

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 15

FIRE-GRILLED ARTICHOKE Seasoned with herb butter. With rémoulade 16

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 18

STEAK ROLLS With jalapeño Ranch 19

SALADS

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

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 12

CYPRESS SALAD Crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheddar cheese and buttermilk ranch dressing 19

GRILLED CHICKEN SALAD Tortilla chips, Feta cheese, olives, tomatoes with a white wine vinaigrette 17

THAI KAI SALAD Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 18

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 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

FRENCH DIP* Thinly sliced roasted prime rib on a toasted baguette with creamy horseradish 23

HYDE PARK Grilled chicken breast topped with Monterey Jack 17

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles and ranch dressing 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* A French Brasserie style steak with garlic, served with french fries 34

STEAK MAUI* Marinated ribeye with mashed potatoes 45

NEW YORK STRIP* Aged Certified Angus Beef® with NYO mac & cheese 45

FILET MIGNON WITH BÉARNAISE* Center cut, baked potato 44

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with mashed potatoes 39

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 STEAK* Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 31

PECAN ENCRUSTED TROUT* Pan-fried and finished with a Fallot Dijon mustard sauce. With cole slaw 26

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 22

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

ROASTED PORK CHOP* Hardwood-grilled double pork chop with apricot horseradish sauce. Served with mashed potatoes 29

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 ~ Lemon & Reggiano Broccoli ~ Orzo & Wild Rice

Seasonal Vegetable ~ Mashed 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
AUSTIN HOPE – Paso Robles 16/54
HALL VINEYARDS – Napa Valley 17/58
QUILT – Napa Valley 20/69
ROTH “HERITAGE” – Sonoma County 55
FERRARI-CARANO – Alexander Valley 65
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 65
SILVERADO VINEYARDS – Napa Valley 70
CLOS PEGASE – Napa Valley 78
FAUST – Napa Valley 100
CAKEBREAD CELLARS – Napa Valley 110
CHALK HILL *ESTATE RED* – Chalk Hill 110
MINER FAMILY *STAGECOACH VINEYARD* – Napa Valley 122
CAYMUS – Napa Valley 125
GROTH – Oakville, Napa Valley 125
LANCASTER *ESTATE* – Alexander Valley 125
SILVER OAK – Napa Valley 210
MERUS – Napa Valley 250

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/37
MARKHAM – Napa Valley 50
FERRARI-CARANO – Sonoma County 55
PRIDE MOUNTAIN – Napa Valley 95
DUCKHORN – Napa Valley 100

PINOT NOIR

ANGELS INK – Monterey County 11/37
ELOUAN – Oregon 13/44
BELLE GLOS “BALADE” – Santa Rita Hills 16/54
FLOWERS – Sonoma Coast 17/58
CHALONE *ESTATE* – Chalone AVA 42
A TO Z – Oregon 45
MEIOMI – California 50
ARGYLE – Willamette Valley 65
BELLE GLOS *CLARK & TELEPHONE* – Santa Maria Valley 75
SLANDER *BY ORIN SWIFT* – Napa Valley 80
GARY FARRELL – Russian River Valley 78
CHALK HILL *ESTATE BOTTLED* – Sonoma Coast 80

ZINFANDEL

FOUR VINES “OLD VINES” *CUVEE* – California 10/34
RIDGE *GEYSERVILLE* – Sonoma County 16/54
ARTEZIN – Mendocino County 35
SEGHESSIO – Sonoma County 45
DUCKHORN *PARADUXX* – Napa Valley 60
ROBERT BIALE “BLACK CHICKEN” – Napa Valley 65

OTHER INTERESTING REDS

TILIA MALBEC/SYRAH – Mendoza, Argentina 10/34
BROQUEL MALBEC – Argentina 11/37
THE PRISONER – California 17/58
SHOOFLY SHIRAZ – McLaren Vale, South Australia 32
BECKMEN “CUVEE LE BEC” *RHÔNE BLEND* – Santa Ynez Valley 40
SKYSIDE RED BLEND – North Coast 45
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 75
DELILLE CELLARS “D2” *RED WINE* – Columbia Valley 80
LEWIS CELLARS “ALEC’S BLEND” – Napa Valley 95
MOLLYDOOKER “BLUE EYED BOY” *SHIRAZ* – South Australia 100

HANDCRAFTED MARTINIS \$15

‘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

THE SPARKLING ROSE

El Mayor Blanco Tequila : Grapefruit Bitters : Sparkling Wine

FLEUR-DE-LIS

Tito’s 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

ENGLISH MARTINI

Plymouth Gin : Cucumber : Fresh Mint

POMEGRANATE MARTINI

Ketel One Vodka : “Pom” Wonderful Pomegranate Juice

ESPRESSO MARTINI

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

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 11/37
MIONETTO PROSECCO *SPLIT* – DOC, Treviso 10/~
DOMAINE CHANDON *SPLIT* – California 12/~
CHANDON ROSÉ *SPLIT* – California 13/~
DOMAINE CHANDON BRUT – California 35
MUMM “BRUT PRESTIGE” – Napa Valley 45
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 80
TAITTINGER – Á Reims, France 100
LOUIS ROEDERER BRUT PREMIER – Á Reims, France 110

CHARDONNAY

CATENA – Mendoza, Argentina 12/41
CHALK HILL – Sonoma 13/44
ROMBAUER – Carneros 17/58
LINCOURT “STEEL” *UNOAKED* – Sta. Rita Hills 37
WENTE *ESTATE GROWN* – Livermore Valley, San Francisco Bay 40
CHALONE *ESTATE* – Chalone AVA 40
CHATEAU STE. MICHELLE – Columbia Valley 44
NEWTON “SKYSIDE” – Sonoma 45
CLOS PEGASE *MITSUKO’S VINEYARD* – Carneros 48
STARMONT – Carneros 50
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 52
MER SOLEIL SILVER “UNOAKED” – Monterey County, California 52
FRANCISCAN – Napa/Monterey County 55
GARY FARRELL – Russian River Valley 58
THE PRISONER – Carneros 62
MER SOLEIL – Santa Lucia Highlands 70
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75
PATZ & HALL – Sonoma Coast 78
LEWIS CELLARS – Sonoma 85
PAUL HOBBS *RICHARD DINNER VINEYARD* – Sonoma Mountain 95
FAR NIENTE – Napa Valley 115

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 11/37
HONIG – Napa Valley 12/41
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 14/48
FERRARI-CARANO *FUMÉ BLANC* – Sonoma County 35
KIM CRAWFORD – Marlborough, New Zealand 45
GROTH – Napa Valley 50
CAKEBREAD CELLARS – Napa Valley 62

OTHER WHITES & ROSÉ

CHATEAU MINUTY ‘M’ *ROSÉ* – Côtes de Provence 10/34
CHATEAU STE. MICHELLE *RIESLING* – Columbia Valley 10/34
FERRARI-CARANO *PINOT GRIGIO* – Sonoma County 11/35
MARCO FELLUGA *PINOT GRIGIO* – Collio, Italy 14/48
PINE RIDGE *CHENIN BLANC/VIOGNIER* – California 35
SANTA MARGHERITA *PINOT GRIGIO* – Alto Adige, Italy 55

DESSERT SELECTIONS

FONSECA BIN 27 – Portugal 6/~

HANDCRAFTED COCKTAILS

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

THE (312) 13

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

WHALE FLOWER 12

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

CITRUS CRUSH 13

Ten To One White Rum : Wheatley Vodka : Orange Juice : Pineapple Juice

APEROL SPRITZER 11

Mionetto Prosecco : Aperol : 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

THE REIMAGINED OLD FASHIONED 13

Ten To One Dark Rum : Angostura Bitters : Peychaud’s Bitters: Sugar Cube

VODKA MULE 11

Tito’s Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 13

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

Olives and Candied Cherries by Filthy Food.

J. ALEXANDER’S
RESTAURANT