

**SOUPS & STARTERS**

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 15

MR. JACK'S CHICKEN FINGERS Hand-breaded and served with french fries 15

FIRE-GRILLED ARTICHOKES Seasoned with herb butter. With rémoulade 16

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

THE WEDGE Iceberg, bacon, tomatoes and bleu cheese 13

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 18

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

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

**BURGERS, SANDWICHES & SMALL PLATES**

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

VEGGIE BURGER Made in-house, topped with Monterey Jack 16

OLD FASHIONED CHEESEBURGER\* With Tillamook cheddar 17

STEAK BURGER\* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 18

FRENCH DIP\* Sliced Prime Rib, baguette and horseradish 23

HYDE PARK Grilled chicken breast topped with Monterey Jack 17

DOWN HOME CHICKEN SANDWICH Grilled chicken breast, Plum Creek bbq sauce and bacon, topped with Monterey Jack 18

FRESH FISH SANDWICH Cut fresh daily with french fries MKT

FISH TACOS Daily fish selections, deep fried, avocado, 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 ORDERED 'MEDIUM WELL' OR ABOVE.

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

STEAK MAUI\* Marinated ribeye with smashed potatoes 44

NEW YORK STRIP\* Aged beef with NYO mac &amp; cheese 44

FILET MIGNON WITH BÉARNAISE\* Center cut, baked potato 44

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

**SEAFOOD**

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

GRILLED SALMON\* Fresh cold water salmon 31

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

CILANTRO SHRIMP Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 27

**SPECIALTIES**

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes (LA) 23

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and Southern cole slaw 24

RAFFAELE'S OLD WORLD LASAGNA Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend 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 ~ Broccoli ~ Orzo &amp; Wild Rice

Smashed Potatoes ~ Not Your Ordinary Mac &amp; 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.

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

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

JOSEPH CARR – Paso Robles 14/48  
FOLEY JOHNSON ESTATE – Napa Valley 16/54  
AUSTIN HOPE – Paso Robles 18/62  
STARMONT – Napa Valley 50  
HONIG – Napa Valley 75  
SEQUOIA GROVE – Napa Valley 80  
CLOS PEGASE – Napa Valley 82  
FAUST – Napa Valley 85  
CHALK HILL ESTATE RED – Chalk Hill 105  
GROTH – Oakville, Napa Valley 110  
KULETO ESTATE – Napa Valley 110  
MINER FAMILY – Oakville, Napa Valley 115  
PALMAZ CEDAR KNOLL VINEYARD – Napa Valley 120  
LANCASTER ESTATE – Alexander Valley 140  
CAYMUS – Napa Valley 160  
SILVER OAK – Napa Valley 165  
GRGICH HILLS ESTATE – Napa Valley 165  
SEBASTIANI “CHERRY BLOCK” – Sonoma County 180  
MERUS – Napa Valley 225

## MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/37  
MARKHAM – Napa Valley 14/48  
DUCKHORN – Napa Valley 78

## PINOT NOIR

ANGELS INK – Monterey, California 11/37  
THE FOUR GRACES – Willamette Valley 12/41  
ELOUAN – Oregon 13/44  
ELK COVE – Willamette Valley 48  
MEIOMI – California 50  
REX HILL – Willamette Coast 54  
GARY FARRELL – Russian River Valley 65  
FLOWERS – Sonoma Coast 75  
SIDURI – Santa Lucia Highlands 75  
BELLE GLOS LAS ALTURAS LANE – Sta. Lucia Highlands 90  
FLOWERS SEA VIEW RIDGE VINEYARD – Sonoma Coast 110

## ZINFANDEL

KLINKER BRICK – Lodi 12/41  
SEGHESIO – Sonoma County 54  
FROG’S LEAP – Napa Valley 56  
ROMBAUER – Carneros, Napa Valley 68  
RIDGE GEYSERVILLE – Sonoma County 70

# HANDCRAFTED COCKTAILS

## CITRUS CRUSH 13

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

## MIDNIGHT MARGARITA 13

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

## SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

## THE REIMAGINED OLD FASHIONED 13

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

## 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 13

Bulleit Whiskey : Angostura Bitters : Regans’ Orange Bitters

## WHALE FLOWER 12

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

*Olives and Candied Cherries by Filthy Food.*

# RED WINES CONTINUED...

## OTHER INTERESTING REDS

DON NICANOR BARREL SELECT “NIETO SENETINER” MALBEC –  
Mendoza, Argentina 14/48  
MEYER FAMILY CELLARS SYRAH – Yorkville Highlands 15/51  
THE PRISONER – Napa Valley 19/65  
TILIA MALBEC-SYRAH – Argentina 35  
ROTH “HERITAGE” – Sonoma County 65  
8 YEARS IN THE DESERT BY ORIN SWIFT – California 68  
ABSTRACT BY ORIN SWIFT – California 78  
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – California 85  
SHAFFER TD-9 – Napa Valley 100

# WHITES

## CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 11/37  
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/44  
VEUVE CLICQUOT YELLOW LABEL – Reims, France 20/69  
MUMM NAPA BRUT PRESTIGE – Napa Valley 55  
SCHRAMSBERG BLANC DE BLANCS – California 65  
ROEDERER BRUT PREMIER – Reims, France 100  
TAITTINGER BRUT LA FRANCAISE – Reims, France 105

## CHARDONNAY

J LOHR ARROYO VISTA VINEYARD – Monterey County 13/44  
CHALK HILL – Russian River Valley 14/48  
ROMBAUER – Carneros, Napa Valley 18/62  
WENTE ESTATE GROWN – Livermore Valley, San Francisco Bay 34  
CATENA – Mendoza, Argentina 44  
STARMONT – Carneros, Napa Valley 50  
MER SOLEIL SILVER “UNOAKED” – Monterey 52  
CLOS PEGASE MITSUKO’S VINEYARD – Carneros 48  
RAMEY – Russian River Valley 60  
FERRARI-CARANO TRÈ TERRE – Russian River Valley 64  
GARY FARRELL – Russian River Valley 70  
THE PRISONER – Carneros 75  
PATZ & HALL DUTTON RANCH – Russian River Valley 78  
CAKEBREAD CELLARS – Napa Valley 80  
CHALK HILL ESTATE BOTTLED – Chalk Hill 90  
FAR NIENTE – Napa Valley 96  
LEWIS CELLARS – Napa Valley 100

## SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/37  
HONIG – Napa Valley 14/48  
CAKEBREAD CELLARS – Napa Valley 16/54  
CRAGGY RANGE TE MUNA ROAD VINEYARD – Martinborough, New Zealand 50  
TWOMEY – Napa/Sonoma County 55  
PASCAL JOLIVET – Sancerre, France 62

## OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ – Willamette Valley 13/44  
DR. LOOSEN “DR. L” RIESLING – Germany 11/37  
SCHLOSS VOLLARDS RIESLING – Germany 13/44  
FERRARI-CARANO PINOT GRIGIO – Sonoma County 11/37  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/44  
AIX ROSÉ – AOP Coteaux d’Aix-en-Provence 46  
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50

# HANDCRAFTED MARTINIS \$15

## THE SPARKLING ROSE

Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine

## ‘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 Belvedere Vodka

## FLEUR-DE-LIS

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

## RED-HEADED RITA

Corazón Blanco Tequila : Pomegranate Juice

## CINDY’S LEMON DROP

Ketel One Citroen Vodka : Lemon Juice

## ENGLISH MARTINI

Plymouth English Gin : Cucumber : Fresh Mint

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Bulleit Whiskey : Angostura Bitters : Regans' Orange Bitters

## WHALE FLOWER 12

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

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