

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* 20
- THAI KAI SALAD *Chicken, artisan 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

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* *Toasted egg washed bun served all the way with Tillamook cheddar* 18
- STEAK BURGER* *Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing* 18
- FRENCH DIP* *Thinly sliced roasted prime rib on a toasted baguette with creamy horseradish* 22
- HYDE PARK *Grilled chicken breast topped with Monterey Jack* 17

SEAFOOD

- TODAY'S FEATURED FISH *We offer a wide selection of fresh paneed 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* 32
- PECAN ENCRUSTED TROUT *Pan-fried and finished with a Fallot Dijon mustard sauce. With cole slaw* 28

ENTRÉES

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 "Smashed Potatoes"* 46
- STEAK BRAZZO* *Marinated pieces of filet mignon in a wild mushroom Madeira sauce with smashed potatoes* 37
- NEW YORK STRIP* *Aged 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* 39
- MR. JACK'S CRISPY CHICKEN PLATTER *South Carolina low country recipe with french fries and cole slaw* 25
- ROTISSERIE CHICKEN *One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes* 25
- BARBECUE BABY BACK RIBS *Served with Plum Creek bbq sauce, french fries and cole slaw* 35

Alex's or Caesar salad to accompany your entrée 8 Split Plate charge 6

SIDES

French Fries ~ Southern Cole Slaw ~ Lemon & Reggiano Broccoli ~ Ripened Tomatoes ~ 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* 12/41
STARMONT – *Napa Valley* 14/48
FOLEY JOHNSON ESTATE – *Rutherford, Napa Valley* 16/54
THREE RIVERS – *Columbia Valley* 30
JOSEPH CARR – *Napa Valley* 45
SEBASTIANI – *Alexander Valley* 45
FERRARI-CARANO – *Alexander Valley* 50
ROTH ESTATE – *Alexander Valley/Sonoma County* 55
SILVERADO VINEYARDS ESTATE GROWN – *Napa Valley* 65
ELIZABETH SPENCER – *Napa Valley* 75
HONIG – *Napa Valley* 75
FRANK FAMILY – *Napa Valley* 85
FAUST – *Napa Valley* 90
RIDGE ESTATE – *Santa Cruz Mountains* 90
GROTH – *Oakville, Napa Valley* 95
KULETO ESTATE – *Napa Valley* 95
LANCASTER ESTATE – *Alexander Valley* 100
CAYMUS – *Napa Valley* 100
RAMEY – *Napa Valley* 100
ROUND POND – *Rutherford, Napa Valley* 105
CHALK HILL ESTATE RED – *Chalk Hill* 110
NICKEL & NICKEL SULLINGER VINEYARD – *Napa Valley* 145
SEBASTIANI “CHERRY BLOCK” – *Sonoma Valley* 160
CADE HOWELL MOUNTAIN – *Napa Valley* 180
HARTWELL ESTATE RESERVE – *Stags Leap District* 170
MERCURY HEAD BY ORIN SWIFT – *Napa Valley* 200
MERUS – *Napa Valley* 265
CAYMUS VINEYARDS “SPECIAL SELECTION” – *Rutherford* 300

MERLOT

J. LOHR “LOS OSOS” – *Paso Robles* 11/37
MARKHAM – *Napa Valley* 15/49
SWANSON – *Napa Valley* 50
DUCKHORN VINEYARDS – *Napa Valley* 90

PINOT NOIR

LUCKY STAR – *California* 10/34
ELOUAN – *Oregon* 13/44
ANGELS INK – *Monterey, California* 14/48
WILLAMETTE VALLEY “WHOLE CLUSTER” – *Willamette Valley* 15/49
SIDURI – *Willamette Valley* 35
ANGELINE – *California* 40
BALLETO – *Russian River Valley* 48
MEIOMI – *Monterey/Santa Barbara/Sonoma County* 50
THE FOUR GRACES – *Willamette Valley* 48
TWO SISTERS LINDSAY’S VINEYARD – *Sta. Rita Hills* 55
FOLEY RANCHO SANTA ROSA – *Sta. Rita Hills* 65
GARY FARRELL – *Russian River Valley* 70
PENNER-ASH – *Willamette Valley* 70
SAINTSBURY – *Carneros* 80
FLOWERS – *Sonoma Coast* 90
PAPAPIETRO PERRY – *Russian River* 90
ARGYLE “NUTHOUSE” – *Eola-Amity Hills, Oregon* 100

ZINFANDEL

ROSENBLUM “VINTNERS CUVEE” – *California* 11/37
ARTEZIN “OLD VINES” – *Mendocino* 36
ST. FRANCIS “OLD VINES” – *Sonoma County* 40
HENDRY BLOCK 7 & 22 – *Napa Valley* 55
SALDO – *California* 60
RIDGE GEYERSVILLE – *Alexander Valley* 70

DESSERT SELECTIONS

FONSECA ‘BIN 27’ PORT 375 ML BOTTLE – *Portugal* 8/26

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

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

Oxley Gin : Cucumber : Fresh Mint

POMEGRANATE MARTINI

Ketel One Vodka : Pomegranate Juice : Orange Juice

PRICKLY PEAR MARGARITA

Corzo Silver Tequila : Made-In-House Sweet and Sour : Desert Pear

Olives and Candied Cherries by Filthy Food

RED WINES CONTINUED...

OTHER INTERESTING REDS

SHOOFLY SHIRAZ – *South Australia* 11/35
TRAPICHE BROQUEL MALBEC – *Argentina* 11/35
NEWTON “SKYSIDE” CLARET – *North Coast* 15/49
8 YEARS IN THE DESERT BY ORIN SWIFT – *California* 70
THE PRISONER – *Napa Valley* 80
NEWTON “THE PUZZLE” – *North Coast* 110
MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ –
McLaren Vale, Australia 140

WHITES

CHAMPAGNE & SPARKLING

LUMINORE BY LA MARCA PROSECCO – *Italy* 11/35
DOMAINE CHANDON SPLIT – *California* 12/~
VEUVE CLICQUOT YELLOW LABEL – *Á Reims, France* 17/56
GLORIA FERRER BLANC DE NOIRS – *Carneros* 40
DELAMONTTE BRUT – *France* 70
NICOLAS FEUILLATTE RÉSERVE BRUT – *Chouilly, France* 75
DUVAL-LEROY BRUT – *Á Reims, France* 85
TAITTINGER – *Á Reims, France* 85
LOUIS ROEDERER BRUT PREMIER – *Á Reims, France* 90

CHARDONNAY

ST. FRANCIS – *Sonoma County* 11/35
CHALK HILL – *Sonoma Coast* 13/42
ROMBAUER – *Carneros* 17/56
LINCOURT “STEEL” – *Sta. Rita Hills* 35
SEBASTIANI – *North Coast* 35
WENTE ESTATE GROWN – *Livermore Valley* 35
STARMONT – *Carneros* 40
NEWTON “SKYSIDE” – *North Coast* 42
CHALONE ESTATE – *Chalone AVA* 45
CLOS PEGASE MITSUKO’S VINEYARD – *Carneros* 45
MER SOLEIL “SILVER” – *Monterey County* 45
SANFORD – *Sta. Rita Hills* 45
FOLEY RANCHO SANTA ROSA – *Sta. Rita Hills* 50
GARY FARRELL – *Russian River Valley* 55
ZD – *California* 60
FRANK FAMILY – *Carneros* 60
TWO SISTERS COURTNEY’S – *Sta. Rita Hills* 60
PINE RIDGE “DIJON CLONES” – *Carneros* 65
FLOWERS – *Sonoma Coast* 70
PATZ & HALL DUTTON RANCH – *Russian River Valley* 70
CHALK HILL ESTATE BOTTLED – *Chalk Hill* 75
LEWIS CELLARS – *Sonoma County* 90
FAR NIENTE – *Napa Valley* 95
JOSEPH DROUHIN PULIGNY-MONTRACHET – *Cote de Beaune* 105
KISTLER LES NOISETIERS – *Sonoma Coast* 105
SEA SMOKE – *Sta. Rita Hills* 110

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – *Marlborough, New Zealand* 11/37
NOBILO – *Marlborough, New Zealand* 11/37
HONIG – *Napa Valley* 13/44
FERRARI-CARANO FUMÉ BLANC – *Sonoma* 36
GROTH – *Napa Valley* 40
CRAGGY RANGE TE MUNA ROAD – *Martinborough, New Zealand* 48
CAKEBREAD – *Napa Valley* 55

OTHER WHITES & ROSÉ

MINUTY M ROSÉ – *Côtes de Provence* 11/37
CLEAN SLATE RIESLING – *Mosel, Germany* 11/37
BARONE “FINI” PINOT GRIGIO – *Valdadige, Italy* 11/37
JERMANN PINOT GRIGIO – *Italy* 35
MARCO FELLUGA PINOT GRIGIO – *Italy* 45

HANDCRAFTED COCKTAILS

APEROL SPRITZER 11

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

ELDERFLOWER MOJITO 12

Bacardi Light Rum : St-Germain : Fresh Mint

THE (248) 13

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

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

DOPPELGÄNGER 13

Angel’s Envy 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 : Regan’s Orange Bitters

LEMON DROP MOJITO 11

Tito’s Vodka : St-Germain : Mint : Pineapple Juice