STARTERS & SUSHI

CHICKEN PASTA SOUP - 8

MEXICO CITY SPINACH CON QUESO - Served with warm tortilla chips - 14

SMOKED SALMON DIP - Smoked in-house - 15

CALIFORNIA ROLL - Crab salad, asparagus, sesame, avocado, chives, red pepper - 12

SPICY TUNA ROLL* - Ahi tuna, cucumber, jicama, avocado, sesame, unagi sauce, Sriracha mayonnaise - 16

STEAK ROLLS - With Chimichurri sauce and spicy Ranch dressing - 19

AVOCADO BOMB* - Hawaiian tuna, crab salad, thinly sliced avocado, unagi sauce and Sriracha mayonnaise, with tortilla chips - 19

SALADS

ALEX'S SALAD - Bacon, cheese, tomatoes, cucumbers and croutons - 12

ORIGINAL CAESAR SALAD - Croutons and Reggiano Parmesan - 12

REDWOOD SALAD - Rotisserie chicken, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing - 18

THAI KAI SALAD - Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce - 17

ASIAN AHI TUNA SALAD* - Seared rare with field greens, wasabi in a cilantro vinaigrette - 21

BURGERS & SANDWICHES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-ATTACHED BURGERS. ALL BURGERS AND SANDWICHES ARE SERVED WITH FRENCH FRIES.

VEGGIE BURGER - House-made recipe with fresh beets, black beans and brown rice with a ginger soy glaze and melted Monterey Jack - 16

OLD FASHIONED CHEESEBURGER* - Toasted egg washed bun served all the way with Tillamook cheddar - 17

FRENCH DIP* - Thinly sliced roasted prime rib on a toasted baguette with creamy horseradish - 20

HYDE PARK - Grilled chicken breast topped with Monterey Jack - 16

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* - A French Brasserie style steak with garlic, served with french fries - 31

FILET KABOB* - Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice - 33

STEAK MAUI* - Marinated ribeye with smashed potatoes - 45

NEW YORK STRIP* - Aged beef with NYO mac & cheese - 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 - 39

SPECIALTIES

TODAY'S FEATURED FISH - We offer a wide selection of fresh paneled or hardwood grilled seafood everyday - 0

GRILLED SALMON* - Fresh cold water salmon - 28

AHl TINA FILET* - Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce - 30

ROTISserie CHICKEn - One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes - 23

Mr. Jack’S CRISPY CHICKEn PLATTER - South Carolina low country recipe with french fries and cole slaw - 21

GRILLED PORK TENDERLOIN* - Cured in-house with Thai “Bang Bang” sauce and smashed potatoes - 22

RAFFAELE’S OLD WORLD LASAGNA - Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend - 19

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE - 8

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice
Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

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.
REDs

CABERNET SAUVIGNON & CABERNET BLENDS
GRAYSON CELLARS – California 11/35
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 15/49*
THREE RIVERS – Columbia Valley 42*
FRANCISCAN – Napa Valley 44
STARMONT – Napa Valley 45
JOSEPH CARR – Napa Valley 50
HONIG – Napa Valley 65
CLOS PEGASE – Napa Valley 70
SILVERADO – Napa Valley 70
KULETO ESTATE – Napa Valley 95*
CHALK HILL ESTATE RED – Chalk Hill 100*
MINER FAMILY “EMILY’S CUVEE” – Napa Valley 110
CAYMUS – Napa Valley 120
LANCASTER ESTATE – Alexander Valley 130*
PAUL HOBBES – Napa Valley 135
DARIOUSH “SIGNATURE” – Napa Valley 160
SILVER OAK – Napa Valley 200
CAYMUS SPECIAL SELECTION – Napa Valley 250
MERUS – Napa Valley 250*

MERLOT
THE VELVET DEVIL – Washington State 11/35
WENTE “SANDSTONE” – Livermore Valley 32
MARKHAM – Napa Valley 46
FERRARI–CARANO – Sonoma County 65*
DUCKHORN VINEYARDS – Napa Valley 70

PINOT NOIR
LUCKY STAR – California 10/32
ANGELS INK – Monterey, California 12/39
ELOUAN – Oregon 13/42
ARGYLE – Willamette Valley 40
MEIOMI – California 42
CHALONE ESTATE – Chalone AVA 45+
WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 45
THE FOUR GRACES – Willamette Valley 55*
GARY FARRELL – Russian River Valley 65
SIDURI – Willamette Valley 70
CHALK HILL – Sonoma County 78*
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 80
FLOWERS – Sonoma Coast 80

ZINFANDEL
PREDDATOR “OLD VINE” – Lodi 10/32
JOEL GOTT – California 40
SALDO – California 50
RIDGE LYTON SPRINGS – Dry Creek Valley 70

OTHER INTERESTING REDS
THE SEEKER MALBEC – Mendoza, Argentina 11/35
ABSTRACT BY ORIN SWIFT RED BLEND – California 12/39
TILIA MALBEC/SYRAH – Mendoza, Argentina 30
YANGARRA ESTATE SHIRAZ – South Australia 40
SEBASTIANI “GRAVEL BED” – Sonoma County 42*
8 YEARS IN THE DESERT BY ORIN SWIFT – California 60
ROTH “HERITAGE” – Sonoma County 60*
THE PRISONER – California 72
ANDREW WILL CHAMPOUX VINEYARD RED WINE – Horse Heaven Hills, Washington 110
QUINTESSA MERITAGE – Rutherford 165

WHITES

CHAMPAGNE & SPARKLING
GRUET BRUT – New Mexico 11/35
LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 12/39
Mumm Napa Cuvee M – Napa Valley 40
LOUIS ROEDERER BRUT PREMIER – Reims, France 85
NV DUVAL-LEROY BRUT – Reims, France 85
TAITTINGER – Reims, France 90
POL ROGER RESERVE – Epernay, France 100

CHARDONNAY
ST. FRANCIS – Sonoma County 11/35
CHALK HILL – Russian River Valley 14/46*
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 30*
CHATEAU STE. MICHELLE – Columbia Valley 35
SEBASTIANI – North Coast 35*
LINCOURT COURTYE’S – Sta. Rita Hills 40*
MEYER FAMILY DONNELLY CREEK VINEYARD – Anderson Valley 40
WENTE RIVA RANCH – Arroyo Seco, Monterey 40
CHALONE ESTATE – Chalone AVA 42*
CLOS PEGASE MITSUKO’S VINEYARD – Napa Valley 42
MER SOLEIL “SILVER” – Monterey 44
FERRARI–CARANO RESERVE – Carneros, Napa Valley 45*
GARY FARRELL – Russian River Valley 50
FRANK FAMILY – Carneros 52
MINER “WILD YEAST” – Napa Valley 60
WALTER HANSEL – Russian River Valley 65
CHALK HILL ESTATE BOTTLED – Chalk Hill 75*
FLOWERS – Sonoma Coast 75
PATZ & HALL DUTTON RANCH – Russian River Valley 75
CABEKBREAD CELLARS – Napa Valley 80

SAUVIGNON BLANC & FUMÉ BLANC
DASHWOOD – Marlborough, New Zealand 10/32*
HONIG – Napa Valley 13/42
CHASING VENUS – Marlborough, New Zealand 30
FERRARI–CARANO FUMÉ BLANC – Sonoma County 52

CRAIGY RANGE TE MUNA ROAD VINEYARD – Martinborough, New Zealand 40
CABEKBREAD CELLARS – Napa Valley 50

OTHER WHITES & ROSE
FLEUR DE MER ROSE – Côtes De Provence 12/39
CHATEAU STE. MICHELLE – Columbia Valley 10/32
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 12/39
THE FOUR GRACES PINOT GRIS – Willamette Valley 30*

DESSERT SELECTIONS
FONSECA BIN 27 375 ML BOTTLE – Portugal 40

To expedite service, we open our wine at the pub, unless otherwise requested.
* CWC
<table>
<thead>
<tr>
<th><strong>HANDCRAFTED COCKTAILS</strong></th>
<th><strong>HANDCRAFTED MARTINIS $14</strong></th>
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<tbody>
<tr>
<td><strong>THE OUTLIER</strong> 12</td>
<td><strong>HAVANA MARTINI</strong></td>
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<tr>
<td>Buffalo Trace Single Barrel Whiskey : Sugar Cubes</td>
<td>Myer’s Dark Rum : Malibu Rum : Honey Syrup</td>
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<tr>
<td>Peychaud’s Bitters : Lemon Bitters</td>
<td>Indian Orange Bitters</td>
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<tr>
<td><strong>ELDERFLOWER MOJITO</strong> 10</td>
<td>‘21’ MANHATTAN</td>
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<tr>
<td>Bacardi Light Rum : St~Germain : Fresh Mint</td>
<td>Bulleit Rye Bourbon : Sweet Vermouth</td>
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<tr>
<td><strong>THE (614) 12</strong></td>
<td>Angostura Bitters</td>
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<tr>
<td>Bulleit Rye Bourbon : Bittermens Bitters</td>
<td><strong>PEAR MARTINI</strong></td>
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<tr>
<td>Fever Tree Ginger Beer</td>
<td>Grey Goose La Poire Vodka : Candied Ginger</td>
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<tr>
<td><strong>ELITE MARGARITA 12</strong></td>
<td>Domain de Canton Ginger</td>
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<tr>
<td>El Mayor Tequila : Grand Marnier : Lime Juice</td>
<td><strong>THE DUKE</strong></td>
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<tr>
<td><strong>KNICKERBOCKER 12</strong></td>
<td>Classic Martini : Bombay Sapphire Gin or Belvedere Vodka</td>
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<tr>
<td>Angel’s Envy Bourbon : Angostura Bitters</td>
<td>Candied Cherry : Fever Tree Ginger Ale</td>
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<tr>
<td>Candied Cherry</td>
<td><strong>APPLETINI</strong></td>
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<tr>
<td><strong>APEROl SPRITZER 9</strong></td>
<td>Absolut Vodka : Sour Apple Liqueur</td>
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<tr>
<td>Luminore by La Marca Prosecco : Aperol</td>
<td><strong>FLEUR-DE-LIS</strong></td>
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<tr>
<td>Fever Tree Club Soda</td>
<td>Prairie Organic Vodka : St~Germain</td>
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<tr>
<td><strong>LEMON DROP MOJITO 10</strong></td>
<td>Grapefruit Juice : Sparkling Wine</td>
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<tr>
<td>Tito’s Vodka : St~Germain : Mint</td>
<td><strong>RED-HEADED RITA</strong></td>
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<tr>
<td>Pineapple Juice</td>
<td>El Mayor Blanco Tequila : Pomegranate Juice</td>
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<tr>
<td><strong>DOPPELGÄNGER 12</strong></td>
<td><strong>CINDY’S LEMON DROP</strong></td>
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<tr>
<td>Angel’s Envy Bourbon : Disaronno</td>
<td>Ketel One Citroen Vodka : Lemon Juice</td>
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<tr>
<td>Candied Cherry : Fever Tree Ginger Ale</td>
<td><strong>ENGLISH MARTINI</strong></td>
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<tr>
<td><strong>NEGroni 12</strong></td>
<td>Plymouth English Gin : Cucumber : Fresh Mint</td>
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<td>Beefeater Gin : Campari</td>
<td><strong>OUT OF TIME</strong></td>
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<tr>
<td><strong>THE QUIET MAN 12</strong></td>
<td>Buffalo Trace Single Barrel Whiskey : Honey Syrup</td>
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<tr>
<td>Duke Bourbon : Lemon Bitters &amp; Peychaud’s Bitters</td>
<td>Black Cherry Jam : Angostura Bitters</td>
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<tr>
<td><strong>BOULEVARDIER 12</strong></td>
<td><strong>POMEGRANATE MARTINI</strong></td>
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<tr>
<td>Belle Meade Bourbon : Campari</td>
<td>Ketel One Vodka : Pomegranate Juice : Orange Juice</td>
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<tr>
<td><strong>MOSCOW MULE 10</strong></td>
<td><strong>MARTINI AU CHOCOLAT</strong></td>
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<tr>
<td>Wheatley Vodka : Fever Tree Ginger Beer</td>
<td>Grey Goose Vodka : Godiva Dark Chocolate Liqueur</td>
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<tr>
<td><strong>KENTUCKY OLD FASHIONED 12</strong></td>
<td>French Vanilla Cream</td>
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<tr>
<td>Knob Creek Whiskey : Angostura Bitters</td>
<td><strong>TUACA DREAM</strong></td>
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<tr>
<td>Regans’ Orange Bitters</td>
<td>Tuaca : Frangelico : Kahlúa</td>
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<tr>
<td><strong>VANILLA SKY 10</strong></td>
<td><em>Olives and Candied Cherries by Filthy Food.</em></td>
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