

## SOUPS & STARTERS

CHICKEN PASTA SOUP 8

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 12

MEXICO CITY SPINACH CON QUESO Tortilla chips 15

FIRE-GRILLED ARTICHOKES Rémoulade (*limited availability*) 15

CRISPY CALAMARI Classic marinara 19

HONG KONG SHRIMP Signature creamy, spicy sauce 19

## 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 12

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 12

GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 18

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

ASIAN AHI TUNA SALAD\* Seared rare, artisan greens, wasabi, cilantro vinaigrette 22

## BURGERS & SANDWICHES

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

VEGGIE BURGER In-house recipe, Monterey Jack 17

OLD FASHIONED CHEESEBURGER\* Served all the way, aged Tillamook cheddar 18

STEAK BURGER\* Ground beef tenderloin & ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 18

FRENCH DIP\* Thinly sliced, baguette, horseradish 22

HYDE PARK Grilled chicken breast, Monterey Jack 18

FRESH FISH SANDWICH French fries 18

## 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 34

STEAK BRAZZO\* Marinated pieces of filet mignon, wild mushroom Madeira sauce, smashed red potatoes 37

STEAK MAUI\* Marinated ribeye, smashed red potatoes 45

NEW YORK STRIP\* Certified Angus Beef®, NYO mac & cheese 44

FILET MIGNON WITH BÉARNAISE\* Center cut, loaded baked potato 45

SLOW ROASTED PRIME RIB\* Aged Mid-Western beef, au jus, smashed red potatoes 39

## SPECIALTIES

TODAY'S FRESH SEAFOOD SELECTION MKT

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

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

CILANTRO SHRIMP Grilled shrimp, cilantro oil, cajun spices, Southern cole slaw 27

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

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 23

RATTLESNAKE PASTA Southwestern spices, peppers, chicken 24

ROASTED PORK CHOP\* Hardwood-grilled, apricot glaze, broccoli, smashed red potatoes 28

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 | Broccoli | Orzo & Wild Rice | Couscous

Smashed Red 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. 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

CHALK HILL CHARDONNAY – Sonoma Coast 14/54  
HONIG SAUVIGNON BLANC – Napa Valley 13/50  
FLEUR DE MER ROSÉ – Côtes du Luberon 12/46  
LOUIS ROEDERER BRUT PREMIER CHAMPAGNE – Reims, France 90  
ROMBAUER CHARDONNAY – Carneros 78  
DAOU CABERNET SAUVIGNON – Paso Robles 15/58  
FLOWERS PINOT NOIR – Sonoma Coast 17/66  
FRANK FAMILY CABERNET SAUVIGNON – Napa Valley 95  
PENNER–ASH PINOT NOIR – Willamette Valley 80  
THE PRISONER RED BLEND – California 75

## WHITES

### CHAMPAGNE & SPARKLING

DOMAINE CHANDON BRUT – California 12/46  
LUMINORE *BY LA MARCA PROSECCO* – Valdobbiadene, Italy 12/46  
GLORIA FERRER BLANC DE NOIR – Sonoma County 40  
LOUIS ROEDERER BRUT PREMIER – Reims, France 90  
TAITTINGER BRUT – Reims, France 115

### CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley 12/46  
STARMONT – Carneros 13/50  
CHALK HILL – Sonoma Coast 14/54  
CHATEAU STE. MICHELLE – Columbia Valley 35  
CATENA – Mendoza, Argentina 40  
CLOS PEGASE *MITSUKO'S VINEYARD* – Carneros 45  
MER SOLEIL “SILVER” UNOAKED – Monterey County 50  
PATZ & HALL – Sonoma Coast 65  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70  
FERRARI–CARANO *RESERVE* – Napa Valley, Carneros 70  
ROMBAUER – Carneros 78  
CAKEBREAD CELLARS – Napa Valley 85  
PAUL HOBBS – Russian River Valley 98

### SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 12/46  
HONIG – Napa Valley 13/50  
NOBILO – Marlborough, New Zealand 30  
FERRARI–CARANO FUMÉ BLANC – Sonoma County 45  
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 50  
CAKEBREAD CELLARS – Napa Valley 60

### OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes du Luberon 12/46  
CLEAN SLATE RIESLING – Mosel, Germany 11/42  
DR. LOOSEN RIESLING – Mosel, Germany 12/46  
FERRARI–CARANO PINOT GRIGIO – Sonoma Coast 11/42  
TRAMIN PINOT GRIGIO – Alto Adige, Italy 40  
SCHLOSS VOLLRADS RIESLING – Rhinegau, Germany 45  
CONUNDRUM WHITE TABLE WINE – California 48  
SANTA MARGHERITA PINOT GRIGIO – Italy 50

*Corkage fee, \$25.*

## 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

### THE SPARKLING ROSE 16

El Mayor Blanco Tequila : Grapefruit Bitters : Sparkling Wine

### PEAR MARTINI 16

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

### FLEUR–DE–LIS 16

Prairie Organic 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 : Lemon Juice

### POMEGRANATE MARTINI 16

Ketel One Vodka : Pomegranate Juice : Orange Juice

### ENGLISH MARTINI 16

Gray Whale Gin : Cucumber : Fresh Mint

### ESPRESSO MARTINI 16

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

### MARTINI AU CHOCOLAT 16

Grey Goose Vodka : Mozart Chocolate Liqueur : French Vanilla

*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  
STARMONT – Napa Valley 50  
ROTH *ESTATE* – Sonoma County 55  
MT. VEEDER – Napa Valley 72  
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80  
FERRARI–CARANO – Alexander Valley 80  
CHALK HILL *ESTATE RED* – Chalk Hill 95  
FRANK FAMILY – Napa Valley 95  
JOSEPH PHELPS – Napa Valley 100  
GROTH – Oakville, Napa Valley 100  
RAMEY – Napa Valley 115  
CAYMUS – Napa Valley 140  
SEBASTIANI “CHERRY BLOCK” – Sonoma County 195

### MERLOT

WENTE “SANDSTONE” – Livermore Valley/San Francisco Bay 11/42  
J. LOHR “LOS OSOS” – Paso Robles 12/46  
MARKHAM – Napa Valley 55  
GRGICH – Napa Valley 72  
DUCKHORN – Napa Valley 95

### PINOT NOIR

LUCKY STAR – California 12/46  
ANGELS INK – Monterey, California 13/50  
ELOUAN – Oregon 14/54  
FLOWERS – Sonoma Coast 17/66  
CHALK HILL – Sonoma Coast 45  
MEIOMI – California 50  
THE FOUR GRACES – Willamette Valley 55  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 65  
DOMAINE DROUHIN Dundee Hills – Oregon 78  
FRANK FAMILY – Carneros 78  
PENNER–ASH – Willamette Valley 80  
GARY FARRELL – Russian River Valley 82  
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 98  
FLOWERS *SEA VIEW RIDGE* – Sonoma Coast 105

### ZINFANDEL

ROSENBLUM “VINTNER’S CUVÉE” – California 12/46  
KLINKER BRICK “OLD VINE” – Lodi, Mokelumne River AVA 13/50  
FROG’S LEAP – Rutherford, Napa Valley 62  
RIDGE *GEYSERVILLE* – Sonoma County 80

### DESSERT SELECTIONS

FONSECA ‘BIN 27’ 375 ML BOTTLE – Portugal 8/~

### OTHER INTERESTING REDS

SHOOFLY SHIRAZ – South Australia 12/46  
TRAPICHE “BROQUEL” MALBEC – Mendoza, Argentina 12/46  
PIATTELLI *PREMIUM RESERVE MALBEC* – Lujan De Cuyo, Mendoza 30  
PENFOLDS BIN 28 SHIRAZ – Barossa Valley, Australia 50  
THE PRISONER – California 75

## HANDCRAFTED COCKTAILS

### THE ESSENTIAL 14

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

### SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

### ELDERFLOWER MOJITO 13

Bacardi Light Rum : St~Germain : Fresh Mint

### THE (419) 15

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

### WHALE FLOWER 14

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

### DOG DAY AFTERNOON 14

Tito’s Handmade Vodka : Sauvignon Blanc : Grapefruit Juice : Lemon : Mint Flower

### KNICKERBOCKER 15

Maker’s Mark Bourbon : Angostura Bitters : Candied Cherry

### APEROL SPRITZER 13

Luminore *by La Marca* Prosecco : Aperol : Fever Tree Club Soda

### DOPPELGÄNGER 15

Maker’s Mark Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

### VODKA MULE 14

Tito’s Handmade Vodka : Fever Tree Ginger Beer

### KENTUCKY OLD FASHIONED 15

Bulleit Bourbon : Angostura Bitters : Orange Bitters