

## SOUPS & STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 8  
MEXICO CITY SPINACH CON QUESO Tortilla chips 16  
FIRE-GRILLED ARTICHOKES Rémoulade (*limited availability*) 16  
CRISPY CALAMARI Classic marinara 19  
HONG KONG SHRIMP Signature spicy, cream sauce 18  
AVOCADO BOMB\* Hand-cut Hawaiian tuna, tortilla chips 21

## SALADS

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

ADD CHICKEN +6, SALMON OR SHRIMP +10

- ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 13  
ORIGINAL CAESAR SALAD Reggiano, rustic croutons 13  
GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 19  
CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 19  
THAI KAI CHICKEN SALAD Mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 19  
ASIAN AHI TUNA SALAD\* Seared rare, mixed greens, wasabi, red onions, cilantro vinaigrette 24

## BURGERS & SANDWICHES

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

- VEGGIE BURGER In-house recipe, Monterey Jack 16  
OLD FASHIONED CHEESEBURGER\* Served all the way, aged Tillamook cheddar 18  
STEAK BURGER\* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 18  
FRENCH DIP\* Thinly sliced, baguette, horseradish 24  
HYDE PARK Grilled chicken breast, Monterey Jack 18  
NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing 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 filet mignon pieces, wild mushroom Madeira sauce, smashed red potatoes 40  
STEAK MAUI\* Marinated ribeye, smashed red potatoes 48  
NEW YORK STRIP\* Certified Angus Beef®, NYO mac & cheese 47  
FILET MIGNON WITH BÉARNAISE\* Center cut, loaded baked potato 47  
SLOW ROASTED PRIME RIB\* Aged Mid-Western beef, au jus, smashed red potatoes 40

## SPECIALTIES

- TODAY'S FRESH SEAFOOD SELECTION\* MKT  
GRILLED SALMON Fresh cold water salmon, orzo & wild rice 33  
CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries (*limited availability*) MKT  
SEARED AHI TUNA\* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 34  
CILANTRO SHRIMP Tiger shrimp, cilantro oil, cajun spices, couscous, Southern cole slaw 28  
REDLANDS GRILL® ROTISSERIE CHICKEN Special herb blend, smashed red potatoes, chicken au jus (*limited availability*) 26  
MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 25  
GRILLED PORK TENDERLOIN Cured in-house, Thai "Bang Bang" sauce, smashed red potatoes 29  
OLD WORLD LASAGNA Homemade fennel sausage, marinara, creamy ricotta, mozzarella, parmesan 25  
BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 33

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

## SIDE ITEMS

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Smashed Red Potatoes | Couscous  
Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Seasonal Vegetable

## 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

ROMBAUER CHARDONNAY – Carneros 16/62  
HONIG SAUVIGNON BLANC – Napa Valley 14/54  
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54  
GARY FARRELL CHARDONNAY – Russian River Valley 60  
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 130  
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 (*liter bottle*)  
THE PRISONER RED BLEND – California 17/66  
ELOUAN PINOT NOIR – Oregon 14/54  
SEQUOIA GROVE CABERNET SAUVIGNON – Napa Valley 92  
FLOWERS PINOT NOIR – Sonoma Coast 95

## WHITES

### CHAMPAGNE & SPARKLING

ZARDETTO PROSECCO – Veneto, Italy 13/50  
GRUET BRUT NV – New Mexico 13/50  
DOMAINE CHANDON BRUT ROSÉ *SPLIT* – California 14/~  
MUMM NAPA BRUT PRESTIGE – Napa Valley 45  
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 130

### CHARDONNAY

WENTE *ESTATE GROWN* – San Francisco Bay 13/50  
CHATEAU STE. MICHELLE *CANOE RIDGE* – Washington State 14/54  
THE PRISONER – Carneros 15/58  
ROMBAUER – Carneros 16/62  
FRANCISCAN – Napa County 50  
J. LOHR “ARROYA VISTA” – Monterey 48  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 50  
STARMONT – Carneros 55  
GARY FARRELL – Russian River Valley 60  
PINE RIDGE “DIJON CLONES” – Napa Valley 65  
MANNEQUIN *BY ORIN SWIFT* – California 70  
CAKEBREAD CELLARS – Napa Valley 85  
FLOWERS – Sonoma Coast 95

### SAUVIGNON BLANC & FUMÉ BLANC

FERRARI-CARANO FUMÉ BLANC – North Coast 13/50  
DASHWOOD – Marlborough, New Zealand 13/50  
HONIG – Napa Valley 14/54  
CHALK HILL *ESTATE* – Chalk Hill 57  
CAKEBREAD CELLARS – Napa Valley 62

### OTHER WHITES & ROSÉ

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54  
FIRESTONE RIESLING – Santa Barbara Valley 13/50  
CAPOSALDO PINOT GRIGIO – Veneto, IGT 13/50  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/54

*Some wine may contain sulfites.*

## 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

### PEAR MARTINI 16

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

### THE SPARKLING ROSE 16

Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine

### 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

Bombay Shapphire Gin : Cucumber : Fresh Mint

### OUT OF TIME 16

Buffalo Trace Single Barrel Bourbon : Honey Syrup : Black Cherry Jam : Bitters

*Spirit substitutions for handcrafted martinis and cocktails may affect menu price.*

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 13/50  
DAOU – Paso Robles 14/54  
STARMONT – Napa Valley 16/62  
AUSTIN HOPE – Paso Robles 17/83 (*liter bottle*)  
THREE RIVERS – Columbia Valley 40  
ST. FRANCIS – Sonoma County 45  
ROTH *ESTATE* – Alexander Valley 55  
QUILT – Napa Valley 80  
HONIG – Napa Valley 85  
SEQUOIA GROVE – Napa Valley 92  
JORDAN – Alexander Valley 105  
CAYMUS – Napa Valley 145  
PAUL HOBBS – Napa Valley 180  
SILVER OAK – Napa Valley 210

### MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46  
MARKHAM – Napa Valley 50  
FERRARI-CARANO – Sonoma County 62

### PINOT NOIR

A TO Z – Oregon 13/50  
ELOUAN – Oregon 14/54  
MEIOMI – California 15/58  
THE PRISONER – Sonoma County 16/62  
ANGELINE – Sonoma County 40  
ARGYLE – Willamette Valley 55  
REX HILL – Willamette Valley 65  
FOLEY *ESTATE* – Sta. Rita Hills 74  
GARY FARRELL – Russian River Valley 75  
SLANDER *BY ORIN SWIFT* – California 75  
FLOWERS – Sonoma Coast 95

### ZINFANDEL

PREDATOR “OLD VINE” – Lodi 13/50  
JOEL GOTT – Napa County 45  
SEGHEGIO – Sonoma 50  
SALDO – California 56  
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 72

### OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 13/50  
THE PRISONER – California 17/66  
CATENA “VISTA FLORES” MALBEC – Mendoza, Argentina 45  
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – California 55  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 70

*Corkage fee, \$25.*

## HANDCRAFTED COCKTAILS

### DOG DAY AFTERNOON 14

Wheatley Vodka : Sauvignon Blanc : Grapefruit Juice : Fresh Lemon

### THE “CAPONE” 15

Sazerac Rye Whiskey : Fernet Branca : Angostura Bitters

### WHALE FLOWER 14

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

### SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

### THE (901) 15

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

### THE MATADOR 14

Corazón Blanco Tequila : Honey Syrup : Lime Zest : Fresh Lime Juice

### KNICKERBOCKER 15

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

### DOPPELGÄNGER 15

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

### VODKA MULE 13

Wheatley Vodka : Fever Tree Ginger Beer

*Olives and Candied Cherries by Filthy Food*