

SOUPS & STARTERS

CHICKEN PASTA SOUP 9

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13

MEXICO CITY SPINACH CON QUESO Tortilla chips 17

FIRE-GRILLED ARTICHOKE Rémoulade 17

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19

CRISPY CALAMARI Point Judith, RI, classic marinara 20

SALADS

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

ADD CHICKEN +6, SALMON OR SHRIMP +10

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 14

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14

REDWOOD SALAD Roasted chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 21

GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 19

THAI KAI CHICKEN SALAD Mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 19

ASIAN AHI TUNA SALAD* Hawaiian Ahi, seared rare, mixed greens, wasabi, red onions, cilantro vinaigrette 25

BURGERS, SANDWICHES & TACOS

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. BURGERS AND SANDWICHES SERVED WITH FRENCH FRIES.

VEGGIE BURGER In-house recipe, Monterey Jack 18

OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, served all the way, aged Tillamook cheddar 19

TURKEY BURGER Arugula, Monterey Jack, tomatoes, mayonnaise 18

SALMON BURGER House made, panko seared, arugula (*limited availability*) 19

FRENCH DIP* Thinly sliced, baguette, horseradish 25

HYDE PARK Grilled chicken breast, Monterey Jack 18

SHRIMP TACOS Signature creamy & spicy sauce, lettuce, diced peppers, green onions, black beans & rice 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.

FILET KABOBS* Aged marinated medallions, hardwood-grilled vegetables, Louisiana rice 38

CHICAGO RIBEYE* Made in-house Worcestershire sauce, smashed potatoes 47

FILET MIGNON WITH BEARNAISE* Center cut, loaded baked potato 47

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 41



SEAFOOD

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, Southern cole slaw 46

SEARED AHI TUNA* Hawaiian Ahi, sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 35

PECAN ENCRUSTED TROUT* Pan-fried, Dijon mustard sauce, Southern cole slaw 28

SPECIALTIES

ROTISSERIE CHICKEN Special herb blend, smashed potatoes, chicken au jus (*limited availability*) 25

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 25

CHICKEN MILANESE Sautéed panko bread crumb encrusted cutlet, white wine vinaigrette, smashed potatoes 26

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 | Lemon & Reggiano Broccoli | Orzo & Wild Rice

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Couscous

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

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 19/94
ROMBAUER CHARDONNAY – Carneros 17/66
GARY FARRELL CHARDONNAY – Russian River Valley 70
CRAGGY RANGE *TE MUNA ROAD VINEYARD SAUVIGNON BLANC* –
Martinborough, New Zealand 14/54
FLUER DE MER ROSÉ – Côtes de Provence 13/50
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 (*liter bottle*)
HALL VINEYARDS CABERNET SAUVIGNON – Napa Valley 80
FLOWERS PINOT NOIR – Sonoma Coast 16/62
BELLE GLOS *CLARK & TELEPHONE PINOT NOIR* – Santa Barbara Valley 78
THE PRISONER RED BLEND – California 17/66

WHITES

CHAMPAGNE & SPARKLING

MIONETTO PROSECCO *SPLIT*– Treviso DOC 12/~
GRUET BRUT – New Mexico 12/46
GRAHAM BECK BRUT ROSÉ – South Africa 13/50
DOMAINE CHANDON *SPLIT* – Napa Valley 13/~
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 19/94
SCHRAMSBERG “BLANC DE NOIRS” – Calistoga, California 66
TAITTINGER – Á Reims, France 110

CHARDONNAY

ST. FRANCIS – Sonoma County 13/50
CHALK HILL – Russian River Valley 14/54
ROMBAUER – Carneros 17/66
SEBASTIANI – North Coast 35
CATENA – Mendoza, Argentina 38
CHATEAU STE. MICHELLE – Columbia Valley 44
STARMONT – Napa Valley 48
ZD – California 65
MER SOLEIL SILVER “UNOAKED” – Monterey Co., California Valley 50
GARY FARRELL – Russian River Valley 70
PINE RIDGE *COLLINES VINEYARD* – Carneros 72
FERRARI–CARANO *RESERVE* – Napa Valley 65
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75
PAUL HOBBS – Russian River Valley 95
FAR NIENTE – Napa Valley 115

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 14/54
HONIG – Napa Valley 40
KIM CRAWFORD – Marlborough, New Zealand 42
GROTH – Napa Valley 49
CAKEBREAD CELLARS – Napa Valley 60

OTHER WHITES & ROSE

LOOSEN “DR. L” RIESLING – Mosel, Germany 12/46
FLUER DE MER ROSÉ – Côtes de Provence 13/50
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/54
PINE RIDGE CHENIN BLANC/VIOGNIER – California 35
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 55

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

APPLETINI 16

Van Gogh Apple Vodka : Sour Apple Pucker

HAVANA MARTINI 16

Myer’s Dark 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

SOUTHERN MARTINI 16

Buffalo Trace Bourbon : Black Cherry Jam : Honey Syrup : Angostura Bitters

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

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 13/50
DAOU – Paso Robles 15/58
AUSTIN HOPE – Paso Robles 17/83 (*liter bottle*)
QUILT – Napa Valley 18/70
THREE RIVERS – Columbia Valley 38
STARMONT – Napa Valley 45
FERRARI–CARANO – Alexander Valley 60
HONIG – Napa Valley 75
HALL VINEYARDS – Napa Valley 80
SILVERADO VINEYARDS – Napa Valley 85
CAKEBREAD CELLARS – Napa Valley 110
CHALK HILL *ESTATE RED* – Chalk Hill 110
MINER FAMILY – Oakville, Napa Valley 135
CAYMUS – Napa Valley 135
SHAFER – Stags Leap District, Napa Valley 145
LANCASTER *ESTATE* – Alexander Valley 165
SILVER OAK – Napa Valley 210
JOSEPH PHELPS INSIGNIA *ESTATE* – Napa Valley 290

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
MARKHAM – Napa Valley 15/58
WENTE “SANDSTONE” – Livermore Valley 32
DUCKHORN – Napa Valley 95

PINOT NOIR

A TO Z – Oregon 12/46
ELOUAN – Oregon 13/50
FLOWERS – Sonoma Coast 16/62
CHALONE *ESTATE* – Chalone AVA 42
REX HILL – Willamette Valley 45
MEIOMI – California 50
ARGYLE – Willamette Valley 65
BELLE GLOS *CLARK & TELEPHONE* – Santa Barbara Valley 78
GARY FARRELL – Russian River Valley 80
CHALK HILL – Sonoma Coast 85

ZINFANDEL

FOUR VINES “OLD VINES” – California 12/46
SEGHESSIO – Sonoma County 15/58
RIDGE *GEYERSVILLE* – Sonoma County 50
DUCKHORN PARADUXX – Napa Valley 60
ROBERT BIALE “BLACK CHICKEN” – Napa Valley 65

OTHER INTERESTING REDS

CATENA “VISTA FLORES” MALBEC – Mendoza, Argentina 13/50
THE PRISONER – California 17/66
TILIA MALBEC/SYRAH – Mendoza, Argentina 30
BECKMEN “CUVÉE LE BEC” RHONE BLEND – Santa Ynez Valley 42
ESTANCIA MERITAGE *RESERVE* – Paso Robles 60
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 75
FRANCISCAN MAGNIFICAT MERITAGE – Napa Valley 80
MOLLYDOOKER “BLUE EYED BOY” – South Australia 85

Some wines may contain sulfites.

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14

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

THE “CAPONE” 14

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

SAZERAC COCKTAIL 15

Sazerac Rye Whiskey : Absinthe : Sugar Cubes : Lemon & Peychaud’s Bitters

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

THE (847) 15

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

WHALE FLOWER 14

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

KNICKERBOCKER 15

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

DOPPELGÄNGER 15

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

CITRUS CRUSH 14

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

KENTUCKY OLD FASHIONED 15

Buffalo Trace Bourbon : Angostura Bitters : Regan’s Orange Bitters

*Spirit substitutions for handcrafted martinis and cocktails may affect menu price.
Olives and Candied Cherries by Filthy Food.*