### SOUPS & STARTERS
- **Chicken Pasta Soup** 8
- **Mexico City Spinach Con Queso** 14
- **Fire-Grilled Artichokes** 15

### SALADS
- **Alex’s Salad** - Bacon, cheese, tomatoes, cucumbers and croutons 12
- **Original Caesar Salad** - Croutons and Reggiano Parmesan 12
- **Faucon Salad** - Mixed greens, bacon, blue cheese, egg, croutons and ranch dressing 14
- **Thai Kai Salad** - Artisan greens, grilled chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce 17
- **Grilled Chicken Salad** - Feta cheese, olives, tomatoes with champagne vinaigrette 17
- **Asian Ahi Tuna Salad* - Seared rare with field greens, wasabi in a cilantro vinaigrette 22

### BURGERS, SANDWICHES & SMALL PLATES
- We grind fresh chuck daily for our hand-pattied burgers.

#### VEGGIE BURGER
- House-made recipe with fresh beets, black beans and brown rice, with a ginger soy glaze and Monterey Jack 15

#### OLD FASHIONED CHEESEBURGER*
- With Tillamook cheddar 16

#### FRENCH DIP*
- Sliced Prime Rib, baguette and horseradish 21

#### HYDE PARK
- Grilled chicken breast topped with Monterey Jack 16

#### NASHVILLE HOT CHICKEN SANDWICH
- Southern slaw, kosher dill pickle and ranch dressing 15

### STEAKS & PRIME RIB
- All steaks are finished with Maitre d’ butter, except for marinated steaks.

#### STEAK ‘N’ FRIES*
- A French Brasserie style steak with garlic, served with french fries 29

#### FILET KABOB*
- Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 35

#### NEW YORK STRIP*
- Aged beef with NYO mac & cheese 40

#### STEAK MAUI*
- Marinated ribeye with smashed potatoes 40

#### FILET MIGNON WITH BÉARNaises*
- Center cut. Served with a loaded baked potato 41

#### SLOW ROASTED PRIME RIB*
- Aged and roasted on the bone, served au jus with smashed potatoes 39

### SPECIALTIES
- **AHI TUNA FILET*** - Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 30

#### CAROLINA CRAB CAKES
- Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries and cole slaw (L.A.) 28

#### ROTISSERIE CHICKEN
- One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 21

#### BRASSERIE CHICKEN
- Panko-crusted with parmesan cheese and lemon butter caper sauce, smashed potatoes 24

#### MR. JACK’S CRISPY CHICKEN PLATTER
- South Carolina low country recipe with french fries and cole slaw 23

#### RAFFAELE’S OLD WORLD LASAGNA
- Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend 20

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

### SIDE ITEMS
- French Fries ~ Southern Cole Slaw ~ Orzo & Wild Rice ~ Broccoli ~ Smashed Potatoes
- Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

### HOUSEMADE DESSERTS
- Suggested tableside by server.

| FRENCH PRESS COFFEE | 3.5 per person |

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*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. 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.
DESSERT SELECTIONS
FONSECA BIN 27 375 ML BOTTLE – Portugal 8/26

Tastings of our wines by the glass are available. Please ask your server.
To expedite service, we open wine at the pub, unless otherwise requested.
* DWC

OTHER INTERESTING REDS

SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia 12/39
ALTA VISTA “VIVE” MALBEC 2019 – Mendoza, Argentina 12/39
THE PRISONER 2019 – California 18/60
MATCHBOOK SYRAH 2015 – Dunnigan Hills 35
CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH 2018 – Suisun Valley, California 45
EDWIN DYER SYRAH 2012 – Rogue Valley, Oregon 46
ABSTRACT BY ORIN SWIFT 2019 – Napa, California 60
ROTH “HERITAGE” 2016 – Sonoma County 60*
SHAFER TD–9 2017 – Napa Valley 85
QUILCEDA CREEK “CVR” 2012 – Columbia Valley 90

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ 2019 – Côtes de Provence 11/35
MIRAVAL ROSÉ 2019 – Côtes De Provence 13/42
LUCIEN ALBRECHT RESERVE RIESLING 2018 – Alsace, France 11/35
SCHLOSS VOLLRADS RIESLING 2018 – Rheingau, Germany 12/39
FERRARI–CARANO PINOT GRIGIO 2018 – Sonoma County 2018 45*
HANDCRAFTED COCKTAILS

OLD NUMBER FIVE  12
Belle Meade Bourbon : Aperol
Angostura Bitters : Brown Sugar Syrup
Fever Tree Tonic

THE CONFIDENTIAL  12
Belle Meade Bourbon : Allspice
Regans’ Orange Bitters : Brown Sugar Syrup

THE (615)  12
Bulleit Rye Whiskey : Bittermens Bitters
Blueberry Jam : Fever Tree Ginger Beer

ELDERFLOWER MOJITO  10
Prichard’s Rum : St~Germain : Fresh Mint

THAI MARGARITA  12
El Mayor Tequila : St~Germain : Fresh Basil

KNICKERBOCKER  12
Angel’s Envy Bourbon : Angostura Bitters
Candied Cherry

LEMON DROP MOJITO  10
Wheatley Vodka : St~Germain : Mint
Pineapple Juice

THE QUIET MAN  12
Duke Bourbon : Lemon Bitters & Peychaud’s Bitters

TRUE GRIT  12
Duke Bourbon : Angostura Bitters
Turbinado Sugar : Candied Cherry

DOPPELGÄNGER  12
Angel’s Envy Bourbon : Disaronno
Candied Cherry : Fever Tree Ginger Ale

MOSCOW MULE  10
Wheatley Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED  12
Bulleit Whiskey : Angostura Bitters
Regans’ Orange Bitters

HANDCRAFTED MARTINIS $14

‘21’ MANHATTAN
Sazarac Rye Whiskey : Sweet Vermouth
Angostura 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
El Mayor Blanco Tequila : Pomegranate Juice

CINDY’S LEMON DROP
Ketel One Citroen Vodka : Lemon Juice

ENGLISH MARTINI
Plymouth English Gin : Cucumber : Fresh Mint

OUT OF TIME
Buffalo Trace : Honey Syrup
Angostura Bitters : Black Cherry Jam

POMEGRANATE MARTINI
Ketel One Vodka : Pomegranate Juice : Orange Juice

HAVANA
Myer’s Dark Rum : Malibu Rum : Honey Syrup
Indian Orange Bitters

THE SPARKLING ROSE
Corzo Tequila : Grapefruit Bitters : Sparkling Wine

ESPRESSO MARTINI
Stolichnaya Vanil Vodka : Espresso : Kahlúa
Bailey’s Irish Cream

Olives and Candied Cherries by Filthy Food.