STARTERS

CHICKEN PASTA SOUP  8
MEXICO SPINACH CON QUESO Served with tortilla chips  14
FIRE-GRILLED ARTICHOKEs  Fresh artichokes, fire-grilled and seasoned in herb butter.  With rémoulade  15
SMOKED SALMON DIP  Smoked in-house  14
CALAMARI Seasoned, breaded and deep fried. Served with marinara sauce  18
AVOCADO BOMB  Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado with tortilla chips  19

SALADS

In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, White Wine Vinaigrette, Cilantro Vinaigrette.

ALEX’S SALAD With bacon, cheese, tomatoes, cucumbers and croutons  12
ORIGINAL CAESAR SALAD  With croutons and Reggiano Parmesan (add chicken +6)  12
GRILLED CHICKEN SALAD  Feta cheese, olives, tomatoes with white wine vinaigrette  17
REDWOOD SALAD  Rotisserie chicken, 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  18

BURGERS, SANDWICHES & SMALL PLATES

We grind fresh chuck daily for our hand-pattied burgers. Burgers and sandwiches served with french fries, unless otherwise noted.

VEGGIE BURGER  Our special recipe, made in-house, Monterey Jack cheese, orzo and wild rice  16
OLD FASHIONED CHEESEBURGER*  Certified Angus Beef® with aged Tillamook cheddar served all the way  17
STEAK BURGER*  Ground beef tenderloin and ribeye, aged Tillamook cheddar, grilled onions and Kiawah Island dressing  17
FRENCH DIP*  Sliced Prime Rib, fresh baguette and creamy horseradish  22

SEAFOOD

TODAY’S FEATURED FISH  We offer a wide selection of fresh panéed or hardwood grilled seafood everyday  Q
GRILLED SALMON*  Fresh cold water salmon served with orzo and wild rice  27
CILANTRO SHRIMP  Tiger shrimp with cilantro oil and cajun spices, served with cole slaw  27

ENTRÉES

We do not recommend and will respectfully not guarantee any meat ordered ‘medium well’ or above.

STEAK ‘N FRIES*  10 oz. French Brasserie style steak with garlic, served with french fries  33
NEW YORK STRIP*  Aged Certified Angus Beef® with Not Your Ordinary mac & cheese  43
STEAK MAUI*  Marinated ribeye with smashed potatoes  45
FILET MIGNON WITH BÉARNAISE*  Center cut, one-pound baked potato  43
SLOW ROASTED PRIME RIB*  Aged Certified Angus Beef® roasted on the bone, served au jus with smashed potatoes  39
ROTISserie CHICKEN  One-half fresh chicken roasted and seasoned with our special herb blend. Served with smashed potatoes  22
MR. JACK’S CRISPY CHICKEN PLATTER  South Carolina low country recipe with french fries and Southern cole slaw  23

SIDES, ETC.

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Heirloom Beets
Smashed Potatoes | Not Your Ordinary Mac & Cheese | One Pound Loaded Baked Potato

HOUSEMADE DESSERTS

OUR FAMOUS CARROT CAKE  Served warm with cream cheese icing  8
VERY BEST CHOCOLATE CAKE  Served with vanilla ice cream  9
KEY LIME PIE  Classic recipe in a graham cracker crust  9

Alex’s or Caesar salad to accompany your entrée   8

French Press Coffee  3.5 per person

*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 let us know of any food allergies. We do not recommend and will respectfully not guarantee any meat ordered ‘medium well’ or above. 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.
REDS

CABERNET SAUVIGNON & CABERNET BLENDS
GRAYSON CELLARS – California 12/39
STARMONT – Napa Valley 14/46
FOLEY JOHNSON ESTATE – Napa Valley 16/52*
THREE RIVERS – Columbia Valley 30*
SEBASTIANI – Alexander Valley 45*
FERRARI-CARANO – Alexander Valley 46*
ROTH ESTATE – Alexander Valley 48*
SILVERADO VINEYARDS – Napa Valley 65
ELIZABETH SPENCER – Napa Valley 70
HONIC – Napa Valley 70
FRANK FAMILY – Napa Valley 80
FAUST – Napa Valley 85
RIDGE MONTE BELLO – Santa Cruz Mountains 85
ALTVS – Napa Valley 90*
GROTH – Oakville, Napa Valley 90
KULETO ESTATE – Napa Valley 95*
LANCASTER ESTATE – Alexander Valley 95*
RAMEY – Napa Valley 100
ROUND POND – Rutherford, Napa Valley 105
CHALK HILL ESTATE RED – Chalk Hill 110*
JOSEPH PHELPS – Napa Valley 110
CAKEBREAD CELLARS – Napa Valley 115
MINER FAMILY – Napa Valley 115
NICKEL & NICKEL SULLENGER VINEYARD – Napa Valley 145
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 160*
HARTWELL ESTATE RESERVE – Stags Leap District 170
MERCURY HEAD BY ORIN SWIFT – Napa Valley 200
MUSER – Napa Valley 265*

MERLOT
THE VELVET DEVIL – Washington State 11/35
MARKHAM – Napa Valley 13/42
GENESIS – Columbia Valley 43
SWANSON – Napa Valley 50
DUCKHORN VINEYARDS – Napa Valley 90

PINOT NOIR
LUCKY STAR – California 10/32
ANGELS INK 2018 – Monterey, California 12/39
ELOQUAN – Oregon 13/42
WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 15/49
CHALONE ESTATE – Chalone AVA 35*
BALLETTO – Russian River Valley 45
MEIOMI – California 45
THE FOUR GRACES – Willamette Valley 48*
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 60*
FRANK FAMILY – Carneros 60
DOMAINE DROUHIN DUNDEE HILLS – Oregon 65
GARY FARRELL – Russian River Valley 70
PENNER-ASH – Willamette Valley 70
PAPAPIETRO PERRY – Russian River 85
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 100

ZINFANDEL
KLINKER BRICK “OLD VINE” – Lodi 13/42
ROSENBLUM “VINTNNERS CUVEE” – California 32
ARTEZIN – Mendocino 35
ST. FRANCIS “OLD VINES” – Sonoma County 40
HENDRY BLOCK 7 & 22 – Napa Valley 55
SALDO – California 55
ROBERT BIALE “BLACK CHICKEN” – Napa Valley 70

DESSERT SELECTIONS
FONSECA ‘BIN 27’ PORT 375 ML BOTTLE – Portugal 8/26

To expedite service, we open our wine at the bar, unless otherwise requested.

* CWC

REDS CONTINUED...

OTHER INTERESTING REDS
SHOFLY SHIRAZ – South Australia 10/32
BROQUEL MALBEC – Mendoza, Argentina 11/35
FOUR SISTERS SHIRAZ – Australia 40*
VANGARRA ESTATE SHIRAZ – McLaren Vale 40
NEWTON CLARET “SKYSIDE” – North Coast 42
8 YEARS IN THE DESERT BY ORIN SWIFT – California 70

WHITES

CHAMPAGNE & SPARKLING

DOMAINE CHANDON SPLIT – California 13/–
VEUVE CLICQUOT YELLOW LABEL – France 18/60
GLORIA FERRER BLANC DE NOIRS – Carneros 40
DUVAL-LEROY BRUT – Reims, France 85
TAITTINGER – Reims, France 85
LOUIS ROEDERER BRUT PREMIER – France 90
POL ROGER RESERVE – Epernay, France 105

CHARDONNAY

ST. FRANCIS – Sonoma County 12/39
CHALK HILL – Sonoma Coast 13/42*
ROMBAUER – Carneros 17/56
LINCOURT “STEEL” – Sta. Rita Hills 35*
WENTE ESTATE GROWN – Livermore Valley 35
NEWTON “SKYSIDE” – Sonoma County 40
STARMONT – Carneros 40
CHALONE ESTATE – Chalone AVA 45*
CHATEAU STE. MICHELLE CANOE RIDGE – Horse Heaven Hills 45
CLOS PEGASE MITSUKO’S VINEYARD – Carneros 45
MER SOLEIL “SILVER” – Monterey County 45
SANFORD – Sta. Rita Hills 45
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 50*
GARY FARRELL – Russian River Valley 55
FRANK FAMILY – Carneros 60
ZD – California 60
PINE RIDGE “DJION CLONES” – Carneros 65
FLOWERS – Sonoma Coast 70
PATZ & HALL DUTTON RANCH – Russian River Valley 70
CHALK HILL ESTATE BOTTLED – Chalk Hill 75*
LEWIS CELLARS – Sonoma County 90
FAR NIENTE – Napa Valley 95
JOSEPH DROUHIN PULIGNY-MONTRACHET – Cote de Beaune 105
KISTLER LES NOISETIERS – Sonoma Coast 105

SAUVIGNON BLANC & FUMÉ BLANC

CLIFFORD BAY – New Zealand 10/32
FERRARI-CARANO FUMÉ BLANC – Sonoma County 11/35
HONIC – Napa Valley 13/42
NOBILIO – Marlborough, New Zealand 32
GROTH – Napa Valley 40
CRAUGY RANGE TE MUNA ROAD VINEYARD – Martinborough, New Zealand 42
CAKEBREAD CELLARS – Napa Valley 55

OTHER WHITES & ROSÉ

MINUTY M ROSÉ 2018 – Côtes de Provence 11/35
CLEAN SLATE RIESLING – Germany 10/32
CAPO SALDO PINOT GRIGIO – Italy 10/32
MARCO FELLUGA PINOT GRIGIO – Italy 14/49
JERMANN PINOT GRIGIO – Italy 46

* CWC
HANDCRAFTED COCKTAILS

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

ELDERFLOWER MOJITO 9
Brugal Rum : St~Germain : Fresh Mint

THE (248) 12
Bulleit Rye Whiskey : Bittermens Bitters
Blueberry Jam : Fever Tree Ginger Beer

DOG DAY AFTERNOON 11
Tito's Vodka : Clifford Bay Sauvignon Blanc

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

DOPPELGÄNGER 12
Maker's Mark Bourbon : Disaronno
Candied Cherry : Fever Tree Ginger Ale

MOSCOW MULE 9
Tito's Vodka : Fever Tree Ginger Beer

MODERN MULE 9
Tito's Vodka : St~Germain : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 12
Bulleit Whiskey : Angostura Bitters
Regan’s Orange Bitters

VANILLA SKY 9
Stoli Vanil : Crème de Violette : Lemon Juice
Fever Tree Club Soda

HANDCRAFTED MARTINIS $14

HALF PAST THREE
Wheatley Vodka : Green Tea : Clover Honey Syrup

GIN GARDEN
Hendrick's Gin : St~Germain : Fresh Arugula

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

ENGLISH
Plymouth English Gin : Cucumber : Fresh Mint

LAST CALL
Knob Creek Bourbon : Fever Tree Ginger Beer
Solerno Blood Orange Liqueur

THE VINTAGE
Bulleit Rye Bourbon : Herbsaint
Angostura Bitters : Chocolate Bitters

SPARKLING ROSE
Corzo Tequila : Grapefruit Bitters : Sparkling Wine

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

FLEUR-DE-LIS
Prairie Organic Vodka : St~Germain : Grapefruit Juice
Sparkling Wine

RED-HEADED RITA
El Mayor Blanco Tequila : Pomegranate Juice

Olives and Candied Cherries by Filthy Food.