

SOUPS & STARTERS

CHICKEN PASTA SOUP 8

DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 12

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 14

FIRE-GRILLED ARTICHOKE Seasoned with herb butter, served with rémoulade 14

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 18

SALADS

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

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 12

GRILLED CHICKEN SALAD Tortilla strips, feta cheese, olives, tomatoes with white wine vinaigrette 18

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

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

BURGERS & SANDWICHES

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

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

OLD FASHIONED CHEESEBURGER* Certified Angus Beef® with Tillamook cheddar 17

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 18

FRENCH DIP* Sliced Prime Rib, baguette and horseradish 21

HYDE PARK Grilled chicken breast topped with Monterey Jack 17

FRESH FISH SANDWICH Cut fresh daily with french fries 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* A French Brasserie style steak with garlic, served with french fries 33

STEAK BRAZZO* Marinated pieces of filet mignon in a wild mushroom Madeira sauce with "Smashed Potatoes" 35

STEAK MAUI* Marinated ribeye with "Smashed Potatoes" 43

NEW YORK STRIP* Aged Certified Angus Beef® with NYO mac & cheese 42

FILET MIGNON* Center cut, baked potato 43

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served with Au Jus and "Smashed Potatoes" 38

SPECIALTIES

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

GRILLED SALMON* Fresh cold water salmon MKT

AHI TUNA FILET* Topped with wasabi mayonnaise. Served with "Smashed Potatoes", tomatoes and a Toro dipping sauce 31

CILANTRO SHRIMP Black Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 27

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 22

RATTLESNAKE PASTA Southwestern spices, peppers and chicken 23

ROASTED PORK CHOP* Hardwood-grilled double pork chop with apricot horseradish sauce. Served with mashed potatoes and broccoli 28

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 31

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 10/34
THREE RIVERS – Columbia Valley 14/48
JOSEPH CARR – Napa Valley 15/51
STARMONT – Napa Valley 45
ROTH *ESTATE* – Sonoma County 55
MT. VEEDER – Napa Valley 60
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 75
JOSEPH PHELPS – Napa Valley 80
FERRARI-CARANO – Alexander Valley 80
CHALK HILL *ESTATE RED* – Chalk Hill 85
GROTH – Oakville, Napa Valley 90
FRANK FAMILY – Napa Valley 95
RAMEY – Napa Valley 105
BURLY – Napa Valley 110
FAUST – Napa Valley 115
CAYMUS – Napa Valley 120
KULETO *ESTATE* – Napa Valley 125
LANCASTER *ESTATE* – Alexander Valley 150
NICKEL & NICKEL *SULLENGER VINEYARD* – Oakville, Napa Valley 160
SEBASTIANI “CHERRY BLOCK” – Sonoma County 180

MERLOT

WENTE “SANDSTONE” – Livermore Valley/San Francisco Bay 10/34
J. LOHR “LOS OSOS” – Paso Robles 11/37
FERRARI-CARANO – Sonoma County 40
MARKHAM – Napa Valley 45
GRGICH – Napa Valley 65
DUCKHORN – Napa Valley 95

PINOT NOIR

LUCKY STAR – California 10/34
ANGELS INK – Monterey, California 12/41
ELOUAN – Oregon 13/44
FLOWERS – Sonoma Coast 17/58
CHALK HILL – Sonoma Coast 45
CHALONE *ESTATE* – Chalone AVA 45
MEIOMI – California 50
TWO SISTERS *LINDSAY’S VINEYARD* – Sta. Rita Hills 50
THE FOUR GRACES – Willamette Valley 55
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 55
PENNER-ASH – Willamette Valley 60
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 65
DOMAINE DROUHIN Dundee Hills – Oregon 68
GARY FARRELL – Russian River Valley 70
FRANK FAMILY – Carneros 78
MORGAN *DOUBLE L VINEYARD* – Santa Lucia Highlands 80
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 90
FLOWERS *SEA VIEW RIDGE* – Sonoma Coast 95

ZINFANDEL

ROSENBLUM “VINTNER’S CUVEE” – California 11/37
KLINKER BRICK “OLD VINE” – Lodi, Mokelumne River AVA 12/41
FROG’S LEAP – Rutherford, Napa Valley 50
HENDRY BLOCK 7 & 22 – Napa Valley 65
RIDGE *GEYSERVILLE* – Sonoma County 70

DESSERT SELECTIONS

FONSECA ‘BIN 27’ 375 ML BOTTLE – Portugal 8/~

HANDCRAFTED MARTINIS \$15

‘21’ MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

THE SPARKLING ROSE

El Mayor Blanco Tequila : Grapefruit Bitters : Sparkling Wine

PEAR MARTINI

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

THE DUKE

Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

FLEUR-DE-LIS

Prairie Organic Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

RED-HEADED RITA

El Mayor Blanco Tequila : Pomegranate Juice

CINDY’S LEMON DROP

Ketel One Citroen : Lemon Juice

POMEGRANATE MARTINI

Ketel One Vodka : Pomegranate Juice : Orange Juice

ENGLISH MARTINI

Gray Whale Gin : Cucumber : Fresh Mint

ESPRESSO MARTINI

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

MARTINI AU CHOCOLAT

Grey Goose Vodka : Godiva Dark Chocolate Liqueur : French Vanilla

Olives and Candied Cherries by Filthy Food.

RED WINES CONTINUED...

OTHER INTERESTING REDS

SHOOFLY SHIRAZ – South Australia 10/34
TRAPICHE “BROQUEL” MALBEC – Mendoza, Argentina 11/37
PIATTELLI *PREMIUM RESERVE MALBEC* – Lujan De Cuyo, Mendoza 30
THE PRISONER – California 60

WHITES

CHAMPAGNE & SPARKLING

DOMAINE CHANDON BRUT – California 11/37
LUMINORE *BY LA MARCA PROSECCO* – Valdobbiadene, Italy 12/41
GLORIA FERRER BLANC DE NOIR – Sonoma County 40
LOUIS ROEDERER BRUT PREMIER – Reims, France 70
TAITTINGER BRUT – Reims, France 95

CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley 10/34
STARMONT – Carneros 13/44
CHALK HILL – Sonoma Coast 14/48
CHATEAU STE. MICHELLE – Columbia Valley 35
CATENA – Mendoza, Argentina 40
CHALONE *ESTATE* – Chalone AVA 40
SKYSIDE – North Coast 40
CLOS PEGASE *MITSUKO’S VINEYARD* – Carneros 45
MER SOLEIL “SILVER” UNOAKED – Monterey County 50
MATANZAS CREEK – Sonoma 52
TWO SISTERS *COURTNEY’S VINEYARD* – Sta. Rita Hills 60
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 60
ROMBAUER – Carneros 65
PATZ & HALL – Sonoma Coast 65
FERRARI-CARANO *RESERVE* – Napa Valley, Carneros 70
CAKEBREAD CELLARS – Napa Valley 75
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70
CHATEAU MONTELENA – Napa Valley 78
LEWIS CELLARS – Russian River Valley 80
PAUL HOBBS – Russian River Valley 90

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 10/34
HONIG – Napa Valley 12/41
NOBILO – Marlborough, New Zealand 30
ROTH *ESTATE* – Alexander Valley 30
FERRARI-CARANO FUMÉ BLANC – Sonoma County 45
GROTH – Napa Valley 45
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 50
CAKEBREAD CELLARS – Napa Valley 60

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes du Luberon 10/34
DR. LOOSEN RIESLING – Mosel, Germany 10/34
CLEAN SLATE RIESLING – Mosel, Germany 10/34
FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 10/34
TRAMIN PINOT GRIGIO – Alto Adige, Italy 40
SCHLOSS VOLLRADS RIESLING – Rhinegau, Germany 35
CONUNDRUM WHITE TABLE WINE – California 45
SANTA MARGHERITA PINOT GRIGIO – Italy 50

HANDCRAFTED COCKTAILS

DOG DAY AFTERNOON 12

Tito’s Vodka : Sauvignon Blanc : Grapefruit Juice : Lemon : Mint Flower

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

ELDERFLOWER MOJITO 12

Bacardi Light Rum : St~Germain : Fresh Mint

THE (419) 13

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

WHALE FLOWER 12

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

KNICKERBOCKER 13

Maker’s Mark Bourbon : Angostura Bitters : Candied Cherry

APEROL SPRITZER 11

Luminore *by La Marca* Prosecco : Aperol : Fever Tree Club Soda

DOPPELGÄNGER 13

Maker’s Mark Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

VODKA MULE 11

Tito’s Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 13

Bulleit Bourbon : Angostura Bitters : Orange Bitters

VANILLA SKY 11

Stoli Vanil : Crème de Violette : Lemon Juice : Fever Tree Club Soda