SOUPS & STARTERS

CHICKEN PASTA SOUP 8
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 15
FIRE-GRILLED ARTICHOKE – Seasoned with herb butter. With rémoulade 15
AVOCADO BOMB – Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado with tortilla chips 20

SALADS

ALEX’S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons 12
ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 12
GRILLED CHICKEN SALAD – Feta cheese, olives, tomatoes with white wine vinaigrette 18
CYPRESS SALAD – Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 18
THAI KAI SALAD – Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce 18
SHRIMP LOUIE SALAD – Jumbo gulf shrimp, avocado, tomato, iceberg boat, pine nuts and Kiawah Island dressing 22
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 – With Tillamook cheddar 17
FRENCH DIP – Sliced Prime Rib, baguette and horseradish 23
HYDE PARK – Grilled chicken breast topped with Monterey Jack 16

STEAKS & PRIME RIB

All steaks are finished with Maitre d’ butter, except for marinated steaks.

STEAK ‘N’ FRIES – A French Brasserie style steak with garlic, served with french fries 29
STEAK BRAZZO – Marinated pieces of filet mignon in a wild mushroom Madeira sauce with smashed potatoes 34
NEW YORK STRIP – Aged 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 and roasted on the bone, served au jus with smashed potatoes 41

SPECIALTIES

TODAY’S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood-grilled fresh seafood every day

AHI TUNA FILET – TOPPED WITH WASABI MAYONNAISE. SERVED WITH “SMASHED POTATOES,” TOMATOES AND A TORO DIPPING SAUCE
GRILLED SALMON – Fresh cold water salmon 29
CAROLINA CRAB CAKES – Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA)
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
ROASTED PORK CHOP – Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 31
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 7  SPLIT-PLATE CHARGE 4

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. Proper dress required. Gentlemen, please remove hats and caps. Helpful Dining Guidelines at jalexanders.com.

RN/PR BOCA
CABERNET SAUVIGNON & CABERNET BLENDS

JOSEPH CARR – Paso Robles 13/42
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 14/46
ROTH ESTATE – Alexander Valley 15/49*
MT. VEEDER – Napa Valley 16/52
THREE RIVERS – Columbia Valley 35*
SEBASTIANI – Alexander Valley 45*
STARMONT – Napa Valley 45
FRANCISCAN – Napa County 48
HONIG – Napa Valley 68
SEQUOIA GROVE – Rutherford, Napa Valley 80
ALTVS – Napa Valley 90 *
KULETO ESTATE – Napa Valley 90*
LANCaster WINE MAKER’S CUVÉE – Alexander Valley 90
CHALK HILL ESTATE RED – Chalk Hill 100*
GROTH – Oakville, Napa Valley 100
CAKEBREAD CELLARS – Napa Valley 115
HEITZ CELLARS – Napa Valley 122
LANCaster ESTATE – Alexander Valley 125*
CADE HOWELL MOUNTAIN – Napa Valley 160
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 160*
GRGICH HILLS ESTATE – Napa Valley 165
DUNN VINEYARDS – Napa Valley 200
SILVER OAK – Napa Valley 200
PLUMPJACK – Napa Valley 220
MERUS – Napa Valley 225*

MERLOT
THE VELVET DEVIL – Washington State 11/35
MARKHAM – Napa Valley 13/42
CHATEAU STE. MICHELLE – Columbia Valley 40
KEEANAN – Napa Valley 68
ROMBAUER – Carneros 70

PINOT NOIR
ANGELS INK – Monterey, California 11/35
ELOuAN – Oregon 13/42
CHALK HILL – Sonoma Coast 14/46*
FLOWERS – Sonoma Coast 16/52
BELLE GLOS CLARK & TELEPHONE – Santa Barbara County 17/56
LINCOuRT RANChO SANTa ROSA – Sta. Rita Hills 40*
THE FouR GRACES – Willamette Valley 42*
CHALONE ESTATE – Chalone AVA 46*
FOLEY RANChO SANTa ROSA – Sta. Rita Hills 65*
GARY FARRELL – Russian River Valley 65
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 75
CLOUDY BAY – New Zealand 80
PAPIPIETRO PERRY – Russian River Valley 96
FLOWERS SEA VIEW RIDGE – Sonoma Coast 120
KOSTA BROWNE – Santa Lucia Highlands 130
ROCHIOlI ESTATE – Russian River Valley 145

ZINFAandel
FROG’S LEAP – Napa Valley 14/46
SEGHEsIO – Sonoma County 15/49
STORYBOOK MOUNTAIN VINEYARDS – Napa Estate, Mayacamas Range 65

OTHER INterESTING Reds
YANGARRA ESTATE SHIRAZ – McLaren Vale, South Australia 11/35
BROQUEl MALBEC – Mendoza, Argentina 11/35
DON NICAnOR “NIEtO SEnETINER” MALBEC – Mendoza, Argentina 12/39*
E. GUIGAL CÔTUES DU RHÔNE SYRAH BLEND – France 12/39
THE PRISONER – California 18/60
SKYSIDE RED BLEND – North Coast 48
8 YEARS IN THE DESERT BY ORIN SWIFT – California 50
STAG’S LEAP PETITE SYRAH – Napa Valley 54
ROTH “HERITAGE” – Sonoma County 60*

WHITES

CHAMPAGNE & SPARKLING

RUFFINO PROSECCO – DOC, Italy 10/32
GRUET BRUT – New Mexico 10/32
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 12/39*
VEUVE CLICQUOT “YELLOW LABEL” – Reims, France 16/52
GLORIA FERRER BLANCO DE NIEVA – Carneros 45
P0L ROGER RESERVE – Epernay, France 95
TAITTINGER BRUT NV – Reims, France 100

CARDONAY
ST. FRANCIS – Sonoma County 12/39
CHALK HILL – Sonoma Coast 13/42*
FRANK FAMILY – Carneros 16/52
CATENA – Mendoza, Argentina 37
CHATEAU STE. MICHELLE – Columbia Valley 40
SKYSIDE – North Coast 40
CLOS PEGASE MITSUKO’S VINEYARD – Napa Valley 45
MER SOLEIL SILVER “UNOAKED” – Monterey County 45
FOLEY RANChO SANTa ROSA – Sta. Rita Hills 48*
MATANZAS CREEK – Alexander Valley 48
GARY FARRELL – Russian River Valley 57
PINE RIDGE “DIJON CLONES” – Carneros, Napa Valley 58
ZD – California 60
RAMEY – Russian River Valley 65
CAKEBREAD CELLARS – Napa Valley 68
SHEA WINE CELLARS – Willamette Valley 70
CHALK HILL ESTATE BOTTLED – Chalk Hill 75*
FLOWERS – Sonoma Coast 75
PATZ & HALL DUTTON RANCH – Russian River Valley 85
LEWIS CELLARS – Napa Valley 90
PAuT HOBBS – Russian River Valley 95

SAUVIGNON BLANC
CLIFFORD BAY – New Zealand 11/35*
HONIG – Napa Valley 12/39
CRAggY RANGE TE MUNA ROAD – Marlborough, New Zealand 14/46
SEBASTIANI – North Coast 30*
ROTH ESTATE – Sonoma County 35*
SILVERADO MILLER RANCH – Napa Valley 50
CAKEBREAD CELLARS – Napa Valley 45

OTHER WHITES & ROSÉ
THE FouR GRACES ROSE – Willamette Valley 11/35*
FIREFOuST RIESLING – Santa Barbara County 11/35*
SCHLOSS VOLLARDS RIESLING – Germany 13/42
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 10/32*
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/42
KING ESTATE PINOT GRIS – Willamette Valley 35

DESSERT SELECTIONS
FONSECA ‘BIN 27’ PORT 3 OZ. POUR – Portugal 8/~

* CWc
To expedite service, we open wine at the pub, unless otherwise requested. Some wines may contain sulfites.
<table>
<thead>
<tr>
<th>Handcrafted Cocktails</th>
<th>Handcrafted Martinis $14</th>
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<tbody>
<tr>
<td><strong>TRUE GRIT 11</strong> Duke Bourbon : Angostura Bitters Turbinado Sugar : Candied Cherry</td>
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<tr>
<td><strong>LEMON DROP MOJITO 10</strong> Wheatley Vodka : St~Germain : Mint Pineapple Juice</td>
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<tr>
<td><strong>KNICKERBOCKER 12</strong> Angel’s Envy Bourbon : Angostura Bitters Candied Cherry</td>
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<tr>
<td><strong>DOPPELGÄNGER 12</strong> Angel’s Envy Bourbon : Disaronno Candied Cherry : Fever Tree Ginger Ale</td>
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<tr>
<td><strong>MOSCOW MULE 10</strong> Wheatley Vodka : Fever Tree Ginger Beer</td>
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<tr>
<td><strong>KENTUCKY OLD FASHIONED 12</strong> Bulleit Whiskey : Angostura Bitters Regans’ Orange Bitters</td>
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<td><strong>THE MATADOR 12</strong> Corazón Reposado Tequila : Honey Syrup Lime Juice</td>
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<tr>
<td><strong>JALAPENO WINK 12</strong> Corazón Reposado Tequila : Jalapeños Fresh Strawberry : Agave : Fever Tree Club Soda</td>
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<tr>
<td><strong>‘21’ MANHATTAN</strong> Bulleit Rye Whiskey : Sweet Vermouth : Bitters</td>
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<td><strong>PEAR MARTINI</strong> Grey Goose La Poire Vodka : Candied Ginger Domain de Canton Ginger</td>
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<tr>
<td><strong>THE SPARKLING ROSE</strong> Corzo Tequila : Grapefruit Bitters : Sparkling Wine</td>
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<tr>
<td><strong>THE DUKE</strong> Classic Martini : Bombay Sapphire Gin or Belvedere Vodka</td>
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<tr>
<td><strong>FLEUR-DE-LIS</strong> Tito’s Vodka : St~Germain : Grapefruit Juice Sparkling Wine</td>
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<tr>
<td><strong>RED-HEADED RITA</strong> El Mayor Blanco Tequila : Pomegranate Juice</td>
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<tr>
<td><strong>CINDY’S LEMON DROP</strong> Ketel One Citroen Vodka : Lemon Juice</td>
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<td><strong>ENGLISH MARTINI</strong> Plymouth English Gin : Cucumber : Fresh Mint</td>
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<tr>
<td><strong>ESPRESSO MARTINI</strong> Stolichnaya Vanil Vodka : Espresso : Kahlúa Bailey’s Irish Cream</td>
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Olives and Candied Cherries by Filthy Food.