

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* 15
- SMOKED SALMON DIP* *Smoked in-house (LA)* 16
- FIRE-GRILLED ARTICHOKEs *Seasoned with herb butter, served with rémoulade* 16
- EMERALD COAST SHRIMP *Battered and fried Gulfshrimp* 18

SALADS

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

- ALEX'S SALAD *Bacon, cheese, tomatoes, cucumbers and croutons* 13
- ORIGINAL CAESAR SALAD *Croutons and Reggiano Parmesan* 13
- 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
- THAI KAI SALAD *Chicken, artisan greens, peanuts in a cilantro vinaigrette with Thai peanut sauce* 18
- ASIAN AHI TUNA SALAD* *Seared rare with artisan greens, wasabi in a cilantro vinaigrette* 23

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* 17
- OLD FASHIONED CHEESEBURGER* *Certified Angus Beef® with Tillamook cheddar* 18
- STEAK BURGER* *Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing* 18
- HYDE PARK *Grilled chicken breast topped with Monterey Jack* 17
- FRENCH DIP* *Sliced Prime Rib, baguette and horseradish* 22

SEAFOOD

- 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
- PECAN ENCRUSTED TROUT *Pan-fried and finished with a Fallot Dijon mustard sauce. With cole slaw* 28
- AHI TUNA FILET* *Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce* 32

ENTRÉES

All steaks are finished with Maitre 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* 34
- STEAK BRAZZO* *Marinated pieces of filet mignon in a wild mushroom Madeira sauce with smashed potatoes* 35
- STEAK MAUI* *Marinated ribeye with smashed potatoes* 46
- NEW YORK STRIP* *Aged Certified Angus Beef® with NYO mac & cheese* 45
- FILET MIGNON WITH BÉARNAISE* *Center cut, baked potato* 45
- SLOW ROASTED PRIME RIB* *Aged Mid-Western beef served au jus with smashed potatoes* 37
- ROTISSERIE CHICKEN *One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes* 24
- MR. JACK'S CRISPY CHICKEN PLATTER *South Carolina low country recipe with french fries and cole slaw* 24
- 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 cole slaw* 33

Alex's or Caesar salad to accompany your entrée 8

SIDES

French Fries ~ Southern Cole Slaw ~ Lemon & Reggiano Broccoli ~ Orzo & Wild Rice ~ Daily Vegetable

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

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3.5 per person

*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* 11/37
STARMONT – *Napa Valley* 13/44
FOLEY JOHNSON ESTATE – *Rutherford, Napa Valley* 16/54
THREE RIVERS – *Columbia Valley* 30
SEBASTIANI – *Alexander Valley* 45
FERRARI-CARANO – *Alexander Valley* 50
ROTH ESTATE – *Alexander Valley* 48
SILVERADO VINEYARDS – *Napa Valley* 70
ELIZABETH SPENCER – *Napa Valley* 75
HONIG – *Napa Valley* 78
FRANK FAMILY – *Napa Valley* 85
FAUST – *Napa Valley* 90
RIDGE ESTATE – *Santa Cruz* 87
GROTH – *Oakville, Napa Valley* 90
KULETO ESTATE – *Napa Valley* 95
LANCASTER ESTATE – *Alexander Valley* 100
RAMEY – *Napa Valley* 105
KITH & KIN – *Napa Valley* 110
CHALK HILL ESTATE RED – *Chalk Hill* 110
CAKEBREAD CELLARS – *Napa Valley* 115
NICKEL & NICKEL QUARRY VINEYARD – *Napa Valley* 145
SEBASTIANI “CHERRY BLOCK” – *Sonoma Valley* 160
MERCURY HEAD BY ORIN SWIFT – *Napa Valley* 200
MERUS – *Napa Valley* 265

MERLOT

J. LOHR “LOS OSOS” – *Paso Robles* 11/37
MARKHAM – *Napa Valley* 14/48
SWANSON – *Napa Valley* 50
FROG’S LEAP – *Rutherford, Napa Valley* 60
DUCKHORN VINEYARDS – *Napa Valley* 90

PINOT NOIR

LUCKY STAR – *California* 10/34
ANGELS INK – *Monterey, California* 12/41
WILLAMETTE VALLEY “WHOLE CLUSTER” – *Willamette Valley* 14/48
SIDURI – *Willamette Valley* 35
ANGELINE RESERVE – *Mendocino, Sonoma County* 40
CHALONE ESTATE – *Chalone AVA* 45
ELOUAN – *Oregon* 48
MEIOMI – *California* 50
THE FOUR GRACES – *Willamette Valley* 50
BALLETO – *Russian River Valley* 52
TWO SISTERS LINDSAY’S VINEYARD – *Sta. Rita Hills* 54
FOLEY RANCHO SANTA ROSA – *Sta. Rita Hills* 60
FRANK FAMILY – *Carneros* 65
DOMAINE DROUHIN DUNDEE HILLS – *Oregon* 70
GARY FARRELL – *Russian River Valley* 70
PENNER-ASH – *Willamette Valley* 75
ARGYLE “NUTHOUSE” – *Eola-Amity Hills, Oregon* 100

ZINFANDEL

ROSENBLUM “VINTNERS CUVÉE” – *California* 10/34
FROG’S LEAP – *Rutherford, Napa Valley* 13/44
ARTEZIN – *Mendocino City* 35
ST. FRANCIS “OLD VINES” – *Sonoma County* 40
TERRA D’ORO DEEVER VINEYARD – *Amador County* 42
HENDRY BLOCK 7 & 22 – *Napa Valley* 55
ROBERT BIALE “BLACK CHICKEN” – *Napa Valley* 70

DESSERT SELECTIONS

FONSECA ‘BIN 27’ PORT – *Portugal* 8/26

HANDCRAFTED MARTINIS \$15

HAVANA MARTINI

Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters

‘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

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 Vodka : Lemon Juice

ENGLISH MARTINI

Plymouth Gin : Cucumber : Fresh Mint

THE SPARKLING ROSE

El Mayor Blanco Tequila : Grapefruit Bitters : Sparkling Wine

Olives and Candied Cherries by Filthy Food

RED WINES CONTINUED...

OTHER INTERESTING REDS

SHOOFLY SHIRAZ – *South Australia* 10/34
THE SEEKER MALBEC – *Mendoza, Argentina* 10/34
SKYSIDE RED BLEND – *North Coast* 14/48
8 YEARS IN THE DESERT BY ORIN SWIFT – *California* 70
THE PRISONER – *California* 80
NEWTON “THE PUZZLE” – *Napa Valley* 150

WHITES

CHAMPAGNE & SPARKLING

DOMAINE CHANDON SPLIT – *California* 12/~
VEUVE CLICQUOT YELLOW LABEL – *France* 16/54
GLORIA FERRER BLANC DE NOIRS – *Carneros* 40
DELAMOTTE BRUT – *France* 70
DUVAL-LEROY BRUT – *Á Reims, France* 85
TAITTINGER – *Á Reims, France* 85
LOUIS ROEDERER BRUT PREMIER – *France* 90
POL ROGER RESERVE – *Epernay, France* 105

CHARDONNAY

ST. FRANCIS – *Sonoma County* 11/37
CHATEAU STE. MICHELLE CANOE RIDGE – *Horse Heaven Hills* 12/41
CHALK HILL – *Sonoma Coast* 13/44
LINCOURT “STEEL” – *Sta. Rita Hills* 35
SEBASTIANI – *North Coast* 35
NEWTON “SKYSIDE” – *Sonoma County* 40
STARMONT – *Carneros* 45
CHALONE ESTATE – *Chalone AVA* 45
FOLEY RANCHO SANTA ROSA – *Sta. Rita Hills* 50
CLOS PEGASE MITSUKO’S VINEYARD – *Carneros* 50
MER SOLEIL “SILVER” – *Monterey County* 55
TWO SISTERS COURTNEY’S – *Sta. Rita Hills* 60
GARY FARRELL – *Russian River Valley* 60
ROMBAUER – *Carneros* 62
FRANK FAMILY – *Carneros* 65
ZD – *California* 68
PINE RIDGE “DIJON CLONES” – *Carneros* 70
CHALK HILL ESTATE BOTTLED – *Chalk Hill* 75
FLOWERS – *Sonoma Coast* 75
PATZ & HALL – *Sonoma Coast* 78
FAR NIENTE – *Napa Valley* 95
JOSEPH DROUHIN PULIGNY-MONTRACHET – *Cote de Beaune* 105
KISTLER LES NOISETIERS – *Sonoma Coast* 105

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – *Marlborough, New Zealand* 11/37
HONIG – *Napa Valley* 14/48
FERRARI-CARANO FUMÉ BLANC – *Sonoma County* 36
GROTH – *Napa Valley* 40
CRAGGY RANGE TE MUNA ROAD VINEYARD –
Martinborough, New Zealand 45
CAKEBREAD – *Napa Valley* 55

OTHER WHITES & ROSÉ

MINUTY M ROSÉ 2018 – *Côtes de Provence* 11/37
CLEAN SLATE RIESLING – *Mosel, Germany* 10/34
CAPOSALDO PINOT GRIGIO – *Italy* 10/34
BARONE “FINI” PINOT GRIGIO – *Valdadige, Italy* 11/37
JERMANN PINOT GRIGIO – *Venezia Giulia, Italy* 32
MARCO FELLUGA PINOT GRIGIO – *Collio, Italy* 45

HANDCRAFTED COCKTAILS

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

WHALE FLOWER 12

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

SPARKLING PALOMA 11

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

KNICKERBOCKER 13

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

THE “CAPONE” 13

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

ELDERFLOWER MOJITO 12

Brugal Rum : St~Germain : Fresh Mint

THE (734) 13

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

DOPPELGÄNGER 13

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

THE QUIET MAN 13

Duke Bourbon : Lemon Bitters & Peychaud’s Bitters

VODKA MULE 11

Wheatley Vodka : Fever Tree Ginger Beer