

## STARTERS

**CHEF'S DAILY SOUP** 7

**SPINACH CON QUESO** Served with pico de gallo and tortilla chips 14

**FIRE-GRILLED ARTICHOKE** With rémoulade 14

**MEATBALLS** In house ground chuck, homemade Fennel sausage, parmesan and topped with a classic marinara 15

**CALAMARI** Seasoned and deep fried. Served with marinara sauce 18

**STEAK ROLLS** Finished with jalapeño ranch dressing 19

**IRON SKILLET CORNBREAD** Southwestern seasonings and green chilis 14

## SALADS

In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, White Wine Vinaigrette, Cilantro Vinaigrette.

**ALEX'S SALAD** With bacon, cheese, tomatoes, cucumbers and rustic croutons 12

**ORIGINAL CAESAR SALAD** Grated Reggiano parmesan, rustic croutons (add rotisserie chicken +6, add salmon +7) 12

**CYPRESS SALAD** Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 17

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

**ROTISSERIE CHICKEN SALAD** Mozzarella, olives, tomatoes, tossed with White Wine Vinaigrette 17

## BURGERS & SANDWICHES

We grind fresh chuck daily for our hand-pattied burgers.

**VEGGIE BURGER** Made in-house. Served all the way with Monterey Jack 15

**OLD FASHIONED CHEESEBURGER\*** Served all the way with aged Tillamook cheddar 16

**DOUBLE-STACK BURGER\*** Two crispy patties, onion, kosher dill pickles, topped with American cheese 16

**FRENCH DIP\*** Sliced Prime Rib, soft baguette, creamy horseradish, served au jus 20

**HYDE PARK** Grilled chicken breast topped with Monterey Jack 16

## STEAKS & PRIME RIB

All steaks are finished with Maitre 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 fries 31

**FILET MIGNON\*** Center cut, loaded baked potato 42

**STEAK MAUI\*** Marinated ribeye with smashed potatoes 42

**NEW YORK STRIP\*** Aged beef with NYO mac & cheese 42

**SLOW ROASTED PRIME RIB\*** Aged Mid-Western beef served au jus with smashed potatoes 38

## ENTRÉES

**TODAY'S FRESH FISH** We offer a selection of panéed, pan-roasted, or hardwood grilled seafood MKT

**EGGPLANT PARMESAN** Fried eggplant, shredded mozzarella, parmesan cheese topped with house made marinara 20

**RAFFAELE'S OLD WORLD LASAGNA** Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend 22

**LITTLE ITALY CHICKEN PARMESAN** Lightly breaded chicken breast served over penne pasta topped with homemade marinara and mozzarella cheese 20

**CAROLINA CRAB CAKES** Jumbo lump crab meat, chili mayonnaise and Fallot mustard sauce. French fries and cole slaw (LA) MKT

**GRILLED SALMON\*** Fresh cold water salmon with orzo and wild rice MKT

**ROTISSERIE CHICKEN** Special herb blend with smashed potatoes and a chicken demi-glace 25

**MR. JACK'S CRISPY CHICKEN PLATTER** South Carolina low country recipe with french fries and cole slaw 22

**DOUBLE BONE ROASTED PORK CHOP** Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 29

**BARBECUE BABY BACK RIBS** Plum Creek bbq sauce, french fries and Southern cole slaw 30

Alex's Salad to accompany your entrée 8

## SIDES & SMALL PLATES

French Fries | Southern Cole Slaw | Broccoli with Lemon and Reggiano | Orzo & Wild Rice

Smashed Potatoes | Loaded Baked Potato | Not Your Ordinary Mac & Cheese | Seasonal Vegetable

## 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](http://jalexanders.com).

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

**GRAYSON CELLARS** – California 11/37  
**DAOU** – Paso Robles 13/44  
**JOSEPH CARR** – Napa Valley 17/58  
**ROTH ESTATE** – Alexander Valley 55  
**CHÂTEAU GAUDIN PAUILLAC** – Bordeaux, France 70  
**AUSTIN HOPE** – Paso Robles 80  
**HONIG** – Napa Valley 85  
**MINER FAMILY** – Napa Valley 90  
**MOUNT VEEDER** – Napa Valley 90  
**PALMAZ CEDAR KNOLL VINEYARD** – Napa Valley 95  
**CHALK HILL ESTATE RED** – Chalk Hill 100  
**NICKEL & NICKEL BRANDING IRON VINEYARD** –  
Oakville, Napa Valley 155  
**SILVER OAK** – Napa Valley 170  
**SEBASTIANI “CHERRY BLOCK”** – Sonoma Valley 200  
**CHAPPELLET PRITCHARD HILL** – Napa Valley 290  
**DIAMOND CREEK VOLCANIC HILL** – Napa Valley 300  
**SHAFER HILLSIDE SELECT** – Stags Leap District 380

### MERLOT

**J. LOHR “LOS OSOS”** – Paso Robles 11/37  
**FERRARI-CARANO** – Sonoma County 14/48  
**ROTH ESTATE** – Sonoma County 50  
**MARKHAM** – Napa Valley 55  
**DUCKHORN** – Napa Valley 90

### PINOT NOIR

**LUCKY STAR** – California 11/37  
**ELOUAN** – Oregon 13/44  
**ANGELS INK** – Monterey, California 14/48  
**MOMMESSIN LA CLÉ SAINT-PIERRE** – Bourgogne 45  
**LINCOURT RANCHO SANTA ROSA** – Sta. Rita Hills 50  
**MEIOMI** – California 55  
**CHALK HILL** – Sonoma Coast 60  
**CHALONE ESTATE** – Chalone AVA 65  
**THE FOUR GRACES** – Willamette Valley 65  
**TRIONE VINEYARDS RIVER ROAD RANCH** – Russian River Valley 75  
**DOMAINE SERENE “YAMHILL CUVÉE”** – Willamette Valley 90  
**FLOWERS** – Sonoma Coast 95  
**PENNER-ASH SHEA VINEYARD** – Yamhill-Carlton 100  
**ROCHIOLI** – Russian River Valley 110

### ZINFANDEL

**JOEL GOTT** – California 14/48  
**FROG’S LEAP** – Napa Valley 16/54  
**SEBASTIANI** – Sonoma County 42  
**SALDO** – California 65  
**FRANK FAMILY** – Napa Valley 75

### OTHER INTERESTING REDS

**THE SEEKER MALBEC** – Mendoza, Argentina 11/37  
**8 YEARS IN THE DESERT BY ORIN SWIFT** – California 19/65  
**MAS PICOSA GRENACHE MONTSANT TINTO** – Catalonia, Spain 45  
**CANTINE POVERO BAROLO “PRIORE”** – Piemonte, Italy 55  
**THE PRISONER RED BLEND** – Napa Valley 67  
**MOLLYDOOKER “BLUE EYED BOY” SHIRAZ** –  
McLaren Vale, South Australia 95  
**SHAFER TD-9 RED BLEND** – Napa Valley 100  
**GAJA BARBARESCO** – Piemonte, Italy 225

## HANDCRAFTED COCKTAILS

**THE MATADOR** 13  
Corazón Reposado Tequila : Honey Syrup : Fresh Lime Juice : Lime Zest  
**KENTUCKY OLD FASHIONED** 13  
Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters  
**CITRUS MOJITO** 11  
Bacardi Limón Rum : Fresh Mint  
**HONEYSUCKLE SPARKLE** 11  
Sparkling Wine : Cointreau : Wildflower Honey  
**OCEANSIDE** 12  
Gray Whale Gin : Salted Simple Syrup : Fresh Lime Juice : Fresh Mint  
**SPICY MARGARITA** 13  
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar  
**VODKA MULE** 11  
Tito’s Vodka : Fresh Lime : Fever Tree Ginger Beer  
**THE (610)** 13  
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer  
**DOG DAY AFTERNOON** 12  
Wheatley Vodka : Sauvignon Blanc : Fresh Grapefruit Juice

## WHITES

### CHAMPAGNE & SPARKLING

**DE PERRIERE BRUT ROSÉ** – France 10/34  
**MIONETTO PROSECCO** – Treviso DOC 12/41  
**GRUET BRUT** – New Mexico 13/44  
**LUCIEN ALBRECHT BRUT ROSÉ** – AOC Crémant d’Alsace 13/44  
**VEUVE CLICQUOT YELLOW LABEL** – Reims, France 80  
**TAITTINGER** – Reims, France 95  
**PERRIER-JOUËT GRAND BRUT** – Epernay, France 95  
**POL ROGER RESERVE** – Epernay, France 100

### CHARDONNAY

**CHATEAU STE. MICHELLE “MIMI”** – Horse Heaven Hills 11/37  
**DAOU** – Paso Robles 13/44  
**RAMEY** – Russian River Valley 16/54  
**ROTH ESTATE** – Russian River Valley 45  
**CHALK HILL** – Sonoma Coast 52  
**WENTE RIVA RANCH** – Arroyo Seco, Monterey 55  
**MINER FAMILY** – Napa Valley 62  
**WALTER HANSEL THE MEADOWS VINEYARD** – Russian River Valley 65  
**GARY FARRELL** – Russian River Valley 70  
**ROMBAUER** – Carneros 75  
**ZD** – California 80  
**PATZ & HALL DUTTON RANCH** – Russian River Valley 87  
**FLOWERS** – Sonoma Coast 95  
**CHALK HILL ESTATE BOTTLED** – Chalk Hill AVA 90  
**PLUMB JACK RESERVE** – Napa Valley 100  
**KISTLER LES NOISETIERS** – Sonoma Coast 110

### SAUVIGNON BLANC

**ELIZABETH SPENCER** – Mendocino 12/41  
**HONIG** – Napa Valley 14/48  
**CHALK HILL ESTATE BOTTLED** – Chalk Hill AVA 55  
**CAKEBREAD CELLARS** – Napa Valley 65  
**MERRY EDWARDS** – Russian River Valley 75

### OTHER WHITES & ROSÉ

**THE FOUR GRACES ROSÉ** – Willamette Valley 13/44  
**FIRESTONE RIESLING FIRST ESTATE** – Santa Barbara County 12/41  
**ALOIS LAGEDER “PORER” PINOT GRIGIO** –  
Trentino, Alto Adige DOC 12/41  
**MARCO FELLUGA PINOT GRIGIO** – Collio, Italy 14/48  
**PINE RIDGE CHENIN BLANC/VIOGNIER** – California 37  
**JJ PRÜM WEHLENER SONNENUHR SPÄTLESE**  
**RIESLING** – Mosel, Germany 65

### DESSERT SELECTIONS

**FONSECA BIN 27** – Portugal 13/42

*Tastings of our wines by the glass are available. Please ask your server.*

**J. ALEXANDER’S**  
RESTAURANT

## HANDCRAFTED MARTINIS \$ 15

**THE DUKE**  
Classic Martini : Bombay Sapphire Gin or Belvedere Vodka  
**‘21’ MANHATTAN**  
Knob Creek Rye Whiskey : Sweet Vermouth : Bitters  
**FLEUR-DE-LIS**  
Tito’s Vodka : St~Germain : Grapefruit Juice : Sparkling Wine  
**RED-HEADED RITA**  
Avión Silver Tequila : Pomegranate Juice  
**THE VINTAGE**  
Bulleit Rye Whiskey : Angostura Bitters : Chocolate Bitters : Absinth  
**CINDY’S LEMON DROP**  
Ketel One Citroen Vodka : Lemon Juice  
**THE PEAR**  
Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger  
**POMEGRANATE MARTINI**  
Ketel One Vodka : Pomegranate Juice : Orange Juice  
**ESPRESSO MARTINI**  
Stolichnaya Vanil Vodka : Espresso : Kahlúa : Bailey’s Irish Cream

*Olives and Candied Cherries by Filthy Food*