SOUPS & STARTERS

CHICKEN PASTA SOUP  8
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips  15
FIRE-GRILLED ARTICHOKEES – Seasoned with herb butter.  With rémoulade  15

SALADS

ALEX’S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons  12
ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan  12
CYPRESS SALAD – Chopped crispy chicken tendrils, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing  18
GRILLED CHICKEN SALAD – Feta cheese, olives, tomatoes with white wine vinaigrette  18
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  23

BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

VEGGIE BURGER – Made in-house, topped with Monterey Jack  15
OLD FASHIONED CHEESEBURGER – Certified Angus Beef® with Tillamook cheddar  17  Add bacon  1
STEAK BURGER – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing  17
FRENCH Dip – Sliced Prime Rib, baguette and horseradish  23
HYDE PARK – Grilled chicken breast topped with Monterey Jack  17
FRESH FISH SANDWICH – Cut fresh daily, served with french fries  19

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  29
NEW YORK STRIP – Aged Certified Angus Beef® with NYO mac & cheese  43
STEAK MAUI – Marinated ribeye with smashed potatoes  43
FILET MIGNON WITH BÉARNAISE – Center cut, baked potato  43
SLOW ROASTED PRIME RIB – Aged Mid-Western beef served au jus with smashed potatoes  34
Extra cut  40

SPECIALTIES

AIH TUNA FILET – Topped with wasabi mayonnaise.  Served with smashed potatoes, tomatoes and a Toro dipping sauce  O
TODAY’S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood-grilled fresh seafood every day  O
GRILLED SALMON – Fresh cold water salmon  29
ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes  24
MR. JACK’S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw  24
BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw  31
ROASTED PORK CHOP – Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli  29

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE  7 / SPLIT-PLATE CHARGE  3

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Daily Vegetable
Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Ripened Tomatoes

HOUSEMADE DESSERTS

Suggested tableside by server.

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.
GOOD DRESS REQUIRED. GENTLEMEN, PLEASE REMOVE HATS AND CAPS.  HELPFUL DINING GUIDELINES AT JALEXANDERS.COM.

RA/PE PLA
**REDS**

**CABERNET SAUVIGNON & CABERNET BLENDS**
- STARMONT – Napa Valley 14/46
- FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 15/49*
- MT. VEEDER – Napa Valley 15/49
- THREE RIVERS – Columbia Valley 35*
- JOSEPH CARR – Napa Valley 38
- ROTH ESTATE – Alexander Valley 44*
- SEBASTIANI – Alexander Valley 45*
- FRANCISCAN – Napa Valley 48
- HONIG – Napa Valley 68
- JOSEPH PHELPS ESTATE GROWN – Napa Valley 95
- CHALK HILL ESTATE RED – Chalk Hill 100*
- GROTH – Oakville, Napa Valley 100
- ALTYS – Napa Valley 115*
- LANCASTER ESTATE – Alexander Valley 125*
- DUNN VINEYARDS HOWELL MOUNTAIN – Napa Valley 200
- SILVER OAK – Napa Valley 200

**MERLOT**
- MARKHAM – Napa Valley 14/46
- CHATEAU STE. MICHELLE – Columbia Valley 32
- WENTE “SANDSTONE” – Livermore Valley 35
- ROMBHAUER – Carneros 70
- DUCKHORN – Napa Valley 75

**PINOT NOIR**
- LUCKY STAR – California 11/35
- ELOUAN – Oregon 13/42
- FLOWERS – Sonoma Coast 16/52
- MEIOMI – California 42
- REX HILL – Willamette Valley 44
- CHALONE ESTATE – Chalone AVA 45*
- THE FOUR GRACES – Willamette Valley 45*
- GARY FARRELL – Russian River Valley 65
- SLANDER BY ORIN SWIFT – California 80
- SAINTSBURY BROWN RANCH – Carneros 100
- FLOWERS SEA VIEW RIDGE – Sonoma Coast 110

**ZINFANDEL**
- ROSENBLUM CELLARS “VINTNERS CUVÉE” – Sonoma County 12/39
- RAVENSWOOD – Lodí 13/42
- RIDGE “THREE VALLEYS CUVÉE” – Sonoma County 40
- SEGHESSIO – Sonoma 45
- STORYBOOK MOUNTAIN VINEYARDS – Napa Valley 65

**OTHER INTERESTING REDS**
- YANGARRA ESTATE SHIRAZ – McLaren Vale, Australia 10/32
- TILIA MALBEC–SYRAH – Mendoza, Argentina 10/32
- BROQUEL MALBEC – Mendoza, Argentina 11/35
- E. GUIGAL CÔTES DU RHÔNE (SYRAH BLEND) – France 12/39
- DON NICANOR “NIETO SENETINER” MALBEC – Mendoza, Argentina 12/39*
- THE PRISIONER – California 19/63
- MOLLYDOOKER “THE BOXER” SHIRAZ – McLaren Vale, Australia 40
- SKYSIDE RED BLEND – North Coast 48
- ROTH “HERITAGE” – Sonoma County 60*
- MINER “ORACLE” – Napa Valley 120

**WHITES**

**CHAMPAGNE & SPARKLING**
- GRUET BRUT NV – New Mexico 11/35
- LUCIEN ALBRECHT BRUT ROSE’ – AOC Crémant d’Alsace 13/42*
- SCHRAMSBERG BLANCS DE BLANC – North Coast 14/46
- VEUGE CLICQUOT YELLOW LABEL BRUT – Reims, France 17/56
- GLORIA FERRER BLANC DE NOIR – Carneros 45
- TAINTINGER BRUT – France 100

**CHARDONNAY**
- CHALK HILL – Sonoma Coast 13/42*
- FERRARI-CARANO – Sonoma County 14/46*
- ROMBHAUER – Carneros 17/56
- ST. FRANCIS – Sonoma County 36
- CATENA – Mendoza, Argentina 37
- NEWTON “SKYSIDE” – North Coast 40
- CHALONE ESTATE – Chalone AVA 45*
- CLOS PEGASE MITSUKO’S VINEYARD – Napa Valley 45
- MER SOLEIL SILVER “UNOAKED” – Santa Lucia 45
- CHATEAU STE. MICHELLE CANDO RIDGE ESTATE – Columbia Valley 46
- FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 48*
- GARY FARRELL – Russian River Valley 57
- PINE RIDGE – Carneros 58
- CHATEAU ST. JEAN RESERVE – Sonoma 65
- SIMI – Alexander Valley 65
- CAKEBREAD CELLARS – Napa Valley 68
- CHATEAU MONTELENA – Napa Valley 75
- CHALK HILL ESTATE BOTTLED – Chalk Hill 80*
- FAR NIENTE – Napa Valley 85

**SAUVIGNON BLANC**
- CLIFFORD BAY – New Zealand 11/35*
- VAVASOUR – Marlborough, New Zealand 11/35*
- HONIG – Napa Valley 12/42
- GIESEN – Marlborough, New Zealand 38
- CAGGY RANGE TE MUNA ROAD VINEYARD – Martinborough, New Zealand 42
- CAKEBREAD CELLARS – Napa Valley 45
- SILVERADO MILLER RANCH – Napa Valley 50

**OTHER WHITES & ROSÉ**
- THE FOUR GRACES ROSE’ – Willamette Valley 12/39*
- PINE RIDGE CHENIN BLANC/VIOGNIER – California 12/39
- CLEAN Slate RIESLING – Germany 11/35
- SCHLOSS VOLLRADS RIESLING – Germany 14/46
- BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 80*
- RANCHO SANTA ROSA – Alexander Valley 85*
- FERRARI CARANO “RESERVE” PINOT GRIGIO – Sonoma County 85*
- CHATEAU STE. MICHELLE MER SOLEIL “RESERVE” CHARDONNAY – Napa Valley 85*
- MOARDAZ – Carneros 85*
- SCHRAMSBERG BLANCS DE BLANC – North Coast 85*
- SLALPEN – Alexander Valley 85*
- BURLEIGH WINDSOR – Alexander Valley 85*
- LUMINosa – North Coast 85*
- FRANKO – North Coast 85*
- BIAGIO – Alexander Valley 85*
- MAGNUM – Napa Valley 85*

**DESSERT SELECTIONS**
- FONSECA ‘BIN 27’ 3 OUNCES – Portugal 8/~

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

THE “CAPONE”  12  
Bulleit Rye Whiskey : Fernet Branca 
Angostura Bitters

THE MATADOR  12  
Corazón Reposado Tequila : Honey Syrup 
Lime Juice

ELDERFLOWER MOJITO  10  
Prichard’s Rum : St~Germain : Fresh Mint

GIN & GINGER  12  
Hendrick’s Gin : Domain de Canton Ginger 
Sparkling Wine

THE (954)  12  
Bulleit Rye Whiskey : Bittermens Bitters 
Blueberry Jam : Fever Tree Ginger Beer

THAI MARGARITA  12  
El Mayor Blanco Tequila : St~Germain : Fresh Basil

KNICKERBOCKER  12  
Angel’s Envy Bourbon : Angostura Bitters 
Candied Cherry

DOPPELGÄNGER  12  
Angel’s Envy Bourbon : Disaronno 
Candied Cherry : Fever Tree Ginger Ale

MOSCOW MULE  10  
Wheatley Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED  12  
Bulleit Whiskey : Angostura Bitters 
Regans’ Orange Bitters

ELITE MARGARITA  12  
El Mayor Blanco Tequila : Grand Marnier 
Orange Juice : Lime Juice : Salt

HANDCRAFTED MARTINIS $14

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

THE SPARKLING ROSE  
Corzo Tequila : Grapefruit Bitters : Sparkling Wine

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

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

THE DUKE  
Classic Martini : Bombay Sapphire Gin or 
Belvedere Vodka

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 Vodka : Pomegranate Juice : Orange Juice

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

FRENCH MARTINI  
Grey Goose Vodka : Chambord : Pineapple Juice

Olives and Candied Cherries by Filthy Food.