

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 12

MR. JACK'S CRISPY CHICKEN Hand-breaded tenders, served with french fries 16

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 15

FIRE-GRILLED ARTICHOKES Seasoned with herb butter. With rémoulade (*limited availability*) 16

SMOKED SALMON DIP Smoked in-house 16

SALADS

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

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers and croutons 12

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 12

GRILLED CHICKEN SALAD Tortilla strips, Feta cheese, olives, tomatoes with vinaigrette 18

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 19

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 & TACOS

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

VEGGIE BURGER Made in-house, topped with Monterey Jack 15

OLD FASHIONED CHEESEBURGER* With Tillamook cheddar 17

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 17

FRENCH DIP* Thinly sliced, baguette and horseradish 22

HYDE PARK Grilled chicken breast topped with Monterey Jack 17

FRESH FISH SANDWICH Cut fresh daily with french fries 18

STEAK (OR CHICKEN) TACOS New York Strip steak (or rotisserie chicken) with lettuce, Monterey Jack and fresh pico de gallo 18

FISH TACOS Daily fish selections, deep-fried, with avocado and jalapeño ranch 18

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MÂÎTRE 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 BRAZZO* Marinated pieces of filet mignon in a wild mushroom Madeira sauce with smashed potatoes 38

NEW YORK STRIP* Aged beef with NYO mac & cheese 44

STEAK MAUI* Marinated ribeye with smashed potatoes 44

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

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with smashed potatoes 39

SPECIALTIES

AHI TUNA* Seared and sliced, soy ginger sherry sauce, orzo & wild rice and ripened tomatoes 33

GRILLED SALMON Fresh cold water salmon 32

GRILLED TROUT* Seasoned, served over Louisiana rice with southern cole slaw 29

CILANTRO SHRIMP Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 27

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 23

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

RATTLESNAKE PASTA Southwestern spices, peppers and chicken 22

GRILLED PORK TENDERLOIN Cured in-house with Thai "Bang Bang" sauce and smashed potatoes 25

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 31

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

French Fries | Southern Cole Slaw | Lemon & Reggiano Broccoli | Orzo & Wild Rice
Smashed 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. 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. Proper dress required. Gentlemen, please remove hats and caps. Helpful Dining Guidelines at jalexanders.com.

WINES WE LOVE TO DRINK

ROMBAUER CHARDONNAY – Carneros, Napa Valley 17/66
GARY FARRELL CHARDONNAY – Russian River Valley 60
HONIG SAUVIGNON BLANC – Napa Valley 13/50
CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 12/46
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France 130
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 (*liter bottle*)
SEQUOIA GROVE CABERNET SAUVIGNON – Napa Valley 85
FLOWERS PINOT NOIR – Sonoma Coast 17/66
BELLE GLOS “BALADE” PINOT NOIR – Santa Rita Hills 55
THE PRISONER RED BLEND – California 17/66

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46
DOMAINE CHANDON *SPLIT* – California 13/~
GLORIA FERRER BLANC DE BLANCS – Carneros 35
MOËT BRUT IMPERIAL – Epernay, France 80
TAITTINGER – Reims, France 100
VEUVE CLICQUOT YELLOW LABEL – Reims, France 130

CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley, San Francisco Bay 12/46
NEWTON “SKYSIDE” – North Coast 14/54
ROMBAUER – Carneros, Napa Valley 17/66
CLOS PEGAS *MITSUKO’S VINEYARD* – Carneros 42
STARMONT – Carneros 45
FERRARI-CARANO – Sonoma 50
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 50
MER SOLEIL SILVER – California 55
GARY FARRELL – Russian River Valley 60
PATZ & HALL – Sonoma Coast 80
CAKEBREAD CELLARS – Napa Valley 85
FLOWERS – Sonoma Coast 98

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 13/50
SILVERADO *MILLER RANCH* – Napa Valley 35
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Marlborough, New Zealand 45
CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 12/46
STUDIO ROSÉ *BY MIRAVAL* – France 13/50
SAINT M RIESLING – Pfalz, Germany 12/46
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/46
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50
JOH. JOS. PRUM WEHLENER SONNENUHR SPÄTLESE RIESLING – Mosel, Germany 70

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 : Candied Ginger : Domain de Canton Ginger

FLEUR-DE-LIS 16

Square One 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 Vodka : Lemon Juice

ENGLISH MARTINI 16

Plymouth English Gin : Cucumber : Fresh Mint

TEQUILA COCKTAILS

THAI MARGARITA 14

El Mayor Tequila : St~Germain : Fresh Basil

MIDNIGHT MARGARITA 14

*Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

THE MATADOR 14

*Corazón Reposado Tequila : Honey Syrup : Fresh Lime Juice : Lime Zest

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

JALAPENO WINK 14

*Corazón Reposado Tequila : Jalapeños : Fresh Strawberry

Agave : Fever Tree Club Soda

** Aged in a Buffalo Trace Bourbon Barrel*

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 12/46
AVIARY – Napa Valley 13/50
JOSEPH CARR – Paso Robles 16/50
AUSTIN HOPE – Paso Robles 17/83 (*liter bottle*)
CHATEAU BUENA VISTA – Napa Valley 18/70
STARMONT – Napa Valley 45
FOLEY JOHNSON *ESTATE* – Napa Valley 80
SEQUOIA GROVE – Napa Valley 85
THE PRISONER – Napa Valley 87
HALL – Napa Valley 98
JOSEPH PHELPS – Napa Valley 125
STAG’S LEAP CELLARS “ARTEMIS” – Napa Valley 128
LANCASTER *ESTATE* – Alexander Valley 135
CAYMUS – Napa Valley 155
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 185
SILVER OAK – Napa Valley 215

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
MARKHAM – Napa Valley 14/54
FERRARI-CARANO – Sonoma 42
DUCKHORN – Napa Valley 90
CAKEBREAD CELLARS – Napa Valley 115

PINOT NOIR

ANGELS INK – Monterey, California 12/46
ELOUAN – Oregon 13/50
FLOWERS – Sonoma Coast 17/66
ARGYLE – Willamette Valley 40
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 45
MEIOMI – California 50
BELLE GLOS “BALADE” – Santa Rita Hills 55
SLANDER *BY ORIN SWIFT* – California 75
GARY FARRELL – Russian River Valley 82
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 82
CHERRY PIE *SAN PABLO BAY BLOCK* – Carneros 90
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 98

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 12/46
SALDO – Dry Creek, Lodi 15/58
SEGHESSIO – Sonoma County 38
KLINKER BRICK “OLD GHOST” – Lodi, Mokelumne River 65

OTHER INTERESTING REDS

BROQUEL MALBEC – Argentina 13/50
KLINKER BRICK SYRAH *FARRAH VINEYARD* – Lodi, Mokelumne River AVA 13/50
THE PRISONER – California 17/66
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 75
DISCIPLES – Napa Valley 75
SHAFER “RELENTLESS” SYRAH/PETITE SYRAH – Napa Valley 170

DESSERT SELECTIONS

GRAHAM’S SIX GRAPES RUBY – Portugal 8/~
WARRE’S “OTIMA” 10 YR. TAWNY – Portugal 9/~

Some wines may contain sulfites. Corkage fee, \$25.

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14

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

THE “CAPONE” 15

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

THE (210) 15

Bulleit Rye Whiskey : Bittermens Bitters : Fever Tree Ginger Beer

LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

CITRUS CRUSH 14

Ten To One White Rum : Wheatley Vodka : Orange Juice : Pineapple Juice

WHALE FLOWER 14

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

DOPPELGÄNGER 15

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

VODKA MULE 14

Tito’s Handmade Vodka : Fever Tree Ginger Beer

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

Olives and Candied Cherries by Filthy Food.