

## SOUPS, STARTERS & ARTISAN PIZZAS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Tortilla chips 16

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

TUNA POKE\* Hawaiian tuna, soy sauce, sesame oil, red onions, avocado, sesame seeds, Roma crunch lettuce 21

MARGHERITA PIZZA Tomato sauce, fresh mozzarella and fresh basil 16

WILD MUSHROOM PIZZA Homemade panna sauce, wild mushrooms, roasted garlic and parmesan cheese 17

SAUSAGE PIZZA In-house made fennel sausage, panna, caramelized onions and scallions 17

BBQ CHICKEN PIZZA Homemade barbecue sauce, roasted chicken, smoked Gouda cheese, caramelized onions, fresh mozzarella cheese 17

ITALIAN MEATS PIZZA Homemade tomato sauce, seasoned ground beef, bacon, fennel sausage and pepperoni 19

## SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK 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 Artisan greens, grilled chicken, chopped peanuts, cilantro vinaigrette, Thai peanut sauce 19

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

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

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

## BURGERS & SANDWICHES

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

VEGGIE BURGER In-house recipe, ginger soy glaze, Monterey Jack 16

OLD FASHIONED CHEESEBURGER\* Served all the way, 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

COUNTRY CLUB Ham, turkey, Monterey Jack and cheddar cheese, bacon, mayonnaise 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, maître d' butter 33

FILET KABOBS\* Marinated filet, onion, peppers, ginger glaze 40

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

STEAK MAUI\* Marinated ribeye, smashed red potatoes 46

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

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

## SPECIALTIES

TODAY'S FEATURED FISH A wide selection of fresh panéed or hardwood-grilled fresh seafood MKT

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

ROASTED CHICKEN Special herb blend, smashed red potatoes, chicken demi-glace 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 30

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

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

## SIDE ITEMS

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

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

## 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.

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).

# WINES WE LOVE TO DRINK

ROMBAUER CHARDONNAY – Carneros 16/66  
HONIG SAUVIGNON BLANC – Napa Valley 12/50  
FLEUR DE MER ROSÉ – Côtes de Provence 11/46  
GLORIA FERRER BLANC DE NOIRS SPARKLING WINE – Carneros 50  
ZD CHARDONNAY – California 75  
DAOU CABERNET SAUVIGNON – Paso Robles 15/58  
BELLE GLOS “BALADE” PINOT NOIR – Santa Rita Hills 15/58  
THE PRISONER RED BLEND – California 18/70  
SILVERADO CABERNET SAUVIGNON – Napa Valley 89  
FLOWERS PINOT NOIR – Sonoma Coast 100

## WHITES

### CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 11/46  
LUMINORE *BY LA MARCA PROSECCO* – Valdobbiadene, Italy 11/46  
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 12/50  
GLORIA FERRER BLANC DE NOIRS – Carneros 50  
TAITTINGER – Á Reims, France 110  
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 120

### CHARDONNAY

STEPHEN VINCENT – California 11/46  
ST. FRANCIS – Sonoma County 12/50  
CHALK HILL – Russian River Valley 13/54  
ROMBAUER – Carneros 16/66  
LINCOURT *COURTNEY’S* – Sta. Rita Hills 40  
J. LOHR “ARROYO VISTA” – Monterey 45  
FERRARI-CARANO *RESERVE* – Carneros 68  
THE PRISONER – Carneros 72  
GARY FARRELL – Russian River Valley 74  
ZD – California 75  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75  
SHEA WINE CELLARS *ESTATE* – Willamette Valley 78  
PATZ & HALL *DUTTON RANCH* – Russian River Valley 87  
PAUL HOBBS – Russian River Valley 95  
DONUM – Carneros 105  
KOSTA BROWNE “ONE SIXTEEN” – Russian River Valley 110  
SHAFFER *RED SHOULDER RANCH* – Napa Valley 115

### SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/46  
FERRARI-CARANO FUMÉ BLANC – Sonoma County 11/46  
HONIG – Napa Valley 12/50  
SILVERADO *MILLER RANCH* – Napa Valley 35  
CAKEBREAD CELLARS – Napa Valley 65

### OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 11/46  
DR. LOOSEN “DR. L” RIESLING – Germany 11/46  
SCHLOSS VOLLRADS RIESLING – Rheingau, Germany 12/50  
CIELO PINOT GRIGIO – Delle Venezie, Italy 11/46  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 12/50  
SANTA MARGHERITA PINOT GRIGIO – Italy 60

## 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

### HUMMINGBIRD 15.50

Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños

### HAVANA 15.50

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

### ENGLISH MARTINI 15.50

Plymouth English Gin : Cucumber : Fresh Mint

### THE SPARKLING ROSE 15.50

Corzo Silver Tequila : Grapefruit Bitters : Sparkling Wine

### POMEGRANATE MARTINI 15.50

Ketel One Vodka : Pomegranate Juice : Orange Juice

### FLEUR-DE-LIS 15.50

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

### RED-HEADED RITA 15.50

El Mayor Blanco Tequila : Pomegranate Juice

### PEAR MARTINI 15.50

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

### ESPRESSO MARTINI 15.50

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

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 11/46  
CHATEAU STE. MICHELLE “INDIAN WELLS” – Columbia Valley 12/50  
DAOU – Paso Robles 14/58  
AUSTIN HOPE – Paso Robles 17/88 (*liter bottle*)  
FRANCISCAN – Monterey County 50  
ELIZABETH SPENCER – Napa Valley 65  
STARMONT – Napa Valley 75  
FOLEY JOHNSON *ESTATE* – Napa Valley 80  
HONIG – Napa Valley 84  
SILVERADO – Napa Valley 89  
HEITZ – Napa Valley 105  
GROTH – Oakville, Napa Valley 108  
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 140  
CAYMUS – Napa Valley 160 (*liter bottle*)  
SILVER OAK – Napa Valley 180

### MERLOT

J. LOHR “LOS OSOS” – Paso Robles 10/42  
THE VELVET DEVIL – Washington State 11/46  
MARKHAM – Napa Valley 55  
PRIDE MOUNTAIN – Sonoma County 105

### PINOT NOIR

A TO Z – Oregon 11/46  
ELOUAN – Oregon 12/50  
CHALK HILL – Sonoma Coast 13/54  
BELLE GLOS “BALADE” – Santa Rita Hills 14/58  
ARGYLE – Oregon 45  
MEIOMI – California 50  
THE FOUR GRACES – Willamette Valley 52  
SHEA WINE CELLARS *ESTATE* – Willamette Valley 70  
GARY FARRELL – Russian River Valley 84  
FLOWERS – Sonoma Coast 100

### ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/46  
JOEL GOTT – California 12/50  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 17/70  
HENDRY BLOCK 7 & 22 – Napa Valley 60

### OTHER INTERESTING REDS

ALTA VISTA “VIVE” MALBEC – Argentina 11/46  
SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 12/50  
THE PRISONER – California 17/70  
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –  
Suisun Valley, California 64  
SHAFFER TD-9™ – Napa Valley 120

*Corkage fee, \$25.*

## HANDCRAFTED COCKTAILS

### THE ESSENTIAL 13.50

Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus

### SPICY MARGARITA 12.50

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

### THE CONFIDENTIAL 14.50

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

### THE (615) 14.50

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

### SPARKLING PALOMA 12.50

Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit

### KNICKERBOCKER 14.50

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

### WHALE FLOWER 13.50

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

### DOPPELGÄNGER 14.50

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

### MODERN MULE 12.50

Wheatley Vodka : St~Germain : Fever Tree Ginger Beer

### THE FINAL WALK 14.50

Buffalo Trace Bourbon : Grand Marnier

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

*Olives and Candied Cherries by Filthy Food.*