## SOUPS & Starters

**CHEF’S DAILY SOUP**  
Served with warm tortilla chips  **16**

**MEXICO CITY SPINACH CON QUESO**  
- Served with white wine vinaigrette  **17**

**FIRE-GRILLED ARTICHOKE**  
- Seasoned with herb butter.  With rémoulade  **14**

**HUEVOS ROLLS**  
- Southwestern-style egg rolls, served with Thai “Bang Bang” sauce  **14**

**EMERALD COAST SHRIMP**  
- Battered and fried Gulf shrimp  **15**

## SALADS

**ALEX’S SALAD**  
- Bacon, cheese, tomatoes, cucumbers and croutons  **11**

**ORIGINAL CAESAR SALAD**  
- Croutons and Reggiano Parmesan  **11**

**GRILLED CHICKEN SALAD**  
- Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette  **17**

**CYPRUS SALAD**  
- Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing  **19**

**THAI KAI SALAD**  
- Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce  **18**

**ASIAN AHI TUNA SALAD**  
- Seared rare with field greens, wasabi in a cilantro vinaigrette  **22**

## BURGERS & SANDWICHES

**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**  
- Sliced Prime Rib, baguette and horseradish  **21**

**HYDE PARK**  
- Grilled chicken breast topped with Monterey Jack  **17**

## TACO PLATTERS

**STEAK** (OR CHICKEN)  
- Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro and pico de gallo salsa  **17**

**SHRIMP**  
- Crispy shrimp, lettuce, pico de gallo, jalapeño ranch  **17**

## 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 ‘MEDIUM WELL’ OR ABOVE.**

**STEAK ‘N’ FRIES**  
- A French Brasserie style steak with garlic, served with French fries  **31**

**NEW YORK STRIP**  
- Aged beef with NYO mac & cheese  **42**

**FILET MIGNON WITH BÉARNNAISE**  
- Center cut, baked potato  **42**

**SLOW ROASTED PRIME RIB**  
- Aged Mid-Western beef served au jus with smashed potatoes  **36 / 16 oz. Extra Cut 42**

## SPECIALTIES

**GRILLED SALMON**  
- Fresh cold water salmon  **28**

**ahi tuna filet**  
- Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes, and a Toro dipping sauce  **32**

**cilantro shrimp**  
- Tiger shrimp with cilantro oil and Cajun spices, served with cole slaw  **26**

**rotisserie chicken**  
- One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes  **22**

**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  **21**

**BARBECUE BABY BACK RIBS**  
- Served with Plum Creek BBQ sauce, French fries and Cole slaw  **31**

**ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE**  
- Suggested tableside by server.

**French Fries**  
- Southern Cole Slaw  
- Broccoli  
- Orzo & Wild Rice  
- Smashed Potatoes

**Not Your Ordinary Mac & Cheese**  
- Black Beans and Rice

## HOUSEMADE DESSERTS

*Suggested tableside by server.

**FRENCH PRESS COFFEE**  
3.5 per person

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*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We do not recommend and will respectfully not guarantee any meat ‘medium well’ or above. Please make us aware of any food allergies. A 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.
REDS

CABERNET SAUVIGNON & CABERNET BLENDS
GRAYSON - California 11/35
JOSEPH CARR - Napa Valley 15/49
FOLEY JOHNSON ESTATE - Rutherford 16/52*
FRANCISCAN - Napa Valley 40
ROTH ESTATE - Alexander Valley 40*
STARMONT - Napa Valley 44
HEITZ - Napa Valley 58
HONIG - Napa Valley 80
CHALK HILL ESTATE RED - Chalk Hill 85*
KULETO ESTATE - Napa Valley 95*
GROCH HILLS - Napa Valley 107
LEWIS CELLARS - Napa Valley 110
ALTYS - Napa Valley 120*
CAYMUS - Napa Valley 128
PAUL HOBBES - Napa Valley 130
REVANA - Napa Valley 182
MERCURY HEAD BY ORIN SWIFT - Napa Valley 200
DIAMOND CREEK "RED ROCK TERRACE" - Napa Valley 210
MERUS - Napa Valley 250*

MERLOT

THE VELVET DEVIL - Washington State 11/35
MARKHAM - Napa Valley 15/49
MINER STAGECOACH VINEYARD - Napa Valley 65
NEWTON "UNFILTERED" - Napa Valley 85
PRIDE MOUNTAIN - Napa/Sonoma 100

PINOT NOIR

ANGELS INK - Monterey, California 11/35
ELOUAN - Oregon 13/42
FLOWERS - Sonoma Coast 17/56
MEIOMI - California 42
ARGYLE - Willamette, Oregon 50
THE FOUR GRACES - Willamette Valley 50*
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 60*
GARY FARRELL - Russian River Valley 65
DOMAINE SERENE "YAMHILL CUVEE" - Willamette Valley 85
MERRY EDWARDS - Russian River Valley 95
ARGYLE "NUTHOUSE" - Oregon 105
SHEA WINE CELLARS HOMER – Willamette Valley 115
ROCHIOLI ESTATE – Russian River 120

ZINFANDEL

SEGHESSIO - Sonoma 11/35
ROSENBLUM "VINTNER’S CUVEE" - California 30
RIDGE LYFTON SPRINGS – Dry Creek Valley 47
8 YEARS IN THE DESERT BY ORIN SWIFT – California 52

OTHER INTERESTING REDS

DON NICANOR "NIETO SENETINER" MALBEC - Argentina 12/39*
THE FOOTBOLT SHIRAZ – McLaren Vale, Australia 12/39
MATCHBOOK SYRAH – Dunnigan Hills 32
SHOOFLY SHIRAZ - South Australia 35
VILLA ANTINORI "TOSCANA” - Tuscany, Italy 39
STAGS’ LEAP PETITE SYRAH – Napa Valley 55
THE PRISONER – California 70

HANDCRAFTED COCKTAILS

THE "CAPONE" - Builet Rye Whiskey 12
KENTUCKY OLD FASHIONED - Builet Whiskey 12
THE (770) - Builet Rye Whiskey 12
ELITE MARGARITA - Avion Tequila 11
KNICKERBOCKER - Angel's Envy Bourbon 12
LEMON DROP MOJITO - Weathley Vodka 10
DOPPELGÄNGER - Angel’s Envy Bourbon 12
MOSCOW MULE - Tito’s Vodka 10

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT - New Mexico 11/35
MIONETTO PROSECCO - Treviso, DOC 11/35
VEUVE CLICQUOT YELLOW LABEL - Reims, France 16/52
GLORIA FERRER BLANC DE NOIRS - Carneros 40
DUVAL–leroY BRUT - Reims, France 65
LAURENT PERRIER ULTRA BRUT - Reims, France 85

CHARDONNAY

CATENA APPELLATION TUPUNGATO - Mendoza, Argentina 12/39
CHALK HILL - Russian River Valley 14/46*
ROMBAUER - Carneros, Napa Valley 16/52
NEWTON "SKYSIDE" - Napa County 35
CLOS PEGASE MITSUKO'S VINEYARD - Napa Valley 40
MER SOLEIL SILVER "UNOAKED" - California 42
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 50*
ZD - California 50
CHATEAU MONTELENA - Napa Valley 55
GARY FARRELL - Russian River Valley 55
FERRARI-CARANO RESERVE - Carneros, Napa Valley 60
WALTER HANSEL ESTATE - Russian River Valley 60
CHALK HILL ESTATE BOTTLED - Chalk Hill 70*
PATZ & HALL DUTTON RANCH - Russian River Valley 75
CAKEBREAD CELLARS - Napa Valley 80
PALMAZ – Napa Valley 80
FLOWERS – Sonoma Coast 85
ZD RESERVE – Carneros 110

SAUVIGNON BLANC

CLIFFORD BAY – New Zealand 11/35*
HONIG – Napa Valley 13/42
PASCAL JOLIVET – Sancerre, France 14/46
CRAGGY RANGE TE MUNA ROAD VINEYARD – Martinborough, New Zealand 42
CAKEBREAD CELLARS – Napa Valley 55
MERRY EDWARDS – Russian River Valley 65

OTHER WHITES & ROSÉ

THE FOUR GRACES ROSE – Willamette Valley 11/35*
CLEAN SLATE RIESLING – Germany 11/35
BARONE "FINI" PINOT GRIGIO – Valdadige, Italy 10/32
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/42
CONUNDRUM WHITE TABLE WINE – California 40
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50

DESSERT SELECTIONS

DOW’S 10 YEAR TAWNY PORT – Portugal 9/~
GRAHAM’S ‘SIX GRAPES’ PORT – Portugal 9/~

To expedite service, we open our wine at the pub, unless otherwise requested.
Some wines may contain sulfites. * CWC

HANDCRAFTED MARTINIS

‘21 MANHATTAN - Builet Rye Whiskey 14
POMEGRANATE MARTINI - Ketel One Vodka 14
THE DUKE - Bombay Sapphire Gin or Belvedere Vodka 14
FLEUR-DE-LIS - Square One Vodka 14
RED-HEADED RITA - Avion Tequila 14
CINDY’S LEMON DROP - Ketel One Citron Vodka 14
ENGLISH MARTINI - Plymouth English Gin 14
THE SPARKLING ROSE - Corzo Tequila 14