

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 15

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

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

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 18

AVOCADO BOMB Hawaiian tuna, crab salad, thinly sliced avocado, unagi sauce and Sriracha mayonnaise, with tortilla chips 20

SALADS

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

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan (add chicken + 6) 12

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 18

THAI KAI SALAD Chicken, artisan mixed greens, peanuts tossed 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 & TACOS

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

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

OLD FASHIONED CHEESEBURGER* With Tillamook cheddar (add bacon +1) 17

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

FRENCH DIP* Sliced Prime Rib, baguette and horseradish 23

HYDE PARK Grilled chicken breast topped with Monterey Jack 17

FRESH FISH SANDWICH Cut fresh daily with french fries 20

STEAK TACOS* Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 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 43

NEW YORK STRIP* Aged beef with NYO mac & cheese 43

FILET MIGNON WITH BÉARNAISE* Center cut, baked potato 44

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with smashed potatoes 38

SEAFOOD

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

GRILLED SALMON* Fresh cold water salmon MKT

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

CRAB CAKES Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) MKT

JUMBO FRIED SHRIMP French fries, cole slaw, cocktail and rémoulade sauces 29

SPECIALTIES

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 25

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

BRASSERIE CHICKEN Panko-crust with parmesan cheese and lemon butter caper sauce, smashed potatoes 25

WILD MUSHROOM MEATLOAF Madeira sauce, smashed potatoes and broccoli 25

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 30

ROASTED PORK CHOP Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 30

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Ripened Tomatoes

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

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

JOSEPH CARR – Napa Valley 14/48
STARMONT – Napa Valley 15/51
FOLEY JOHNSON *ESTATE* – Napa Valley 16/52
AUSTIN HOPE – Paso Robles 17/58
THREE RIVERS – Columbia Valley 35
ROTH *ESTATE* – Alexander Valley 45
SKYSIDE – North Coast, California 50
HONIG – Napa Valley 68
LANCASTER ESTATE WINEMAKER’S CUVÉE – Alexander Valley 90
KULETO *ESTATE* – Napa Valley 95
CHALK HILL *ESTATE RED* – Chalk Hill 100
GROTH – Oakville, Napa Valley 100
HEITZ CELLARS – Napa Valley 105
CAYMUS – Napa Valley 110
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 115
MINER FAMILY – Oakville, Napa Valley 120
SILVER OAK – Alexander Valley 150
CADE *HOWELL MOUNTAIN* – Napa Valley 150
PAHLMAYER PROPRIETARY RED – Napa Valley 188
DUNN VINEYARDS *HOWELL MOUNTAIN* – Napa Valley 200
MERUS – Napa Valley 225
CAYMUS “SPECIAL SELECTION” – Napa Valley 225

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/37
MARKHAM – Napa Valley 14/48
WENTE “SANDSTONE” – Livermore Valley 30
CHATEAU STE. MICHELLE – Columbia Valley 35
ROMBAUER – Napa Valley 75
DUCKHORN – Napa Valley 80

PINOT NOIR

LUCKY STAR – California 11/37
ELOUAN – Oregon 13/44
ANGELS INK – Monterey, California 14/48
FLOWERS – Sonoma Coast 16/54
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 38
CHALONE *ESTATE* – Chalone AVA 46
THE FOUR GRACES – Willamette Valley 48
MEIOMI – California 50
REX HILL – Willamette Valley 52
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 65
GARY FARRELL – Russian River Valley 65
ARGYLE “NUTHOUSE” – Willamette Valley 75
TWO SISTERS *LINDSAY’S VINEYARD* – Sta. Rita Hills 90
SAINTSBURY *BROWN RANCH* – Carneros 100
FLOWERS SEA *VIEW RIDGE* – Sonoma Coast 120

ZINFANDEL

FROG’S LEAP – Napa Valley 14/48
RIDGE “THREE VALLEYS CUVÉE” – Sonoma 15/51
RAVENSWOOD “OLD VINE” – Lodi 38
SEGHESSIO – Sonoma County 45
STORYBOOK *MOUNTAIN VINEYARDS* – Napa Valley 65

HANDCRAFTED COCKTAILS

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
THE MATADOR 13
Corazón Reposado Tequila : Honey Syrup : Fresh Lime Juice : Lime Zest
THE REIMAGINED OLD FASHIONED 13
Ten To One Dark Rum : Angostura Bitters : Peychaud’s Bitters: Sugar Cube
KENTUCKY OLD FASHIONED 13
Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters
SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
APEROL SPRITZER 11
Mionetto Prosecco : Aperol : Fever Tree Club Soda
THE (954) 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
VODKA MULE 11
Wheatley Vodka : Fresh Lime : Fever Tree Ginger Beer

Olives and Candied Cherries by Filthy Food.

J. ALEXANDER’S
RESTAURANT

RED WINES CONTINUED...

OTHER INTERESTING REDS

TRAPICHE BROQUEL MALBEC – Argentina 12/41
DON NICANOR “NIETO SENETINER” MALBEC – Argentina 12/41
CHATEAU DE SAINT COSME – Cotes du Rhone, France 12/41
MOLLYDOOKER “THE BOXER” – South Australia 14/48
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 17/58
THE PRISONER – Napa Valley 18/62
MATCHBOOK SYRAH – Dunnigan Hills 35
STAGS’ LEAP PETITE SYRAH – Napa Valley 54
ROTH “HERITAGE” – Sonoma County 60
MOLLYDOOKER “CARNIVAL OF LOVE” – South Australia 95
MINER “ORACLE” – Napa Valley 120

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 11/37
MIONETTO PROSECCO – Treviso DOC 11/37
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/44
VEUVE CLICQUOT YELLOW LABEL BRUT – Á Reims, France 16/54
TAITTINGER BRUT – Á Reims, France 100
MOET & CHANDON BRUT IMPERIAL – Epernay, France 110

CHARDONNAY

CHALONE *ESTATE* – Chalone AVA 11/37
FERRARI-CARANO – Sonoma County 13/45
CHALK HILL – Russian River Valley 13/45
FRANK FAMILY *LEWIS VINEYARD* – Carneros 16/54
WENTE *ESTATE GROWN* – Livermore Valley 30
ST. FRANCIS – Sonoma County 35
CATENA – Mendoza, Argentina 37
LINCOURT “STEEL” – Sta. Rita Hills 40
SKYSIDE – North Coast, California 42
CHATEAU STE. MICHELLE *CANOE RIDGE* – Horse Heaven Hills 44
MER SOLEIL SILVER “UNOAKED” – Monterey County 48
MERRYVALE – Carneros 50
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 50
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 52
GARY FARRELL – Russian River Valley 57
PINE RIDGE *COLLINES VINEYARD* – Carneros 58
ROMBAUER – Carneros 60
CHATEAU ST. JEAN – Sonoma 65
TWO SISTERS *COURTNEY’S VINEYARD* – Sta. Rita Hills 65
CAKEBREAD CELLARS – Napa Valley 70
CHATEAU MONTELENA – Napa Valley 80
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 85
PAHLMAYER – Sonoma Coast 120

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 11/37
VAVASOUR – Awatere Valley, New Zealand 12/41
HONIG – Napa Valley 13/44
ROTH *ESTATE* – Alexander Valley 30
FERRARI-CARANO FUMÉ BLANC – Sonoma County 35
CAKEBREAD CELLARS – Napa Valley 50
SILVERADO *MILLER RANCH* – Napa Valley 52

OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ – Willamette Valley 12/41
CLEAN SLATE RIESLING – Germany 11/37
SCHLOSS VOLLRADS RIESLING – Germany 13/44
FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 11/37
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 12/41
PINE RIDGE CHENIN BLANC/VIIGNIER – California 45
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50

HANDCRAFTED MARTINIS \$15

PRICKLY PEAR MARGARITA
One With Life Organic Tequila : Desert Pear Made-In-House Sweet & Sour
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 : Domain de Canton Ginger : Candied Ginger
THE DUKE
Classic Martini : Bombay Sapphire Gin or Belvedere Vodka
FLEUR-DE-LIS
Square One Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
CINDY’S LEMON DROP
Ketel One Citroen Vodka : Lemon Juice
ENGLISH
Plymouth Gin : Cucumber : Fresh Mint
ESPRESSO MARTINI
Absolut Vanilia Vodka : Espresso : Kahlúa : Bailey’s Irish Cream