

## SOUPS & STARTERS

CHEF'S DAILY SOUP 7

MR. JACK'S CHICKEN FINGERS Hand-breaded and served with french fries 15

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 15

SMOKED SALMON DIP Smoked in-house 16

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 17

## SALADS

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

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 12

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

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

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

## BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

VEGGIE BURGER Made in-house, topped with Monterey Jack 15

OLD FASHIONED CHEESEBURGER\* Certified Angus Beef® with Tillamook cheddar 16

STEAK BURGER\* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 17

PRIME RIB SANDWICH\* Served with french fries, au jus 21

FRENCH DIP\* Sliced Prime Rib, baguette and horseradish 22

HYDE PARK Grilled chicken breast topped with Monterey Jack 16

SHRIMP TACOS Crispy shrimp, lettuce, pico de gallo, jalapeño ranch 17

## 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 31

STEAK MAUI\* Marinated ribeye with smashed potatoes 42

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 au jus with smashed potatoes 37

## SPECIALTIES

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

GRILLED SALMON\* Fresh cold water salmon 30

AHI TUNA FILET\* With wasabi mayonnaise, a Toro dipping sauce and served with smashed potatoes and ripened tomatoes 32

EMERALD COAST SHRIMP Battered and fried Gulf shrimp served with french fries and cole slaw 25

CILANTRO SHRIMP Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 26

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 21

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

RATTLESNAKE PASTA Southwestern spices, peppers and chicken 21

GRILLED PORK TENDERLOIN\* Cured in-house with Thai "Bang Bang" sauce and smashed potatoes 25

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 ~ Black Beans & Rice ~ Orzo & Wild Rice

Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

## HOUSEMADE DESSERTS

Suggested tableside by server.

# REDS

## CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 11/37  
JOSEPH CARR – Paso Robles 14/48  
STARMONT – North Coast 15/51  
ROTH *ESTATE* – Alexander Valley 45  
FOLEY JOHNSON *ESTATE* – Napa Valley 55  
AUSTIN HOPE – Paso Robles 60  
HONIG – Napa Valley 65  
SEQUOIA GROVE – Napa Valley 70  
FREEMARK ABBEY – Napa Valley 78  
JORDAN – Alexander Valley 95  
CHALK HILL *ESTATE RED* – Chalk Hill 100  
CAYMUS – Napa Valley 120  
SILVER OAK – Alexander Valley 125  
PAUL HOBBS – Napa Valley 160  
LEWIS CELLARS – Napa Valley 170  
CAYMUS SPECIAL SELECTION – Napa Valley 280

## MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/37  
MARKHAM – Napa Valley 14/48  
WENTE SANDSTONE – Livermore Valley, San Francisco 35  
CHATEAU STE. MICHELLE – Columbia Valley 42  
DUCKHORN – Napa Valley 105

## PINOT NOIR

LUCKY STAR – California 10/34  
ELOUAN – Oregon 13/44  
ANGELS INK – Monterey, California 14/48  
BÖEN – Sonoma, Monterey and Santa Barbara County 40  
MEIOMI – California 45  
MER SOLEIL *RESERVE* – Santa Lucia Highlands 48  
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 50  
SLANDER *BY ORIN SWIFT* – California 60  
GARY FARRELL – Russian River Valley 75  
DOMAINE SERENE “YAMHILLE CUVÉE” – Willamette Valley 80  
FLOWERS – Sonoma Coast 82  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 85

## ZINFANDEL

JOEL GOTT – California 12/41  
FROG’S LEAP – Napa Valley 15/51  
SEGHESIO – Sonoma 40  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 60

## OTHER INTERESTING REDS

CLINE “CASHMERE” – California 11/37  
CATENA MALBEC – Argentina 12/41  
TREANA MERITAGE – Paso Robles 48  
THE PRISONER – California 65  
ABSTRACT *BY ORIN SWIFT* – California 68  
INDIA INK *BY KULETO* – California 65  
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ – McLaren Vale, Australia 85  
MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ – McLaren Vale, Australia 120

# HANDCRAFTED COCKTAILS

TRUE GRIT 13  
Knob Creek Bourbon : Angostura Bitters : Turbinado Sugar : Candied Cherry  
SPICY MARGARITA 13  
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar  
THE (423) 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  
LEMON DROP MOJITO 11  
Wheatley Vodka : St~Germain : Mint : Pineapple Juice  
DOPPELGÄNGER 13  
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale  
VODKA MULE 11  
Tito’s Vodka : Fever Tree Ginger Beer  
PALOMA 12  
El Mayor Blanco Tequila : Gran Gala Liqueur : Fresh Squeezed Grapefruit Juice

# WHITES

## CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 11/37  
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/44  
GLORIA FERRER BLANC DE NOIRS – Carneros 45  
TAITTINGER – Reims, France 85  
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 105

## CHARDONNAY

ST FRANCIS – Sonoma County 11/37  
CHALK HILL – Sonoma Coast 14/48  
ROMBAUER – Carneros, Napa Valley 16/54  
LINCOURT “STEEL” – St. Rita Hills 30  
CATENA – Mendoza, Argentina 40  
WENTE *ESTATE GROWN* – Central Coast, California 35  
NEWTON “SKYSIDE” – Sonoma County 42  
CHALONE *ESTATE* – Chalone AVA 45  
ZD – Carneros 48  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 48  
FERRARI-CARANO *RESERVE* – Sonoma County 55  
SHEA WINE CELLARS *ESTATE* – Willamette Valley 60  
GARY FARRELL – Russian River Valley 62  
PINE RIDGE “DIJON CLONES” – Carneros 65  
WALTER HANSEL *CAHILL LANE VINEYARD* – Russian River Valley 68  
MER SOLEIL – Santa Lucia Highlands 75  
CAKEBREAD CELLARS – Napa Valley 78  
PATZ & HALL *DUTTON RANCH* – Russian River Valley 80  
LEWIS CELLARS – Napa Valley 85  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 90  
FLOWERS – Sonoma Coast 92

## SAUVIGNON BLANC / FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 11/37  
FERRARI-CARANO FUMÉ BLANC – Sonoma County 11/37  
HONIG – Napa Valley 13/44  
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 40  
CAKEBREAD CELLARS – Napa Valley 48  
CHALK HILL – Sonoma County 65

## OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 12/41  
SCHLOSS VOLLARD RIESLING – Germany 12/41  
CIELO PINOT GRIGIO – Vento, Italy 10/34  
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 11/37  
EROICA MICHELLE LOUSEN RIESLING – Columbia Valley 40  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 48

**J. ALEXANDER’S**  
RESTAURANT

# HANDCRAFTED MARTINIS \$15

THE SPARKLING ROSE  
El Mayor Blanco Tequila : Grapefruit Bitters : Sparkling Wine  
‘21’ MANHATTAN  
Bulleit Rye Whiskey : Sweet Vermouth : Bitters  
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  
Rain Vodka : St~Germain : Grapefruit Juice : Sparkling Wine  
RED-HEADED RITA  
El Mayor Blanco Tequila : Pomegranate Juice  
CINDY’S LEMON DROP  
Ketel One Citroen Vodka : Lemon Juice  
HUMMINGBIRD  
Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños  
*Olives and Candied Cherries by Filthy Food.*