SOUPS & Starters

CHICKEN PASTA SOUP  8

MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips  14

FIRE-GRILLED ARTICHOKE – Seasoned with herb butter. With rémoulade  15

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

STEAK ROLLS – Served with jalapeño ranch dressing  19

SALADS

ALEX’S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons  12

ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan  12

REDWOOD SALAD – Rotisserie chicken, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing  19

GRILLED CHICKEN SALAD – Tortilla chips, Feta cheese, olives, tomatoes with a white wine vinaigrette  17

THAI KAI SALAD – Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce  18

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 – Made in-house, topped with Monterey Jack  16

OLD FASHIONED CHEEEBURGER – Certified Angus Beef® with Tillamook cheddar  17

FRENCH DIP – Sliced Prime Rib, baguette and horseradish  21

HYDE PARK – Grilled chicken breast with Monterey Jack  17

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 french fries  32

STEAK MAUI – Marinated ribeye with mashed potatoes  43

NEW YORK STRIP – Aged Certified Angus Beef® with NYO mac & cheese  43

FILET MIGNON WITH BÉARNAISE – Center cut, baked potato  43

SLOW ROASTED PRIME RIB – Aged Mid-Western beef served au jus with mashed potatoes  37

SPECIALTIES

TODAY’S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood-grilled fresh seafood every day  

AHÍ TUNA STEAK – Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce  31

CAROLINA CRAB CAKES – Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA)  

GRILLED SALMON – Fresh cold water salmon  29

ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes  22

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

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

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE  8

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Heirloom Beets ~ Orzo & Wild Rice

Daily Vegetable ~ Mashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

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 DING GUIDELINES AT JALEXANDERS.COM.
## Reds

**Cabernet Sauvignon & Cabernet Blends**
- Grayson Cellars – California 11/35
- Foley Johnson Estate – Rutherford, Napa Valley 16/52*
- Hall Vineyards – Napa Valley 17/56
- Roth “Heritage” – Sonoma County 55*
- Ferrari-Carano – Alexander Valley 60*
- Silverado Vineyards – Napa Valley 68
- Clos Pegase – Napa Valley 75
- Cakebread Cellars – Napa Valley 110
- Chalk Hill Estate Red – Chalk Hill 110*
- ALTYS – Napa Valley 120*
- Pinot Noir
- Angels Ink – Monterey County 11/35
- Eloquai – Oregon 13/42
- Flowers – Sonoma Coast 17/56
- Chalone Estate – Chalone AVA 42*
- A to Z – Oregon 45
- Meiomi – California 45
- Argyle – Willamette Valley 59
- Belle Glos Clark & Telephone – Santa Maria Valley 70
- Siduri – Willamette Valley 75
- Gary Farrell – Russian River Valley 78
- Chalk Hill Estate Bottled – Sonoma Coast 80*
- Two Sisters Lindsay’s Vineyard – Sta. Rita Hills 80*

**Zinfandel**
- Four Vines “Old Vines” Cuveé – California 10/32
- Ridge Geyserville – Sonoma County 16/52
- Artesien – Mendocino County 35
- Seghesio – Sonoma County 38
- Duckhorn Paraduxx – Napa Valley 60
- Robert Biale “Black Chicken” – Napa Valley 65

**Other Interesting Reds**
- Tilia Malbec/Syrah – Mendoza, Argentina 10/32
- Broquei Malbec – Argentina 11/35
- The Prisoner – California 17/56
- Beckmen “Cuvee Le Bec” Rhône Blend – Santa Ynez Valley 36
- Shoofly Shiraz – McLaren Vale, South Australia 32
- Sky Rise Red Blend – North Coast 42
- 8 Years in the Desert BY Orin Swift – California 70
- Delille Cellars “D2” Red Wine – Columbia Valley 80
- Lewis Cellars “Alec’s Blend” – Napa Valley 95
- Mollydooker “Carnival of Love” Shiraz – McLaren Vale, South Australia 145

## Whites

**Chardonnay**
- Catena – Mendoza, Argentina 12/39
- Chalk Hill – Sonoma 13/42*
- Rombauer – Carneros 17/56
- Sebastián – North Coast 35*
- Lincourt “Steel” Unoaked – Sta. Rita Hills 37*
- Chalone Estate – Chalone AVA 40*
- Newton “Skyside” – Sonoma 40
- Clos Pegase Mitsuko’s Vineyard – Carneros 42
- Starmont – Carneros 42
- Chateau Ste. Michelle – Columbia Valley 44
- Foley Ranco Santa Rosa – Sta. Rita Hills 45*
- Mer Soleil Silver “Unoaked” – Monterey County, California 45
- Franciscan – Napa/Monterey County 50
- Gary Farrell – Russian River Valley 55
- Pine Ridge “Dijon Clones” – Carneros 55
- Ferrari-Carano Reserve – Sonoma 60*
- Mer Soleil – Santa Lucia Highlands 65
- Patz & Hall – Sonoma Coast 70
- Chalk Hill Estate Bottled – Chalk Hill 75*
- Lewis Cellars – Sonoma 80
- Paul Hobbs Richard Dinner Vineyard – Sonoma Mountain 90
- Far Niente – Napa Valley 115

**Sauvignon Blanc**
- Vavasour – Awatere Valley, New Zealand 11/35*
- Honig – Napa Valley 12/39
- Craggy Range Te Muna Road – Martinborough, New Zealand 14/46
- Roth Estate – Alexander Valley, Sonoma County 40*
- Kim Crawford – Marlborough, New Zealand 40
- Groth – Napa Valley 49
- Cakebread Cellars – Napa Valley 55

**Other Whites & Rosé**
- Chateau Minuty ‘M Rosé’ – Côtes de Provence 10/32
- Chateau Ste. Michelle Riesling – Columbia Valley 10/32
- Ferrari-Carano Pinot Grigio – Sonoma County 11/35*
- Marco Felluga Pinot Grigio – Collio, Italy 14/46
- Pine Ridge Chenin Blanc/Viognier – California 30
- Santa Margherita Pinot Grigio – Alto Adige, Italy 50

**Dessert Selections**
- Fonseca Bin 27 – Portugal 6/~

* CWC

To expedite service, we open wine at the pub, unless otherwise requested.
HANDCRAFTED COCKTAILS

ELDERFLOWER MOJITO  
Bacardi Light Rum : St−Germain : Fresh Mint

THE (312)  
Koval Rye Whiskey : Bittermens Bitters
Blueberry Jam : Fever Tree Ginger Beer

THAI MARGARITA  
El Mayor Tequila : St−Germain : Fresh Basil

KNICKERBOCKER  
Angel’s Envy Bourbon : Angostura Bitters
Candied Cherry

APEROL SPRITZER  
Mionetto Prosecco : Aperol : Fever Tree Club Soda

LEMON DROP MOJITO  
Wheatley Vodka : St−Germain : Mint : Pineapple Juice

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

MOSCOW MULE  
Tito’s Vodka : Fever Tree Ginger Beer

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

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

HANDCRAFTED MARTINIS $14

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

‘21’ MANHATTAN  
Bulleit Rye Whiskey : Sweet Vermouth : Bitters

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

THE DUKE  
Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

THE SPARKLING ROSE  
Corzo Tequila : Grapefruit Bitters : Sparkling Wine

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

POMEGRANATE MARTINI  
Ketel One : “Pom” Wonderful Pomegranate Juice

Olives and Candied Cherries by Filthy Food.