

## STARTERS

CHICKEN PASTA SOUP 7

DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 12

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 14

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 17

SMOKED SALMON DIP Smoked in-house (LA) 14

FIRE-GRILLED ARTICHOKEs Seasoned with herb butter, served with rémoulade 15

STEAK ROLLS With Chimichurri sauce and spicy Ranch dressing 18

## SALADS

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers and croutons 11

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 11

GRILLED CHICKEN SALAD Tortilla strips, feta cheese, olives, tomatoes with white wine vinaigrette 17

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 18

THAI KAI SALAD Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 17

ASIAN AHI TUNA SALAD\* Seared rare with field greens, wasabi in a cilantro vinaigrette 21

## BURGERS & SANDWICHES

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

VEGGIE BURGER Made in-house, topped with Monterey Jack 15

OLD FASHIONED CHEESEBURGER\* Toasted egg washed bun served all the way with Tillamook cheddar 15

FRENCH DIP\* Thinly sliced roasted prime rib on a toasted baguette with creamy horseradish 20

HYDE PARK Grilled chicken breast topped with Monterey Jack 15

## 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\* A French Brasserie style steak with garlic, served with french fries 31

STEAK MAUI\* Marinated ribeye with smashed potatoes 42

NEW YORK STRIP\* Aged beef with NYO mac & cheese 41

FILET MIGNON WITH BÉARNAISE\* Center cut, baked potato 42

SLOW ROASTED PRIME RIB\* Aged Mid-Western beef served au jus with smashed potatoes 33

## SPECIALTIES

TODAY'S FEATURED FISH We offer a wide selection of fresh paneed or hardwood grilled seafood everyday MKT

GRILLED SALMON\* Fresh cold water salmon 29

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 21

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and cole slaw 21

BAYOU PASTA Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers 27

RATTLESNAKE PASTA Southwestern spices, peppers and chicken 21

GRILLED PORK TENDERLOIN\* Cured in-house with Thai "Bang Bang" sauce and smashed potatoes 23

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 30

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 7

## SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice

Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

## HOUSEMADE DESSERTS

Suggested tableside by server.

# REDS

## CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 10/34  
JOSEPH CARR – Napa Valley 14/48  
THREE RIVERS – Columbia Valley 15/51  
ROTH *ESTATE* – Alexander Valley 48  
STARMONT – Napa Valley 50  
CLOS PEGASE – Napa Valley 60  
AUSTIN HOPE – Paso Robles 65  
SEQUOIA GROVE – Napa Valley 68  
HONIG – Napa Valley 70  
SILVERADO VINEYARDS – Napa Valley 72  
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 75  
HALL VINEYARDS – Napa Valley 85  
CHALK HILL *ESTATE RED* – Chalk Hill 100  
CAYMUS – Napa Valley 120  
LANCASTER *ESTATE* – Alexander Valley 120  
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 140

## MERLOT

WENTE “SANDSTONE” – San Francisco Bay 10/34  
J. LOHR “LOS OSOS” – Paso Robles 11/37  
ROTH *ESTATE* – Sonoma County 37  
FERRARI-CARANO – Sonoma County 45  
MARKHAM – Napa Valley 50  
SHAFER – Napa Valley 85

## PINOT NOIR

LUCKY STAR – California 10/34  
ANGELS INK – Monterey County 12/41  
ELOUAN – Oregon 13/44  
ARGYLE – Willamette Valley 14/48  
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 42  
THE FOUR GRACES – Willamette Valley 48  
CHALONE *ESTATE* – Chalone AVA 45  
MEIOMI – California 50  
SOLENA GRANDE CUVÉE – Willamette Valley 50  
BELLE GLOS *LAS ALTURAS* – Santa Lucia Highlands 60  
GARY FARRELL – Russian River Valley 65  
FLOWERS – Sonoma Coast 75  
SIDURI – Russian River Valley 88

## ZINFANDEL

JOEL GOTT – California 12/41  
RAVENSWOOD – Sonoma County 42  
RIDGE *GEYSERVILLE* – Alexander Valley 55

## OTHER INTERESTING REDS

SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 11/37  
TILIA MALBEC/SYRAH – Argentina 11/37  
BROQUEL MALBEC – Argentina 12/41  
THE PRISONER – California 16/54  
SHOO FLY SHIRAZ – South Australia 30  
SKYSIDE RED BLEND – North Coast 37  
SEBASTIANI “GRAVEL BED” – Sonoma County 40  
ROTH “HERITAGE” – Sonoma County 45  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 65  
FRANCISCAN MAGNIFICAT MERITAGE – Napa Valley 70

# HANDCRAFTED MARTINIS \$15

## HAVANA MARTINI

Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters

## ‘21’ MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

## PEAR MARTINI

Grey Goose La Poire Vodka : Domain de Canton Ginger : Candied Ginger

## THE DUKE

Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

## FLEUR-DE-LIS

Rain Organic Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

## RED-HEADED RITA

El Mayor Blanco Tequila : Pomegranate Juice

## CINDY’S LEMON DROP

Ketel One Citroen Vodka : Lemon Juice

## ENGLISH MARTINI

Sipsmith Gin : Cucumber : Fresh Mint

## THE SPARKLING ROSE

Corzo Silver Tequila : Grapefruit Bitters : Sparkling Wine

## MARTINI AU CHOCOLAT

Grey Goose Vodka : French Vanilla : Godiva Dark Chocolate Liqueur

## POMEGRANATE MARTINI

Ketel One Vodka : Pomegranate Juice : Orange Juice

## ESPRESSO MARTINI

Stolichnaya Vanil Vodka : Espresso : Kahlúa : Bailey’s Irish Cream

# WHITES

## CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 10/34  
LUMINORE *BY LA MARCA PROSECCO* – Valdobbiadene, Italy 10/34  
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 12/41  
MUMM “BRUT PRESTIGE” – Napa Valley 45  
TAITTINGER – Á Reims, France 70

## CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley 10/37  
ST. FRANCIS – Sonoma 12/41  
CHALK HILL – Russian River Valley 14/48  
THE PRISONER – Carneros 16/54  
LINCOURT “STEEL” – Sta. Rita Hills 35  
CHALONE *ESTATE* – Chalone AVA 37  
CATENA – Mendoza, Argentina 40  
SKYSIDE – North Coast 42  
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 45  
CHATEAU STE. MICHELLE *CANOE RIDGE* – Horse Heaven Hills 47  
FERRARI-CARANO – Sonoma County 50  
GARY FARRELL – Russian River Valley 55  
ROMBAUER – Carneros 60  
PINE RIDGE “DIJON CLONES” – Carneros 62  
PATZ & HALL – Napa / Sonoma 65  
CAKEBREAD CELLARS – Napa Valley 70  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 85

## SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/37  
HONIG – Napa Valley 12/41  
VAVASOUR – Marlborough, New Zealand 32  
KIM CRAWFORD – Marlborough, New Zealand 35  
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 45  
CAKEBREAD CELLARS – Napa Valley 50

## OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 10/34  
CHATEAU STE. MICHELLE RIESLING – Columbia Valley, Washington 10/34  
LUCIEN ALBRECHT *RESERVE RIESLING* – Alsace, France 12/41  
FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 12/41  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 12/41  
CONUNDRUM WHITE TABLE WINE – California 40  
SANTA MARGHERITA PINOT GRIGIO – Valdadige, Italy 45

**J. ALEXANDER’S**  
RESTAURANT

# HANDCRAFTED COCKTAILS

## THE OUTLIER 13

Buffalo Trace Single Barrel Whiskey : Sugar Cubes : Peychaud’s & Lemon Bitters

## ELDERFLOWER MOJITO 12

Mt. Gay Rum : St~Germain : Fresh Mint

## THE “CAPONE” 13

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

## SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

## OLD NUMBER FIVE 13

Belle Meade Bourbon : Aperol : Bitters : Brown Sugar Syrup : Fever Tree Tonic

## THE (937) 13

Knob Creek Rye Whiskey : Bittermens Bitters : Blueberry Jam

## Fever Tree Ginger Beer

## KNICKERBOCKER 13

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

## WHALE FLOWER 12

Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda

## DOPPELGÄNGER 13

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

## VODKA MULE 11

Wheatley Vodka : Fever Tree Ginger Beer

## KENTUCKY OLD FASHIONED 15

E.H. Taylor Single Barrel Bourbon : Angostura Bitters : Regan’s Orange Bitters

## THE CONFIDENTIAL 13

Belle Meade Bourbon : Allspice : Regan’s Orange Bitters : Brown Sugar Syrup

*Olives and Candied Cherries by Filthy Food.*