

## SOUPS & STARTERS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 15

FIRE-GRILLED ARTICHOKE Seasoned in herb butter, with rémoulade (*limited availability*) 16

TUNA STACK Hawaiian tuna, crab salad, avocado with Sriracha and unagi sauce, with tortilla chips 19

HONG KONG SHRIMP Signature creamy, spicy sauce 18

## SALADS

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

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

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 13

THE WEDGE Iceberg, bacon, tomatoes with bleu cheese dressing 13

ROASTED CHICKEN SALAD Feta cheese, olives, tomatoes with vinaigrette 18

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 19

THAI KAI SALAD Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce 19

ASIAN AHI TUNA SALAD\* Seared rare with field greens, wasabi in a cilantro vinaigrette 23

## BURGERS & SANDWICHES

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

VEGGIE BURGER Made in-house, topped with Monterey Jack 16

OLD FASHIONED CHEESEBURGER\* With Tillamook cheddar 18

DOUBLE-STACK BURGER\* Two crispy patties, onion, kosher dill pickles, topped with American cheese 18

FRENCH DIP\* Thinly sliced, baguette and horseradish 23

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickle and ranch dressing 17

CRISPY FISH SANDWICH With house made remoulade, pickles and leaf lettuce 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.

STEAK 'N' FRIES\* French Brasserie style steak with garlic, served with French fries 32

FILET MIGNON\* Center cut, loaded baked potato 46

NEW YORK STRIP\* Aged beef with NYO mac & cheese 45

STEAK MAUI\* Marinated ribeye with smashed potatoes 45

SLOW ROASTED PRIME RIB\* Aged Mid-Western beef served au jus with smashed potatoes 40

## SPECIALTIES

TODAY'S FEATURED FISH We offer a wide selection of fresh panéed or hardwood grilled seafood MKT

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

CILANTRO SHRIMP Jumbo shrimp with cilantro oil and cajun spices, served with cole slaw 28

AHI TUNA\* Seared and sliced, soy ginger sherry sauce, orzo & wild rice and ripened tomatoes 33

PAN-ROASTED SALMON\* Hand-filleted, finished with white wine butter sauce, smashed potatoes and broccoli 32

BRASSERIE CHICKEN Panko-crusted, parmesan cheese, and lemon caper sauce, smashed potatoes and broccoli 25

OVEN ROASTED CHICKEN One-half chicken roasted and seasoned with our special herb blend, smashed potatoes 24

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

GRILLED PORK TENDERLOIN Cured in-house with Thai "Bang Bang" sauce and smashed potatoes 26

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and tenderloin tequila beans 32

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

## SIDE ITEMS

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Tenderloin Tequila Beans

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

## 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.

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](http://jalexanders.com).

# WINES WE LOVE TO DRINK

ROMBAUER CHARDONNAY – Carneros 17/66  
HONIG SAUVIGNON BLANC – Napa Valley 14/54  
CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 13/50  
PLUMPJACK RESERVE CHARDONNAY – Napa Valley 94  
POL ROGER RESERVE CHAMPAGNE – Epernay, France 85  
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 (liter bottle)  
FLOWERS PINOT NOIR – Sonoma Coast 17/66  
THE PRISONER RED BLEND – California 18/70  
PAPILLON BY ORIN SWIFT CABERNET SAUVIGNON – Napa Valley 100  
ETUDE GRACE BENOIST RANCH PINOT NOIR – Carneros 75

## WHITES

### CHAMPAGNE & SPARKLING

GRUET – New Mexico 12/46  
LUCIEN ALBRECHT ROSÉ – AOC Crémant d’Alsace 12/46  
ZARDETTO – Prosecco, DOC 12/46  
POL ROGER RESERVE – Epernay, France 85  
TAITTINGER – Á Reims, France 110  
VEUVE CLICQUOT YELLOW LABEL – Reims, France 115

### CHARDONNAY

CHALK HILL – Sonoma Coast 13/50  
THE PRISONER – Carneros 14/54  
FRANK FAMILY – Carneros 16/62  
ROMBAUER – Carneros 17/66  
ZD – Carneros 68  
PATZ & HALL DUTTON RANCH – Russian River Valley 75  
FLOWERS – Sonoma Coast 78  
CAKEBREAD CELLARS – Napa Valley 88  
PLUMPJACK RESERVE – Napa Valley 94  
RAMEY RITCHIE VINEYARD – Russian River Valley 95  
FAR NIENTE ESTATE BOTTLED – Napa Valley 98

### SAUVIGNON BLANC

ELIZABETH SPENCER – Mendocino 13/50  
HONIG – Napa Valley 14/54  
CLOUDY BAY – Marlborough, New Zealand 55  
CRAGGY RANGE TE MUNA ROAD – Martinborough, New Zealand 45  
CAKEBREAD CELLARS – Napa Valley 64

### OTHER WHITES & ROSÉ

CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 13/50  
SCHLOSS VOLLRADS REISLING – Rhinegau, Germany 13/50  
FERRARI-CARANO PINOT GRIGIO – Sonoma County 12/46  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50

## HANDCRAFTED COCKTAILS

### THE ESSENTIAL 14

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

### SPARKLING PALOMA 13

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

### DOPPELGÄNGER 15

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

### WHALE FLOWER 14

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

### VODKA MULE 13

Wheatley Vodka : Fever Tree Ginger Beer

### THE (210) 15

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

### LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

## TEQUILA COCKTAILS

### SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

### MIDNIGHT MARGARITA 14

Corazón Reposado Tequila, Aged in a Buffalo Trace Bourbon Barrel  
Cointreau : Black Cherry Jam : Pink Himalayan Salt

### TEQUILA FACTOR 14

Corazón Reposado Tequila, Aged in a Buffalo Trace Bourbon Barrel  
Fresh Lemon : Angostura Bitters : Sparkling Wine

### THE MATADOR 14

Corazón Reposado Tequila, Aged in a Buffalo Trace Bourbon Barrel  
Honey Syrup : Fresh Lime Juice : Lime Zest

### JALAPENO WINK 14

Corazón Reposado Tequila, Aged in a Buffalo Trace Bourbon Barrel  
Jalapeños : Strawberry : Agave : Fever Tree Club Soda

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/46  
QUILT – Napa Valley 15/58  
AUSTIN HOPE – Paso Robles 17/83 (liter bottle)  
CHATEAU BUENA VISTA – Napa Valley 70  
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 80  
SEQUOIA GROVE – Napa Valley 80  
HONIG – Napa Valley 82  
HALL – Napa Valley 95  
PAPILLON BY ORIN SWIFT – Napa Valley 100  
STAG’S LEAP CELLARS “ARTEMIS” – Napa Valley 120  
GHOST BLOCK ESTATE – Oakville, Napa Valley 125  
CAYMUS VINEYARDS – Napa Valley 155  
CADE HOWELL MOUNTAIN – Napa Valley 175  
SILVER OAK – Napa Valley 195  
MERUS – Napa Valley 250  
CAYMUS “SPECIAL SELECTION” – Napa Valley 280

### MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46  
FERRARI-CARANO – Sonoma County 14/54  
FROG’S LEAP – Rutherford, Napa Valley 75  
DUCKHORN VINEYARDS – Napa Valley 95

### PINOT NOIR

A TO Z – Oregon 13/50  
ELOUAN – Oregon 14/54  
FLOWERS – Sonoma Coast 17/66  
THE FOUR GRACES – Willamette Valley 50  
BREWER-CLIFTON – Sta. Rita Hills 58  
SLANDER BY ORIN SWIFT – California 72  
ETUDE GRACE BENOIST RANCH – Carneros 75  
BELLE GLOS “DAIRYMAN” – Russian River Valley 85  
PENNER-ASH – Willamette Valley 105  
ROCHIOLI ESTATE – Russian River Valley 152

### ZINFANDEL

KLINKER BRICK – Lodi, Mokelumne River AVA 13/50  
SEGHESSIO – Sonoma County 55  
RIDGE LYTTON SPRINGS – Dry Creek Valley 84

### OTHER INTERESTING REDS

ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 11/42  
THE PRISONER – California 18/70  
8 YEARS IN THE DESERT BY ORIN SWIFT – California 17/66  
ABSTRACT BY ORIN SWIFT – California 70  
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – California 75

### DESSERT SELECTIONS

FONSECA BIN 27 PORT 9/~

TAYLOR FLADGATE 10 YR. TAWNY PORT 10/~

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

*Corkage fee, \$25.*

## 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

### RED-HEADED RITA MARTINI 16

El Mayor Blanco Tequila : Pomegranate Juice

### OUT OF TIME MANHATTAN 16

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

### ENGLISH MARTINI 16

Plymouth Gin : Cucumber : Fresh Mint

### FLEUR-DE-LIS MARTINI 16

Tito’s Handmade Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

### PEAR MARTINI 16

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

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

*Olives and Candied Cherries by Filthy Food.*

**J. ALEXANDER’S**  
RESTAURANT