## Starters

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chef's Daily Soup</strong></td>
<td>7</td>
</tr>
<tr>
<td><strong>Spinach Con Queso</strong></td>
<td>14</td>
</tr>
<tr>
<td><strong>Fire-Grilled Artichokes</strong></td>
<td>14</td>
</tr>
<tr>
<td><strong>Emerald Coast Shrimp</strong></td>
<td>19</td>
</tr>
<tr>
<td><strong>Mr. Jack's Crispy Chicken</strong></td>
<td>15</td>
</tr>
</tbody>
</table>

## Sushi

<table>
<thead>
<tr>
<th>Roll</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>California Roll</strong></td>
<td>13</td>
</tr>
<tr>
<td><strong>Rainbow Roll</strong></td>
<td>14</td>
</tr>
<tr>
<td><strong>Spicy Tuna Roll</strong></td>
<td>14</td>
</tr>
<tr>
<td><strong>Crunchy Shrimp Roll</strong></td>
<td>15</td>
</tr>
<tr>
<td><strong>Avocado Bomb</strong></td>
<td>17</td>
</tr>
</tbody>
</table>

## Salads

In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, White Wine Vinaigrette, Giallantro Vinaigrette.

**Alex's Salad**
- With bacon, cheese, tomatoes, cucumbers and rustic croutons  
  11

**Original Caesar Salad**
- Grated Reggiano parmesan, rustic croutons (add rotisserie chicken +6, add salmon +7)  
  11

**Cypress Salad**
- Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing  
  17

**Thai Kai Salad**
- Pulled 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 & Etc.

We grind fresh chuck daily for our hand-pattied burgers.

**Veggie Burger**
- Made in-house. Served all the way with Monterey Jack  
  15

**Old Fashioned Cheesburger**
- Served all the way with aged Tillamook cheddar  
  16

**Steak Burger**
- Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing  
  16

**French Dip**
- Sliced Prime Rib, soft baguette, creamy horseradish, served au jus  
  20

**Steak Tacos**
- Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro and pico de gallo salsa  
  15

## Steaks & Prime Rib

Steaks finished with Maître d' butter. All of our steaks and prime rib are Certified Angus Beef.

**Steak 'n' Fries**
- A French Brasserie style steak with garlic, served with fries  
  27

**Filet Mignon with Béarnaise**
- 10 oz. Center cut, loaded baked potato  
  39

**New York Strip**
- 16 oz. Aged beef with NYO mac & cheese  
  40

**Slow Roasted Prime Rib**
- Aged Mid-Western beef served au jus with smashed potatoes  
  36

## Entrées

TODAY'S FRESH FISH
- We offer a selection of panéed, pan-roasted, or hardwood grilled seafood  
  Q

**Jumbo Fried Shrimp**
- French fries, cole slaw, cocktail and remoulade sauces  
  28

**Ahi Tuna Filet**
- Wasabi mayonnaise. Served with smashed potatoes, tomatoes, and a Toro dipping sauce  
  31

**Carolina Crab Cakes**
- Jumbo lump crab meat, chili mayonnaise and Fallot mustard sauce. French fries and cole slaw (LA)  
  Q

**Grilled Salmon**
- Fresh cold water, Norwegian salmon with orzo and wild rice  
  29

**Rotisserie Chicken**
- Special herb blend with smashed potatoes and a chicken demi-glace  
  23

**Mr. Jack's Crispy Chicken Platter**
- South Carolina low country recipe with french fries and cole slaw  
  22

**Barbecue Baby Back Ribs**
- Plum Creek bbq sauce, french fries and Southern cole slaw  
  30

Alex's Salad to accompany your entrée  
  7

## Sides & Small Plates

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

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

## 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
DAOU – Paso Robles 13/42
JOSEPH CARR – Paso Robles 17/56
ROTH ESTATE – Alexander Valley 55
CHÂTEAU GAUDIN PAUILLAC – Bordeaux, France 65
AUSTIN HOPE – Paso Robles 75
HONIG – Napa Valley 80
MINER FAMILY – Napa Valley 90
MOUNT VEEDER – Napa Valley 90
PALMAZ CEDAR KNOLL VINEYARD – Napa Valley 90
CHALK HILL ESTATE RED – Chalk Hill 100
NICKEL & NICKEL BRANDING IRON VINEYARD – Oakville, Napa Valley 155
SILVER OAK – Napa Valley 170
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 200
CHAPPELLET PRITCHARD HILL – Napa Valley 290
DIAMOND CREEK VOLCANIC HILL – Napa Valley 300
SHAFAER HILLSIDE SELECT – Stags Leap District 380

**MERLOT**

THE VELVET DEVIL – Washington State 13/42
FERRARI-CARANO – Sonoma County 14/46
ROTH ESTATE – Sonoma County 48
MARKHAM – Napa Valley 50
DUCKHORN – Napa Valley 90

**PINOT NOIR**

LUCKY STAR – California 11/35
ELOUAN – Oregon 13/42
ANGELS INK – Sonoma County, California 14/46
MOMMESSIN LA CLÉ SAINT-PIERRE – Bourgogne 40
MEIOMI – California 50
LINCOURT RANCHO SANTA ROSA – Sta. Rita Hills 50
CHALK HILL – Sonoma Coast 52
CHALONE ESTATE – Chalone AVA 65
THE FOUR GRACES – Willamette Valley 65
TRIONE VINEYARD – RIVER ROAD RANCH – Russian River Valley 75
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 85
FLOWERS – Sonoma Coast 90
PENNER-ASH SHEA VINEYARD – Yamhill-Carlton 100
ROCHIOLI – Russian River Valley 110

**ZINFANDEL**

JOEL GOTT – California 14/46
FROG’S LEAP – Napa Valley 16/52
SEBASTIANI – Sonoma County 42
SALDO – California 65
FRANK FAMILY – Napa Valley 75

**OTHER INTERESTING REDS**

THE SEEKER MALBEC – Mendoza, Argentina 11/35
THE PRISONER RED BLEND – Napa Valley 19/63
MAS PICOSA GRENACHE MONTSAINT TINTO – Catalonia, Spain 45
CANTINE POVERO BAROLO “PRIORE” – Piemonte, Italy 55
8 YEARS IN THE DESERT BY ORIN SWIFT – California 65
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ – McLaren Vale, South Australia 90
SHAFAER TD-9 RED BLEND – Napa Valley 100
GAJA BARBARESCO – Piemonte, Italy 225

**WHITES**

**DE CHAPPENET & SPARKLING**

CHÂTEAU DE PIERRERE BRUT ROSÉ – France 10/32
MIONNETTO PROSECCO – Treviso DOC 12/39
GRUET BRUT – New Mexico 13/42
LUCIEN ALBRECHT BRUT ROSE – AOC Crémant d’Alsace 13/42
VEUVE CLIQUOT YELLOW LABEL – Reims, France 80
TAITTINGER – Reims, France 95
PERIER-JOUËT GRAND BRUT – Epernay, France 95
POL ROGER RÉSERVE – Epernay, France 100

**CHARDONNAY**

CHÂTEAU STE. MICHELLE “MIMI” – Horse Heaven Hills 11/35
DAOU – Paso Robles 13/42
RAMEY – Russian River Valley 16/52
ROTH ESTATE – Russian River Valley 45
CHALK HILL – Sonoma Coast 52
WENTE RIVA ARROW – Arroy Seco, Monterey 55
MINER FAMILY – Napa Valley 58
WALTER HANSE THE MEADOWS VINEYARD – Russian River Valley 60
GARY FARRELL – Russian River Valley 68
ROMBAUER – Carneros 70
ZD – California 75
PATZ & HALL DUTTON RANCH – Russian River Valley 82
FLOWERS – Sonoma Coast 90
CHALK HILL ESTATE BOTTLED – Chalk Hill AVA 90
PLUMBACK RESERVE – Napa Valley 95
KISTLER LES NOisetiers – Sonoma Coast 100

**SAUVIGNON BLANC**

ELIZABETH SPENCER – Mendocino 12/39
HONIG – Napa Valley 14/46
CHALK HILL ESTATE BOTTLED – Chalk Hill AVA 55
CAKEBREAD CELLARS – Napa Valley 65
MERRY EDDWARDS – Russian River Valley 75

**OTHER WHITES & ROSÉ**

THE FOUR GRACES ROSÉ – Willamette Valley 13/42
FIRESTONE RIESLING FIRST ESTATE – Santa Barbara County 12/39
ALOIS LAGEDER “POLOR” PINOT GRIGIO – Trentino, Alto Adige DOC 12/39
MARCO FELLUGA PINOT GRIGIO – Collin, Italy 14/46
PINE RIDGE CHENIN BLANC/VIognier – California 37
JG PRUM WEHNLER SONNENUHR SPÄTLEISE RIESLING – Mosel, Germany 65

**DESSERT SELECTIONS**

FONSECA BIN 27 – Portugal 13/42

Tastings of our wines by the glass are available. Please ask your server.

To expedite service, we open wine at the pub, unless otherwise requested.

**HANDCRAFTED MARTINIS $14**

**THE DUKE**

Classic Martini : Bombay Sapphire Gin or Beveledre Vodka
‘21’ MANHATTAN
Knob Creek Rye : Sweet Vermouth : Bitters
FLEUR-DE-LIS
Tito’s Vodka : ST-Germain : Grapefruit Juice : Sparkling Wine
RED-HEADED RITA
Aviòn Silver Tequila : Pomegranate Juice
CINDY’S LEMON DROP
Ketel One Citron Vodka : Lemon Juice
ENGLISH
Plymouth Gin : Cucumber : Fresh Mint
THE PEAR
Grey Goose La Poire Vodka : Canned Ginger : Domaine de Canton Ginger
POMEGRANATE MARTINI
Ketel One Vodka : Pomegranate Juice : Orange Juice
ESPRESSO MARTINI
Stolichnaya Vanil Vodka : Espresso : Kahlúa : Bailey’s Irish Cream

*Olives and Candied Cherries by Fitty Food

**HANDCRAFTED COCKTAILS**

**THE “CAPONE”**

10
Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

**THE MATADOR**

12
Corazon Reposado Tequila : Honey Syrup : Fresh Lime Juice : Lime Zest

**KENTUCKY OLD FASHIONED**

10
Bulleit Bourbon : Angostura Bitters : Ragan’s Orange Bitters

**CITRUS MOULIN**

10
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer

**HONEYSUCKLE SPARKLE**

10
Sparkling Wine : Cointreau : Wildflower Honey

**DOBBELGÄNGER**

10
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

**MOSCOW MULE**

10
Tito’s Vodka : Fresh Lime : Fever Tree Ginger Beer

**THE (610)**

12
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer

**DOG DAY AFTERNOON**

11
Wheatley Vodka : Clifford Bay Sauvignon Blanc : Fresh Grapefruit Juice

*Olives and Candied Cherries by Fitty Food