast 35

FERRARI–CARANO *TRÈ TERRE* – Russian River Valley 50

THE PRISONER – Carneros 60

MANNEQUIN *BY ORIN SWIFT* – California 70

ZD – Carneros 78

CAKEBREAD CELLARS – Napa Valley 80

FLOWERS – Sonoma Coast 85

PATZ & HALL *DUTTON RANCH* – Russian River Valley 87

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46

HONIG – Napa Valley 14/54

CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 45

CAKEBREAD CELLARS – Napa Valley 62

OTHER WHITES & ROSÉS

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

FERRARI–CARANO PINOT GRIGIO – Sonoma County 13/50

CHATEAU STE. MICHELLE RIESLING – Columbia Valley 12/46

SCHLOSS VOLLARDS RIESLING – Germany 13/50

MINUTY M ROSÉ – Côtes de Provence 13/50

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 42

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45

DESSERT SELECTIONS

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

COCKBURN’S 10 YEAR OLD TAWNY PORT – Portugal 14/~

We proudly pour a 7 ounce glass of wine.

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

Corkage fee, \$25.

HANDCRAFTED COCKTAILS

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

THE ESSENTIAL *BY CLAIRE BENNETT* 13

Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus

DOPPELGÄNGER 14

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

SPARKLING PALOMA 13

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

KENTUCKY OLD FASHIONED 14

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

MIDNIGHT MARGARITA 14

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

VODKA MULE 12

Wheatley Vodka : Fever Tree Ginger Beer