

## SOUPS & STARTERS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Tortilla chips 16

FIRE-GRILLED ARTICHOKE Rémoulade *(limited availability)* 15

MR. JACK'S CHICKEN FINGERS Hand-breaded and served with french fries 16

CREAMY CRAB DIP Old Bay spiced house-made cheese sauce, grilled bread 20

HONG KONG SHRIMP Signature creamy, spicy sauce 18

## SALADS

IN-HOUSE MADE SALAD DRESSINGS: HONEY DIJON, CREAMY BLEU CHEESE, CLASSIC RANCH, KIAWAH ISLAND, VINAIGRETTE, CILANTRO VINAIGRETTE

ADD CHICKEN +6, SALMON OR SHRIMP +10.

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 13

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 13

GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 18

CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumbers, bacon, cheese, cornbread croutons, ranch dressing 19

THAI KAI CHICKEN SALAD Mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 18

ASIAN AHI TUNA SALAD\* Seared rare, artisan greens, wasabi, cilantro vinaigrette 23

## BURGERS & SANDWICHES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES.

VEGGIE BURGER In-house recipe, Monterey Jack 15

OLD FASHIONED CHEESEBURGER\* Served all the way, aged Tillamook cheddar 18

STEAK BURGER\* Ground beef tenderloin & ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 19

FRENCH DIP\* Thinly sliced, baguette, horseradish 23

HYDE PARK Grilled chicken breast, Monterey Jack 17

FRESH FISH SANDWICH Cut fresh daily, rémoulade, pickles, lettuce 18

PHILLY CHEESESTEAK Shaved prime rib, sautéed green peppers and onions, Monterey Jack cheese, signature cheese sauce 21

## 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\* French Brasserie style, maître d' butter 33

NEW YORK STRIP\* Certified Angus Beef®, NYO mac & cheese 45

STEAK MAUI\* Marinated ribeye, smashed red potatoes 45

FILET KABOBS\* Marinated steak, onions, peppers, ginger glaze. 39

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

SLOW ROASTED PRIME RIB\* Aged Mid-Western beef, au jus, smashed red potatoes 39

## SPECIALTIES

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, Dijon sauce, French fries *(limited availability)* MKT

GRILLED SALMON\* Fresh cold water salmon, orzo & wild rice 32

CAJUN TROUT\* Louisiana rice, Southern cole slaw 29

CREOLE BBQ SHRIMP Cajun sautéed shrimp, Worcestershire creole cream reduction, Louisiana rice, gilled baguette bread 29

SEARED AHI TUNA\* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 34

OVEN ROASTED CHICKEN Special herb blend, smashed red potatoes, chicken au jus 23

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 23

RATTLESNAKE PASTA Southwestern spices, peppers, chicken 22

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 31

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

## SIDES

French Fries | Southern Cole Slaw | Lemon & Reggiano Broccoli | Orzo & Wild Rice | Couscous

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

## HOUSEMADE DESSERTS & FRENCH PRESS COFFEE

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. 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](http://jalexanders.com).

# WINES WE LOVE TO DRINK

ROMBAUER CHARDONNAY – Carneros 16/62

CRAGGY RANGE *TE MUNA* SAUVIGNON BLANC – New Zealand 13/50

THE FOUR GRACES ROSÉ – Willamette Valley 12/46

CHATEAU MONTELENA – Napa Valley 70

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 (1 liter bottle)

FLOWERS PINOT NOIR – Sonoma Coast 17/66

HONIG CABERNET SAUVIGNON – Napa Valley 88

DOMAINE SERENE “YAMHILL CUVÉE” PINOT NOIR – Willamette Valley 98

8 YEARS IN THE DESERT *BY ORIN SWIFT* RED BLEND – California 72

## WHITES

### CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46

MIONETTO PROSECCO – Treviso, DOC 12/46

GLORIA FERRER BLANC DE NOIRS – Carneros 45

VEUVE CLICQUOT YELLOW LABEL – Reims, France 85

PERRIER-JOUËT GRAND BRUT – Épernay, France 95

### CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley, Central Coast 12/46

CHALK HILL – Russian River Valley 14/54

ROMBAUER – Carneros 16/62

CLOS PEGASE *MITSUKO'S VINEYARD* – Napa Valley 40

MER SOLEIL SILVER “UNOAKED” – California 48

FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 62

GARY FARRELL – Russian River Valley 64

CHATEAU MONTELENA – Napa Valley 70

CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70

CAKEBREAD CELLARS – Napa Valley 80

PATZ & HALL *DUTTON RANCH* – Russian River Valley 88

### SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46

CRAGGY RANGE *TE MUNA VINEYARD* – Martinborough, New Zealand 13/50

CAKEBREAD CELLARS – Napa Valley 62

MERRY EDWARDS – Russian River Valley 75

### OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ – Willamette Valley 12/46

CLEAN SLATE RIESLING – Germany 12/46

BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/46

CONUNDRUM WHITE TABLE WINE – California 45

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 50

SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50

Some wines may contain sulfites.

*Corkage fee, \$25.*

## HANDCRAFTED COCKTAILS

DOPPELGÄNGER 14

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

SPARKLING PALOMA 13

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

OCEANSIDE 14

Hendrick's Gin : Salted Simple Syrup : Fresh Lime Juice : Fresh Mint

THE (770) 14

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

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

LAVENDER MARGARITA 14

Casamigos Blanco Tequila: Cointreau : Lavender : Lime Juice

LEMON DROP MOJITO 13

Tito's Handmade Vodka : St~Germain : Pineapple Juice : Mint

MIDNIGHT MARGARITA 14

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

KENTUCKY OLD FASHIONED 14

Bulleit Bourbon : Angostura Bitters : Regan's Orange Bitters

*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 (1 liter bottle)

ROTH *ESTATE* – Alexander Valley 40

FRANCISCAN – Monterey County 45

STARMONT – Napa Valley 48

FOLEY JOHNSON *ESTATE* – Rutherford 80

HEITZ – Napa Valley 82

HONIG – Napa Valley 88

CAYMUS – Napa Valley 128

PAUL HOBBS – Napa Valley 130

MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 200

### MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46

MARKHAM – Napa Valley 15/58

MINER *STAGECOACH VINEYARD* – Napa Valley 75

### PINOT NOIR

A TO Z – Oregon 12/46

ELOUAN – Oregon 13/50

FLOWERS – Sonoma Coast 17/66

MEIOMI – California 48

THE FOUR GRACES – Willamette Valley 55

FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 70

GARY FARRELL – Russian River Valley 75

DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 98

MERRY EDWARDS – Russian River Valley 105

### ZINFANDEL

SEGHESIO – Sonoma 12/46

ROSENBLUM “VINTNER'S CUVÉE” – California 30

RIDGE *LYTTON SPRINGS* – Dry Creek Valley 58

8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 72

### OTHER INTERESTING REDS

DON NICANOR “NIETO SENETINER” MALBEC – Argentina 12/46

THE FOOTBOLT SHIRAZ – McLaren Vale, Australia 12/46

STAGS' LEAP PETITE SYRAH – Napa Valley 65

THE PRISONER – California 85

### DESSERT SELECTIONS

DOW'S 10 YEAR TAWNY PORT – Portugal 9/~

## ZERO-PROOF COCKTAILS

FAUX-JITO 11

Agave Nectar : Fresh Lime Juice : Mint : Fever Tree Club Soda

MR. WONDERFUL 11

Pom Wonderful Pomegranate Juice : Blackberry Syrup : Fresh Lime Juice

Fever Tree Club Soda

ROSEBERRY MULE 11

Agave Nectar : Blackberry Syrup : Fresh Lime Juice : Fever Tree Ginger Beer

## 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

POMEGRANATE MARTINI 16

Ketel One Vodka: Pomegranate Juice : Orange Juice

FLEUR-DE-LIS 16

Tito's Handmade 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

THE PEAR 16

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

ESPRESSO MARTINI 16

Stolichnaya Vanil Vodka : Espresso : Kahlúa : Bailey's Irish Cream

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