

SOUPS & STARTERS

CHICKEN PASTA SOUP 7

MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 14

FIRE-GRILLED ARTICHOKE – Seasoned with herb butter, served with rémoulade 14

SALADS

ALEX'S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons 10

ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 10

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

ASIAN AHI TUNA SALAD* – Seared rare with field greens, wasabi in a cilantro vinaigrette 20

BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

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

OLD FASHIONED CHEESEBURGER* – Certified Angus Beef® with Tillamook cheddar 15

STEAK BURGER* – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 16

FRENCH DIP* – Sliced Prime Rib, baguette and horseradish 19

HYDE PARK – Grilled chicken breast topped with Monterey Jack 15

FRESH FISH SANDWICH – Cut fresh daily with french fries 17

STEAKS & PRIME RIB

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

STEAK 'N' FRIES* – A French Brasserie style steak with garlic, Maître d' butter and french fries 29

STEAK BRAZZO* – Marinated pieces of filet mignon in a wild mushroom Madeira sauce with "Smashed Potatoes" 29

STEAK MAUI* – Marinated ribeye with "Smashed Potatoes" 39

NEW YORK STRIP* – Aged Certified Angus Beef® with NYO mac & cheese 38

FILET MIGNON* – Center cut, baked potato 39

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 panéed or hardwood grilled seafood everyday ☉

GRILLED SALMON* – Fresh cold water salmon 26

AHI TUNA FILET* – Topped with wasabi mayonnaise. Served with "Smashed Potatoes," tomatoes and a Toro dipping sauce 30

CILANTRO SHRIMP – Black Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 25

CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) ☉

ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with "Smashed Potatoes" 20

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

RATTLESNAKE PASTA – Southwestern spices, peppers and chicken 20

BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 29

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 5

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.

*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.

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

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

SEBASTIANI – Alexander Valley 12/39*
THREE RIVERS – Columbia Valley 14/46*
JOSEPH CARR – Napa Valley 15/49
STARMONT – Napa Valley 45
ROTH *ESTATE* – Sonoma County 48*
MT. VEEDER – Napa Valley 60
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 70*
JOSEPH PHELPS – Napa Valley 75
FERRARI-CARANO – Alexander Valley 80
CHALK HILL *ESTATE RED* – Chalk Hill 85*
GROTH – Oakville, Napa Valley 85
FRANK FAMILY – Napa Valley 90
RIDGE *ESTATE* – Santa Cruz 100
RAMEY – Napa Valley 105
BURLY – Napa Valley 110
FAUST – Napa Valley 115
CAYMUS – Napa Valley 120
KULETO *ESTATE* – Napa Valley 125*
LANCASTER *ESTATE* – Alexander Valley 150*
NICKEL & NICKEL *SULLENGER VINEYARD* –
Oakville, Napa Valley 160
SEBASTIANI “CHERRY BLOCK” – Sonoma County 180*

MERLOT

THE VELVET DEVIL – Washington State 9/28
WENTE “SANDSTONE” –
Livermore Valley/San Francisco Bay 11/35
CHATEAU ST. JEAN – California 34
FERRARI-CARANO – Sonoma County 40
MARKHAM – Napa Valley 40
GRGICH – Napa Valley 65
DUCKHORN – Napa Valley 90

PINOT NOIR

LUCKY STAR – California 9/28
ELOUAN – Oregon 13/42
FLOWERS – Sonoma Coast 17/56
MEIOMI – California 42
CHALK HILL – Sonoma Coast 45*
CHALONE *ESTATE* – Chalone AVA 45*
THE FOUR GRACES – Willamette Valley 50*
TWO SISTERS *LINDSAY’S VINEYARD* – Sta. Rita Hills 50*
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 55*
PENNER-ASH – Willamette Valley 55
DOMAINE DROUHIN Dundee Hills – Oregon 62
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 65*
GARY FARRELL – Russian River Valley 65
FRANK FAMILY – Carneros 72
MORGAN *DOUBLE L VINEYARD* – Santa Lucia Highlands 80
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 90
FLOWERS *SEA VIEW RIDGE* – Sonoma Coast 90

ZINFANDEL

ROSENBLUM “VINTNER’S CUVÉE” – California 11/35
KLINKER BRICK “OLD VINE” –
Lodi, Mokelumne River AVA 12/39
FROG’S LEAP – Rutherford, Napa Valley 50
HENDRY BLOCK 7 & 22 – Napa Valley 65
RIDGE *GEYSERVILLE* – Sonoma County 70

OTHER INTERESTING REDS

SHOOFLY SHIRAZ – South Australia 10/32
YANGARRA *ESTATE SHIRAZ* –
McLaren Vale, South Australia 10/32
TRAPICHE “BROQUEL” MALBEC –
Mendoza, Argentina 11/35
SKY SIDE RED BLEND – North Coast 13/42
DON NICANOR “NIETO SENETINER” MALBEC –
Argentina 40*
THE PRISONER – Napa Valley 60

WHITES

CHAMPAGNE & SPARKLING

DOMAINE CHANDON BRUT – California 11/34
GLORIA FERRER BLANC DE NOIR –
Sonoma County 40
LOUIS ROEDERER BRUT PREMIER –
Reims, France 70
TAITTINGER BRUT – Reims, France 95

CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley 9/28
STARMONT – Carneros 13/42
CHALK HILL – Sonoma Coast 14/46*
CHATEAU STE. MICHELLE – Columbia Valley 30
CATENA – Mendoza, Argentina 35
CHALONE *ESTATE* – Chalone AVA 40*
CLOS PEGASE *MITSUKO’S VINEYARD* – Carneros 40
LINCOURT “STEEL” – Sta. Rita Hills 40*
SKYSIDE – NORTH COAST 40
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 42*
MER SOLEIL “SILVER” UNOAKED –
Monterey County 42
MATANZAS CREEK – Sonoma 45
GARY FARRELL – Russian River Valley 50
ROMBAUER – CARNEROS 58
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 60*
PATZ & HALL – Sonoma Coast 60
TWO SISTERS *COURTNEY’S VINEYARD* –
Sta. Rita Hills 60*
FERRARI-CARANO *RESERVE* –
Napa Valley, Carneros 65
CAKEBREAD CELLARS – Napa Valley 68
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70*
CHATEAU MONTELENA – Napa Valley 72
LEWIS CELLARS – Russian River Valley 75
PAUL HOBBS – Russian River Valley 90

SAUVIGNON BLANC & FUMÉ BLANC

CLIFFORD BAY – New Zealand 10/32*
HONIG – Napa Valley 12/39
NOBILO – Marlborough, New Zealand 30
ROTH *ESTATE* – Alexander Valley 30*
FERRARI-CARANO FUMÉ BLANC –
Sonoma County 38
GROTH – Napa Valley 40
CRAGGY RANGE *TE MUNA ROAD VINEYARD* –
Martinborough, New Zealand 42
CAKEBREAD CELLARS – Napa Valley 57

OTHER WHITES & ROSE

FLUER DE MER ROSÉ – Côtes du Luberon 9/28
DR. LOOSEN RIESLING – Mosel, Germany 9/28
CLEAN SLATE RIESLING – Mosel, Germany 10/32
CAPOSALDO PINOT GRIGIO – Italy 10/32
TRAMIN PINOT GRIGIO – Alto Adige, Italy 35
THE FOUR GRACES PINOT GRIS –
Willamette Valley 35*
SCHLOSS VOLLRADS RIESLING –
Rhinegau, Germany 35
CONUNDRUM WHITE TABLE WINE – California 40
SANTA MARGHERITA PINOT GRIGIO – Italy 45

DESSERT SELECTIONS

FONSECA ‘BIN 27’ 375 ML BOTTLE – Portugal 8/

J. ALEXANDER’S
RESTAURANT

HANDCRAFTED COCKTAILS

THE "CAPONE" 12

Bulleit Rye Whiskey : Fernet Branca
Angostura Bitters

ELDERFLOWER MOJITO 9

Bacardi Light Rum : St~Germain : Fresh Mint

THE (419) 12

Bulleit Rye Whiskey : Bittermens Bitters
Blueberry Jam : Fever Tree Ginger Beer

THAI MARGARITA 12

El Mayor Tequila : St~Germain : Fresh Basil

KNICKERBOCKER 12

Maker's Mark Bourbon : Angostura Bitters
Luxardo Cherry

THE SPARKLING ROSE 12

Avion Silver Tequila : Grapefruit Bitters
Sparkling Wine

DOPPELGÄNGER 12

Maker's Mark Bourbon : Disaronno
Luxardo Cherry : Fever Tree Ginger Ale

MOSCOW MULE 9

Tito's Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 12

Bulleit Whiskey : Angostura Bitters
Regan's Orange Bitters

VANILLA SKY 9

Stoli Vanil : Crème de Violette : Lemon Juice
Fever Tree Club Soda

HANDCRAFTED MARTINIS \$14

HALF PAST THREE

Wheatley Vodka : Green Tea : Clover Honey Syrup

'21' MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

PEAR MARTINI

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

THE DUKE

Classic Martini : Bombay Sapphire Gin or
Grey Goose Vodka

FLEUR-DE-LIS

Prairie 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

Plymouth English Gin : Cucumber : Fresh Mint

POMEGRANATE MARTINI

Ketel One Vodka : Pomegranate Juice : Orange Juice

ESPRESSO MARTINI

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

MARTINI AU CHOCOLAT

Grey Goose Vodka : Godiva White Chocolate Liqueur
French Vanilla