

STARTERS

CHICKEN PASTA SOUP 7

DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 12

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 14

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 17

SMOKED SALMON DIP Smoked in-house (*limited availability*) 15

STEAK ROLLS With Chimichurri sauce and spicy Ranch dressing 18

SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK RANCH, KIAWAH ISLAND, VINAIGRETTE, CILANTRO VINAIGRETTE.

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers and croutons 12

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 12

GRILLED CHICKEN SALAD Tortilla strips, feta cheese, olives, tomatoes with vinaigrette 17

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, tomatoes, 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

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

VEGGIE BURGER Made in-house, topped with Monterey Jack 16

OLD FASHIONED CHEESEBURGER* Certified Angus Beef® with aged Tillamook cheddar served all the way 16

FRENCH DIP* Thinly sliced, baguette and horseradish 21

HYDE PARK Grilled chicken breast topped with Monterey Jack 16

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* A French Brasserie style steak with garlic, served with french fries 31

STEAK MAUI* Marinated ribeye with smashed potatoes 43

NEW YORK STRIP* Aged beef with NYO mac & cheese 43

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 44

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with smashed potatoes 36

SPECIALTIES

TODAY'S FEATURED FISH We offer a wide selection of fresh paneed or hardwood grilled seafood everyday MKT

GRILLED SALMON* Fresh cold water salmon 30

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 23

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

BAYOU PASTA Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers 27

RATTLESNAKE PASTA Southwestern spices, peppers and chicken 22

GRILLED PORK TENDERLOIN* Cured in-house with Thai "Bang Bang" sauce and smashed potatoes 24

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

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice

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

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.

WINES WE LOVE TO DRINK

CHALK HILL CHARDONNAY – Russian River Valley 14/54
HONIG SAUVIGNON BLANC – Napa Valley 13/50
FLEUR DE MER ROSÉ – Côtes de Provence 12/46
ROMBAUER CHARDONNAY – Carneros 78
TAITTINGER CHAMPAGNE – Á Reims, France 85
DAOU CABERNET – Paso Robles 15/58
ARGYLE PINOT NOIR – Willamette Valley 14/54
THE PRISONER RED BLEND – California 16/62
BELLE GLOS *LAS ALTURAS* PINOT NOIR – Santa Lucia Highlands 60
AUSTIN HOPE CABENERNET – Paso Robles 100

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46
LUMINORE *BY LA MARCA PROSECCO* – Valdobbiadene, Italy 12/46
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 12/46
MUMM “BRUT PRESTIGE” – Napa Valley 45
TAITTINGER – Á Reims, France 85

CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley 12/46
ST. FRANCIS – Sonoma 13/50
CHALK HILL – Russian River Valley 14/54
THE PRISONER – Carneros 16/62
LINCOURT “STEEL” – Sta. Rita Hills 35
CATENA – Mendoza, Argentina 40
CHATEAU STE. MICHELLE *CANOE RIDGE* – Horse Heaven Hills 47
FERRARI–CARANO – Sonoma County 50
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 60
GARY FARRELL – Russian River Valley 72
ROMBAUER – Carneros 78
CAKEBREAD CELLARS – Napa Valley 82
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 85

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 13/50
VAVASOUR – Marlborough, New Zealand 32
KIM CRAWFORD – Marlborough, New Zealand 35
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 45
CAKEBREAD CELLARS – Napa Valley 50

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 12/46
CHATEAU STE. MICHELLE RIESLING – Columbia Valley, Washington 11/42
LUCIEN ALBRECHT *RESERVE RIESLING* – Alsace, France 12/46
FERRARI–CARANO PINOT GRIGIO – Sonoma Coast 12/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50
CONUNDRUM WHITE TABLE WINE – California 40
SANTA MARGHERITA PINOT GRIGIO – Valdadige, Italy 55

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

HAVANA MARTINI 16

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

PEAR MARTINI 16

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

FLEUR–DE–LIS 16

Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

RED–HEADED RITA 16

El Mayor Blanco Tequila : Pomegranate Juice

CINDY’S LEMON DROP 16

Ketel One Citroen Vodka : Lemon Juice

ENGLISH MARTINI 16

Sipsmith Gin : Cucumber : Fresh Mint

THE SPARKLING ROSE 16

Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine

MARTINI AU CHOCOLAT 16

Grey Goose Vodka : French Vanilla : Dorda Double Chocolate Liqueur

POMEGRANATE MARTINI 16

Ketel One Vodka : Pomegranate Juice : Orange Juice

ESPRESSO MARTINI 16

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

*Spirit substitutions for handcrafted martinis and cocktails may affect menu price.
Olives and Candied Cherries by Filthy Food.*

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 12/46
THREE RIVERS – Columbia Valley 14/54
DAOU – Paso Robles 15/58
ROTH *ESTATE* – Alexander Valley 48
STARMONT – Napa Valley 50
HONIG – Napa Valley 70
SEQUOIA GROVE – Napa Valley 80
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80
HALL VINEYARDS – Napa Valley 85
SILVERADO VINEYARDS – Napa Valley 89
AUSTIN HOPE – Paso Robles 100
CHALK HILL *ESTATE RED* – Chalk Hill 110
CAYMUS – Napa Valley 124
LANCASTER *ESTATE* – Alexander Valley 135

MERLOT

WENTE “SANDSTONE” – San Francisco Bay 11/42
J. LOHR “LOS OSOS” – Paso Robles 12/46
FERRARI–CARANO – Sonoma County 45
MARKHAM – Napa Valley 50

PINOT NOIR

LUCKY STAR – California 11/42
ANGELS INK – Monterey County 12/46
ELOUAN – Oregon 13/50
ARGYLE – Willamette Valley 14/54
THE FOUR GRACES – Willamette Valley 48
MEIOMI – California 50
SOLENA GRANDE CUVÉE – Willamette Valley 50
BELLE GLOS *LAS ALTURAS* – Santa Lucia Highlands 60
ETUDE *GRACE BENOIST RANCH* – Carneros 70
GARY FARRELL – Russian River Valley 85
SIDURI – Russian River Valley 88
FLOWERS – Sonoma Coast 90

ZINFANDEL

JOEL GOTT – California 12/46
KLINKER BRICK “OLD GHOST” – Lodi 45
RIDGE *GEYSERVILLE* – Alexander Valley 75

OTHER INTERESTING REDS

SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 12/46
TILIA MALBEC/SYRAH – Argentina 12/46
CATENA “VISTA FLORES” MALBEC – Mendoza, Argentina 14/54
THE PRISONER – California 16/62
SHOO FLY SHIRAZ – South Australia 30
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 65
SYMMETRY *BY RODNEY STRONG* – California 80

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14

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

THE OUTLIER 15

Buffalo Trace Single Barrel Bourbon : Sugar Cubes : Peychaud’s & Lemon Bitters

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

THE “CAPONE” 15

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

THE (937) 15

Knob Creek Rye Whiskey : Bitters : Blueberry Jam : Fever Tree Ginger Beer

THE MATADOR 14

Corazón Blanco Tequila : Lime : Honey

KNICKERBOCKER 15

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

WHALE FLOWER 14

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

SPARKLING PALOMA 13

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

DOPPELGÄNGER 15

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

VODKA MULE 13

Wheatley Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 15

Buffalo Trace Bourbon : Angostura Bitters : Regan’s Orange Bitters

THE CONFIDENTIAL 15

Basil Hayden Bourbon : Allspice : Regan’s Orange Bitters : Brown Sugar Syrup