

SOUPS & STARTERS

CHICKEN PASTA SOUP 8

MEXICO CITY SPINACH CON QUESO Tortilla chips 16

FIRE-GRILLED ARTICHOKE Rémoulade *(limited availability)* 16

SMOKED SALMON DIP House smoked, dill tartar sauce, toast points *(limited availability)* 17

GIUSEPPE'S MEATBALLS Homemade Fennel sausage, parmesan, classic marinara 16

SALADS

IN-HOUSE MADE SALAD DRESSINGS: HONEY DIJON, CREAMY BLEU CHEESE, CLASSIC RANCH, KIAWAH ISLAND, VINAIGRETTE, CILANTRO VINAIGRETTE
ADD CHICKEN +6, SALMON OR SHRIMP +10.

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 13

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 13

THAI KAI SALAD Grilled chicken, artisan greens, peanuts, cilantro vinaigrette, Thai peanut sauce 19

CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread, ranch dressing 19

GRILLED CHICKEN SALAD Feta cheese, olives, tomatoes, vinaigrette 19

ASIAN AHI TUNA SALAD* Seared rare, mixed greens, wasabi, cilantro vinaigrette 24

BURGERS & SANDWICHES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES

VEGGIE BURGER In-house recipe, Monterey Jack 16

OLD FASHIONED CHEESEBURGER* Served all the way, aged Tillamook cheddar 17

FRENCH DIP* Thinly sliced, baguette, horseradish 24

HYDE PARK Grilled chicken breast, Monterey Jack 17

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing 17

PRIME RIB SANDWICH* Au jus 25

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, maître d' butter 33

FILET KABOB* Aged marinated medallions, hardwood-grilled vegetables, Louisiana rice 40

NEW YORK STRIP* Certified Angus Beef ®, NYO mac & cheese 45

STEAK MAUI* Marinated ribeye with smashed red potatoes 45

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 46

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed red potatoes 40

SPECIALTIES

TODAY'S FRESH SEAFOOD SELECTION MKT

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 33

GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 32

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries *(limited availability)* MKT

ROTISSERIE CHICKEN Special herb blend, smashed red potatoes, chicken au jus *(limited availability)* 24

BRASSERIE CHICKEN Panko-crust, parmesan, lemon butter caper sauce, smashed red potatoes 24

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 24

OLD WORLD LASAGNA Homemade fennel sausage, marinara, creamy ricotta, mozzarella, parmesan 24

ROASTED PORK CHOP Hardwood-grilled, apricot glaze, smashed red potatoes, broccoli 29

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 31

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDES

French Fries | Southern Cole Slaw | Lemon & Reggiano Broccoli | Orzo & Wild Rice | Seasonal Vegetable | Couscous

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

HOUSEMADE DESSERTS & FRENCH PRESS COFFEE

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. 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.

WINES WE LOVE TO DRINK

ROMBAUER CHARDONNAY – Carneros 16/66
HONIG SAUVIGNON BLANC – Napa Valley 12/50
CHÂTEAU MIRAVAL ROSÉ – Côtes De Provence 14/50
LOUIS ROEDERER BRUT PREMIER CHAMPAGNE – DOC Vento 70
THE PRISONER CHARDONNAY – Carneros 60
QUILT CABERNET SAUVIGNON – Napa Valley 16/66
FLOWERS PINOT NOIR – Sonoma Coast 16/66
GROTH CABERNET SAUVIGNON – Oakville, Napa Valley 95
PENNER–ASH PINOR NOIR – Willamette Valley 115
CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH –California 60

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 11/46
MIONETTO PROSECCO – Treviso DOC 11/46
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 12/50
MUMM CUVÉE NAPA BRUT NV – Napa Valley 45
LOUIS ROEDERER BRUT PREMIER – DOC Vento 70
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 135

CHARDONNAY

ST. FRANCIS – Sonoma County 11/46
FERRARI–CARANO – Sonoma County 12/50
CHALK HILL – Russian River Valley 13/54
FRANK FAMILY – Carneros 15/62
ROMBAUER – Carneros 16/66
CHATEAU STE. MICHELLE *CANOE RIDGE* – Horse Heaven Hills 38
THE PRISONER – Carneros 60
GARY FARRELL – Russian River Valley 65
CAKEBREAD CELLARS – Napa Valley 78
FLOWERS – Sonoma Coast 115

SAUVIGNON BLANC & FUMÉ BLANC

FERRARI–CARANO FUMÉ BLANC – Sonoma County 11/46
DASHWOOD – Marlborough, New Zealand 11/46
HONIG – Napa Valley 12/50
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 50
SILVERADO *MILLER RANCH* – Yountville, Napa Valley 45

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 11/46
CHÂTEAU MIRAVAL ROSÉ – Côtes De Provence 12/50
LUCIEN ALBRECHT *RESERVE RIESLING* – Alsace, France 11/46
SCHLOSS VOLLRADS RIESLING – Rheingau, Germany 13/54
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 10/42
FERRARI–CARANO PINOT GRIGIO – Sonoma County 11/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 45

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

HANDCRAFTED MARTINIS

THE DUKE

Classic Martini : Twist or Olives : Your choice of Vodka or Gin

‘21’ MANHATTAN

Sweet Vermouth : Bitters : Your choice of Bourbon or Whiskey

PEAR MARTINI 15.50

Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger

HONKY TONK MARTINI 15.50

Buffalo Trace Bourbon : Sweet Tea : Honey : Lemon Juice : Fever Tree Ginger Beer

FLEUR–DE–LIS 15.50

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

ESPRESSO MARTINI 15.50

Stoli Vanilla Vodka : Espresso : Kahlúa : Bailey’s Irish Cream

HUMMINGBIRD 15.50

Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños

RED–HEADED RITA 15.50

El Mayor Blanco Tequila : Pomegranate Juice

CINDY’S LEMON DROP 15.50

Ketel One Citroen Vodka : Lemon Juice

ENGLISH MARTINI 15.50

Plymouth English Gin : Cucumber : Fresh Mint

Spirit substitutions for handcrafted martinis and cocktails may affect menu price.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 11/46
DAOU – Paso Robles 14/58
QUILT – Napa Valley 16/66
ROTH *ESTATE* – Alexander Valley 47
STARMONT – Napa Valley 58
FOLEY JOHNSON *ESTATE* – Napa Valley 80
HONIG – Napa Valley 90
KULETO *ESTATE* – Napa Valley 98
GROTH – Oakville, Napa Valley 95
HEITZ – Napa Valley 135
CADE *HOWELL MOUNTAIN* – Napa Valley 140
SILVER OAK – Napa Valley 215

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/46
MARKHAM – Napa Valley 55
FERRARI–CARANO – Sonoma County 60
DUCKHORN – Napa Valley 95

PINOT NOIR

A TO Z – Oregon 11/46
ELOUAN – Oregon 12/50
ANGELS INK – Monterey, California 13/54
FLOWERS – Sonoma Coast 16/66
WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 48
MEIOMI – California 50
BELLE GLOS “BALADE” – Santa Rita Hills 58
THE FOUR GRACES – Willamette Valley 60
GARY FARRELL – Russian River Valley 75
PENNER–ASH – Willamette Valley 115
ROCHIOLI – Russian River Valley 150

ZINFANDEL

SEGHESIO – Sonoma County 12/50
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 17/70
METTLER “EPICENTER” OLD VINE – Lodi 46
FROG’S LEAP – Napa Valley 60

DESSERT SELECTIONS

FONSECA BIN 27 *375 ML BOTTLE* – Portugal 9/~

OTHER INTERESTING REDS

SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 11/46
ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 11/46
CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH –California 60
ABSTRACT *BY ORIN SWIFT* – Napa, California 75
THE PRISONER – California 80
BLUE EYED BOY SHIRAZ *BY MOLLYDOOKER* – McLaren Vale, South Australia 100

Corkage fee, \$25.

HANDCRAFTED COCKTAILS

APEROL SPRITZ 12.50

Prosecco : Aperol : Fever Tree Club Soda

DOPPELGÄNGER 14.50

Angel’s Envy Bourbon : Disaronno : Fever Tree Ginger Ale

THE CONFIDENTIAL 14.50

Nelson Brothers Classic Bourbon : Allspice : Regan’s Orange Bitters
Brown Sugar Syrup

SPICY MARGARITA 12.50

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

THE (615) 14.50

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

WHALE FLOWER 13.50

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

LAVENDER MARGARITA 14.50

Casamigos Blanco Tequila : Cointreau : Lavender Syrup : Lime Juice

VODKA MULE 12.50

Wheatley Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 14.50

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

Olives and Candied Cherries by Filthy Food.