

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 16

FIRE-GRILLED ARTICHOKE Seasoned with herb butter. With rémoulade (LA) 15

SMOKED SALMON DIP Smoked in-house 15

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 17

SALADS

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers and croutons 12

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 12

GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes with white wine vinaigrette 18

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 19

THAI KAI SALAD Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 18

ASIAN AHI TUNA SALAD* Seared rare with field greens, wasabi, in a cilantro vinaigrette 23

BURGERS, SANDWICHES & TACOS

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

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

OLD FASHIONED CHEESEBURGER* with Tillamook cheddar 17

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 17

FRENCH DIP* Sliced Prime Rib, baguette and horseradish 21

HYDE PARK Grilled chicken breast topped with Monterey Jack 17

STEAK* (OR CHICKEN) TACOS Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 17

SHRIMP TACOS Crispy shrimp, lettuce, pico de gallo, jalapeño ranch 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 'MEDIUM WELL' OR ABOVE.

STEAK 'N' FRIES* French Brasserie style steak with garlic, served with french fries 31

NEW YORK STRIP* Aged beef with NYO mac & cheese 43

STEAK MAUI* Marinated ribeye with smashed potatoes 44

FILET MIGNON WITH BÉARNAISE* Center cut, baked potato 42

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with smashed potatoes 37

SPECIALTIES

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

GRILLED SALMON* Fresh cold water salmon MKT

AHI TUNA FILET* With wasabi mayonnaise, a Toro dipping sauce and served with smashed potatoes and ripened tomatoes 32

CILANTRO SHRIMP Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 26

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 22

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and Southern cole slaw 23

RATTLESNAKE PASTA Southwestern spices, peppers and chicken 21

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 31

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

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

Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Black Beans and Rice

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3.5 per person

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON – California 11/37
JOSEPH CARR – Napa Valley 15/51
FOLEY JOHNSON *ESTATE* – Rutherford 16/54
ROTH *ESTATE* – Alexander Valley 40
FRANCISCAN – Monterey County 45
STARMONT – Napa Valley 48
HEITZ – Napa Valley 62
HONIG – Napa Valley 80
CHALK HILL *ESTATE RED* – Chalk Hill 85
KULETO *ESTATE* – Napa Valley 95
GRGICH HILLS – Napa Valley 107
LEWIS CELLARS – Napa Valley 110
CAYMUS – Napa Valley 128
PAUL HOBBS – Napa Valley 130
REVANA – Napa Valley 182
MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 200
DIAMOND CREEK “RED ROCK TERRACE” – Napa Valley 210
MERUS – Napa Valley 250

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/37
MARKHAM – Napa Valley 15/51
MINER *STAGECOACH VINEYARD* – Napa Valley 65
PRIDE MOUNTAIN – Napa/Sonoma 100

PINOT NOIR

ANGELS INK – Monterey, California 11/37
ELOUAN – Oregon 13/44
FLOWERS – Sonoma Coast 17/58
MEIOMI – California 48
ARGYLE – Willamette, Oregon 50
THE FOUR GRACES – Willamette Valley 55
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 60
GARY FARRELL – Russian River Valley 65
DOMAINE SERENE “YAMHILL CUVEE” – Willamette Valley 90
MERRY EDWARDS – Russian River Valley 95
ARGYLE “NUTHOUSE” – Oregon 105
ROCHIOLI *ESTATE* – Russian River 120

ZINFANDEL

SEGHESIO – Sonoma 11/37
ROSENBLUM “VINTNER’S CÚVEE” – California 30
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 50
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 58

OTHER INTERESTING REDS

DON NICANOR “NIETO SENETINER” MALBEC – Argentina 12/41
THE FOOTBOLT SHIRAZ – McLaren Vale, Australia 12/41
MATCHBOOK SYRAH – Dunnigan Hills 32
VILLA ANTINORI “TOSCANA” – Tuscany, Italy 42
STAGS’ LEAP PETITE SYRAH – Napa Valley 55
THE PRISONER – California 70

HANDCRAFTED MARTINIS \$15

‘21’ MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

POMEGRANATE MARTINI

Ketel One Vodka: Pomegranate Juice : Orange Juice

THE DUKE

Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

FLEUR-DE-LIS

Square One Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

RED-HEADED RITA

Avión Silver Tequila : Pomegranate Juice

CINDY’S LEMON DROP

Ketel One Citroen Vodka : Lemon Juice

ENGLISH MARTINI

Plymouth English Gin : Cucumber : Fresh Mint

THE SPARKLING ROSE

Corzo Silver Tequila : Grapefruit Bitters : Sparkling Wine

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 11/37
MIONETTO PROSECCO – Treviso, DOC 11/37
VEUVE CLICQUOT YELLOW LABEL – Reims, France 16/54
GLORIA FERRER BLANC DE NOIRS – Carneros 45
DUVAL-LEROY BRUT – Reims, France 65
LAURENT PERRIER ULTRA BRUT – Reims, France 85

CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley, Central Coast 12/41
CHALK HILL – Russian River Valley 14/48
ZD – California 16/54
NEWTON “SKYSIDE” – Napa County 35
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 40
MER SOLEIL SILVER “UNOAKED” – California 48
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 50
GARY FARRELL – Russian River Valley 58
CHATEAU MONTELENA – Napa Valley 60
WALTER HANSEL *ESTATE* – Russian River Valley 60
FERRARI-CARANO *RESERVE* – Carneros, Napa Valley 65
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70
PATZ & HALL *DUTTON RANCH* – Russian River Valley 80
PALMAZ – Napa Valley 80
CAKEBREAD CELLARS – Napa Valley 85
FLOWERS – Sonoma Coast 90
ZD *RESERVE* – Carneros 110

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/37
HONIG – Napa Valley 13/44
PASCAL JOLIVET – Sancerre, France 14/48
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 42
CAKEBREAD CELLARS – Napa Valley 55
MERRY EDWARDS – Russian River Valley 65

OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ – Willamette Valley 11/37
CLEAN SLATE RIESLING – Germany 11/37
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 10/34
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/44
CONUNDRUM WHITE TABLE WINE – California 45
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50

DESSERT SELECTIONS

DOW’S 10 YEAR TAWNY PORT – Portugal 9/~
GRAHAM’S ‘SIX GRAPES’ PORT – Portugal 9/~

Some wines may contain sulfites.

J. ALEXANDER’S
RESTAURANT

HANDCRAFTED COCKTAILS

WHALE FLOWER 12

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

THE REIMAGINED OLD FASHIONED 13

Ten To One Dark Rum : Angostura Bitters : Peychaud’s Bitters: Sugar Cube

THE (770) 13

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

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

KNICKERBOCKER 13

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain : Pineapple Juice : Mint

CITRUS CRUSH 13

Ten To One White Rum : Wheatley Vodka : Orange Juice : Pineapple Juice

KENTUCKY OLD FASHIONED 12

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

Olives and Candied Cherries by Filthy Food.