

STARTERS

- CHICKEN PASTA SOUP 8
- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- EMERALD COAST SHRIMP Crispy gulf shrimp, remoulade, honey Dijon 18
- SMOKED SALMON DIP House smoked salmon, dill tartar sauce, crisp toast points 16
- FIRE-GRILLED ARTICHOKES Rémooulade (*limited availability*) 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, croutons 13
- ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 13
- GRILLED CHICKEN SALAD Tortilla strips, bleu cheese, tomatoes, cilantro vinaigrette 19
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumber, bacon, cheese, croutons, ranch 20
- THAI KAI CHICKEN SALAD Mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 18
- ASIAN AHI TUNA SALAD* Hawiian tuna, seared rare, mixed greens, wasabi, cilantro vinaigrette 23

BURGERS & SANDWICHES

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

- VEGGIE BURGER Made in-house, Monterey Jack 17
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, served all the way 18
- FRENCH DIP* Thinly sliced, baguette, horseradish 22
- HYDE PARK Grilled chicken breast topped with Monterey Jack 17
- FISH TACOS Daily fish selections, deep fried, avocado, jalapeño ranch 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* Aged Certified Angus Beef®, French Brasserie style, maître d butter 33
- STEAK MAUI* Marinated ribeye with smashed potatoes 46
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 45
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 46
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 40



SPECIALTIES

- TODAY'S FEATURED FISH We offer a wide selection of fresh paned or hardwood grilled seafood MKT
- GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 33
- AHI TUNA* Hawiian ahi tuna, sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 34
- ROASTED CHICKEN One-half chicken roasted and seasoned with our special herb blend, smashed potatoes 24
- MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with French fries, Southern cole slaw 23
- BAYOU PASTA Shrimp, scallops, crabmeat, spicy cream sauce, green onions, red peppers 28
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 25
- GRILLED PORK TENDERLOIN* Cured in-house, Thai "Bang Bang" sauce, smashed potatoes 27
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 32
- ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

- French Fries | Southern Cole Slaw | Broccoli | Chilled Orzo & Wild Rice | Couscous
- Smashed Potatoes | 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.

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

CHALK HILL CHARDONNAY – Russian River Valley 14/54
HONIG SAUVIGNON BLANC – Napa Valley 13/50
FLEUR DE MER ROSÉ – Côtes de Provence 12/46
ROMBAUER CHARDONNAY – Carneros 72
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 105
AUSTIN HOPE CABERENET SAUVIGNON – Paso Robles 17/83 (*liter bottle*)
ELOUAN PINOT NOIR – Oregon 13/50
PAPILLON *BY ORIN SWIFT* CABERENET SAUVIGNON – Napa Valley 125
BELLE GLOS *CLARK & TELEPHONE* PINOT NOIR – Santa Maria Valley 55
THE PRISONER RED BLEND – California 70

WHITES

CHAMPAGNE & SPARKLING

ZARDETTO PROSECCO – Veneto, Italy 12/46
DOMAINE CHANDON BRUT – California 12/46
GRUET BRUT – New Mexico 12/46
GLORIA FERRER BLANC DE ROSÉ – Carneros 45
MOËT & IMPERIAL RESERVE BRUT – Epernay, France 90
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 105

CHARDONNAY

ST. FRANCIS – Sonoma County 12/46
WENTE *ESTATE GROWN* – Livermore Valley 13/50
CHALK HILL – Russian River Valley 14/54
LINCOURT “STEEL” – Sta. Rita Hills 35
CATENA – Mendoza, Argentina 38
STARMONT – Carneros 45
ROMBAUER – Carneros 72
THE PRISONER – Carneros 72
FLOWERS – Sonoma Coast 75
CAKEBREAD CELLARS – Napa Valley 78
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 80
GRGICH HILLS *ESTATE GROWN* – Napa Valley 85

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 13/50
SILVERADO *MILLER RANCH* – Napa Valley 50
CAKEBREAD CELLARS – Napa Valley 58

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 12/46
CAPOSALDO PINOT GRIGIO – Delle Venezie, Italy 11/42
FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 12/46
SCHLOSS VOLLRADS RIESLING – Rhinegau, Germany 13/50
CASTELLO DEL POGGIO “MOSCATO D’ASTI” – Italy 12/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 45

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14

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

THE (513) 15

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

ELDERFLOWER MOJITO 13

Bacardi Light Rum : St~Germain : Fresh Mint

KENTUCKY OLD FASHIONED 15

Angel’s Envy Bourbon : Angostura Bitters : Regan’s Orange Bitters

THE CONFIDENTIAL 15

Nelson Brothers Reserve Bourbon : Allspice : Regan’s Orange Bitters

Brown Sugar Syrup

LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

SPARKLING PALOMA 13

Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit

OCEANSIDE 14

Gray Whale Gin : Salted Simple Syrup : Fresh Lime Juice : Fresh Mint

DOPPELGÄNGER 15

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

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

Olives and Candied Cherries by Filthy Food.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/46
DAOU – Paso Robles 15/58
AUSTIN HOPE – Paso Robles 17/83 (*liter bottle*)
THREE RIVERS – Columbia Valley 35
STARMONT – Sonoma County 45
ROTH *ESTATE* – Alexander Valley 52
HALL – Napa Valley 75
HONIG – Napa Valley 86
CHALK HILL *ESTATE RED* – Chalk Hill 100
PAPILLON *BY ORIN SWIFT* – Napa Valley 125
CAYMUS – Napa Valley 150
CAYMUS SPECIAL SELECTION – Napa Valley 270

MERLOT

WENTE “SANDSTONE” – San Francisco Bay 12/46
J. LOHR “LOS OSOS” – Paso Robles 13/50
MARKHAM – Napa Valley 45
FERRARI-CARANO – Sonoma County 50
DUCKHORN – Napa Valley 92

PINOT NOIR

A TO Z – Oregon 12/46
ELOUAN – Oregon 13/50
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 14/54
ANGELINE – California 37
MEIOMI – Sonoma, Monterey, Santa Barbara 48
BELLE GLOS “BALADE” – Santa Rita Hills 50
BELLE GLOS *CLARK & TELEPHONE* – Santa Maria Valley 55
FLOWERS – Sonoma Coast 90
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 100
ROCHIOLI *ESTATE GROWN* – Russian River Valley 140

ZINFANDEL

KLINKER BRICK “OLD VINE” – Lodi 12/46
ST. FRANCIS “OLD VINES” – Sonoma County 40
GREEN & RED *CHILES CANYON VINEYARDS* –
Chiles Valley District, Napa Valley 55
FROG’S LEAP – Napa Valley 75

OTHER INTERESTING REDS

BROQUEL MALBEC – Mendoza, Argentina 12/46
SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 13/50
QUILT RED BLEND – Napa Valley 16/62
CATENA MALBEC – Mendoza, Argentina 50
THE PRISONER – California 70
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 75

Some wines 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

HAVANA MARTINI 16

Captain Morgan Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters

PEAR MARTINI 16

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

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

Plymouth English Gin : Cucumber : Fresh Mint

THE SPARKLING ROSE 16

Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine

MARTINI AU CHOCOLAT 16

Grey Goose Vodka : French Vanilla : Dorda Double Chocolate Liqueur

POMEGRANATE MARTINI 16

Ketel One Vodka : Pomegranate Juice : Orange Juice