

SOUPS & STARTERS

CHEF'S DAILY SOUP 7

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 15

SALADS

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

ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 11

GRILLED CHICKEN SALAD – Feta cheese, olives, tortilla strips, tomatoes with white wine vinaigrette 17

CYPRESS SALAD – Chopped crispy chicken tenders, pecans, avocado, 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 & 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* – With Tillamook cheddar 16

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

PRIME RIB SANDWICH* – Served with french fries, au jus 22

FRENCH DIP* – Sliced Prime Rib, baguette and horseradish 20

HYDE PARK – Grilled chicken breast topped with Monterey Jack 15

FRESH FISH SANDWICH – Cut fresh daily with french fries ☐

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.

STEAK 'N' FRIES* – A French Brasserie style steak with garlic, served with french fries 28

STEAK MAUI* – Marinated ribeye with smashed potatoes 38

NEW YORK STRIP* – Aged beef with NYO mac & cheese 39

FILET MIGNON WITH BÉARNAISE* – Center cut, baked potato 39

SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with smashed potatoes 32
16 oz. Extra cut 38

SEAFOOD

TODAY'S FEATURED FISH* – We offer a wide selection of fresh panéed or hardwood-grilled seafood daily ☐

GRILLED SALMON* – Fresh cold water salmon 26

AHI TUNA FILET* – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 32

CILANTRO SHRIMP – Local Mayport shrimp with cilantro oil and cajun spices, served with cole slaw 26

CAROLINA CRAB CAKES – Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries ☐

SPECIALTIES

ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes (LA) 20

RAFFAELE'S OLD WORLD LASAGNA – Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend 19

MR. JACK'S CHICKEN FINGER PLATTER – South Carolina low country recipe with french fries and cole slaw 20

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 5 ~ Southern Cole Slaw 6 ~ Broccoli 6 ~ Orzo & Wild Rice 6

Smashed Potatoes 6 ~ Not Your Ordinary Mac & Cheese 6 ~ Loaded Baked Potato 6

HOUSEMADE DESSERTS

Please ask your server.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

JOSEPH CARR – Paso Robles 14/46
FOLEY JOHNSON *ESTATE* – Napa Valley 16/52*
AUSTIN HOPE – Paso Robles 17/56
STARMONT – Napa Valley 45
SEQUOIA GROVE – Napa Valley 60
FAUST – Napa Valley 65
HONIG – Napa Valley 70
CLOS PEGASE – Napa Valley 80
PALMAZ *CEDAR KNOLL VINEYARD* – Napa Valley 85
CHALK HILL *ESTATE RED* – Chalk Hill 100*
GROTH – Oakville, Napa Valley 100
KULETO *ESTATE* – Napa Valley 100*
MINER FAMILY – Oakville, Napa Valley 115
LANCASTER *ESTATE* – Alexander Valley 130*
CAYMUS – Napa Valley 140
ALTUS – Napa Valley 145*
SILVER OAK – Napa Valley 160
GRGICH HILLS *ESTATE* – Napa Valley 165
SEBASTIANI “CHERRY BLOCK” – Sonoma County 180*
MERUS – Napa Valley 225*

MERLOT

THE VELVET DEVIL – Washington State 12/39
MARKHAM – Napa Valley 14/46
SANTA EMA *RESERVE* – Maipo Valley, Chile 32
DUCKHORN – Napa Valley 78

PINOT NOIR

LUCKY STAR – California 10/32
THE FOUR GRACES – Willamette Valley 12/39*
ELOUAN – Oregon 13/42
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 35*
ELK COVE – Willamette Valley 42
MEIOMI – California 42
REX HILL – Willamette Coast 45
CHALONE *ESTATE* – Chalone AVA 46*
FLOWERS – Sonoma Coast 55
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 65*
GARY FARRELL – Russian River Valley 65
ARGYLE “NUTHOUSE” – Willamette Valley 82
SIDURI *ROSELLA'S VINEYARD* – Santa Lucia Highlands 82
BELLE GLOS *LAS ALTURAS LANE* – Sta. Lucia Highlands 85
PAPAPIETRO PERRY – Russian River Valley 90
LOUIS LATOUR *POMMARD* – Côte de Beaune, France 100
SAINTSBURY – Carneros 100
FLOWERS *SEA VIEW RIDGE VINEYARD* – Sonoma Coast 110

ZINFANDEL

KLINKER BRICK – Lodi 12/39
SEGHESSIO – Sonoma County 45
FROG'S LEAP – Napa Valley 46
ROMBAUER – Carneros, Napa Valley 58
RIDGE *GEYSERVILLE* – Sonoma County 65

OTHER INTERESTING REDS

DON NICANOR *BARREL SELECT “NIETO SENETINER” MALBEC* – Mendoza, Argentina 14/46*
MEYER FAMILY CELLARS SYRAH – Yorkville Highlands 13/42
THE PRISONER – Napa Valley 17/56
TILIA MALBEC-SYRAH – Argentina 30
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 60
ROTH “HERITAGE” – Sonoma County 60*
SAWYER MERITAGE – Rutherford 70
SHAFFER TD-9 – Napa Valley 100
PAHLMAYER RED BLEND – Napa Valley 230

HANDCRAFTED COCKTAILS

SILENT CRUSHER - Buffalo Trace Bourbon 12
THE “CAPONE” - Bulleit Rye Whiskey 12
KNICKERBOCKER - Angel's Envy Bourbon 12
THE SPARKLING ROSE - Corzo Tequila 12
DOPPELGÄNGER - Angel's Envy Bourbon 12
MOSCOW MULE - Wheatley Vodka 9
KENTUCKY OLD FASHIONED - Buffalo Trace Bourbon 12
THAI MARGARITA - El Mayor Tequila 12

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 11/35
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d'Alsace 13/42*
VEUVE CLICQUOT YELLOW LABEL – Reims, France 17/56
GLORIA FERRER BLANC DE NOIRS – Carneros 35
SCHRAMSBERG BLANC DE BLANCS – California 65
ROEDERER BRUT PREMIER – Reims, France 95
TAITTINGER BRUT LA FRANCAISE – Reims, France 100

CHARDONNAY

J LOHR *ARROYO VISTA VINEYARD* – Monterey County 12/39
CHALK HILL – Sonoma Coast 13/42*
ROMBAUER – Carneros, Napa Valley 16/52
WENTE “MORNING FOG” – San Francisco Bay 30
LINCOURT “STEEL” – Sta. Rita Hills 35*
CATENA – Mendoza, Argentina 37
LINCOURT – Sta. Rita Hills 40*
MERRYVALE – Carneros, Napa Valley 41
MER SOLEIL SILVER “UNOAKED” – Monterey 42
CHALONE *ESTATE* – Chalone AVA 45*
CLOS PEGASE *MITSUKO'S VINEYARD* – Carneros 45
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 48*
RAMEY – Russian River Valley 50
FERRARI-CARANO *TRÈ TERRE* – Russian River Valley 55
GARY FARRELL – Russian River Valley 57
PATZ & HALL *DUTTON RANCH* – Russian River Valley 57
PINE RIDGE “DIJON CLONES” – Carneros, Napa Valley 60
CAKEBREAD CELLARS – Napa Valley 68
THE PRISONER *BY ORIN SWIFT* – Carneros 70
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 80*
FAR NIENTE – Napa Valley 92
LEWIS CELLARS – Napa Valley 100

SAUVIGNON BLANC

CLIFFORD BAY – New Zealand 10/32*
HONIG – Napa Valley 13/42
CAKEBREAD CELLARS – Napa Valley 16/52
SEBASTIANI – Sonoma/Lake County 27*
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 40

OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ – Willamette Valley 11/35*
DR. LOOSEN “DR. L” RIESLING – Germany 10/32
SCHLOSS VOLLARDS RIESLING – Germany 12/39
THE FOUR GRACES PINOT GRIGIO – Willamette Valley 13/42*
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/42
GUENOC PINOT GRIGIO – California 30*
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 45

DESSERT SELECTIONS

FONSECA ‘BIN 27’ – Portugal 9/~

To expedite service, we open our wine at the pub, unless otherwise requested.
* CWC

J. ALEXANDER'S
RESTAURANT

HANDCRAFTED MARTINIS

HALF PAST THREE - Wheatley Vodka 14
‘21’ MANHATTAN - Buffalo Trace Bourbon 14
PEAR MARTINI - Grey Goose La Poire 14
THE DUKE - Bombay Sapphire Gin or Belvedere Vodka 14
FLEUR-DE-LIS - Square One Vodka 14
RED-HEADED RITA - El Mayor Tequila 14
CINDY'S LEMON DROP - Ketel One Citroen 14
ENGLISH MARTINI - Plymouth English Gin 14