

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

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 17

SMOKED SALMON DIP Smoked in-house 15

FIRE-GRILLED ARTICHOKES Seasoned with herb butter, served with rémoulade 15

SALADS

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

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 12

GRILLED CHICKEN SALAD Tortilla strips, bleu cheese, tomatoes with cilantro vinaigrette 18

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

THAI KAI SALAD Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 17

ASIAN AHI TUNA SALAD* Seared rare with mixed greens, wasabi in a cilantro vinaigrette 21

BURGERS & SANDWICHES

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

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

OLD FASHIONED CHEESEBURGER* Toasted egg washed bun served all the way with Tillamook cheddar 17

FRENCH DIP* Thinly sliced roasted prime rib on a toasted baguette with creamy horseradish 21

HYDE PARK Grilled chicken breast topped with Monterey Jack 16

FISH TACOS Daily fish selections, deep fried, avocado, 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* A French Brasserie style steak with garlic, served with french fries 33

STEAK MAUI* Marinated ribeye with smashed potatoes 45

NEW YORK STRIP* Aged beef with NYO mac & cheese 44

FILET MIGNON WITH BÉARNAISE* Center cut, baked potato 44

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

SPECIALTIES

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

GRILLED SALMON* Fresh cold water salmon. Served with chilled orzo & wild rice MKT

AHI TUNA FILET* Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 31

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

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and cole slaw 21

BAYOU PASTA Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers 26

RATTLESNAKE PASTA Southwestern spices, peppers and chicken 23

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 31

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ 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 10/34
JOSEPH CARR – Napa Valley 14/48
AUSTIN HOPE – Paso Robles 15/51
THREE RIVERS – Columbia Valley 35
STARMONT – Napa Valley 45
CHATEAU ST. JEAN – California 48
ROTH *ESTATE* – Alexander Valley 52
HONIG – Napa Valley 70
HALL – Napa Valley 75
FOLEY JOHNSON *ESTATE* – Napa Valley 80
CHALK HILL *ESTATE RED* – Chalk Hill 90
PAPILLON *BY ORIN SWIFT* – Napa Valley 100
CAYMUS – Napa Valley 120
SILVER OAK – Napa Valley 200
CAYMUS SPECIAL SELECTION – Napa Valley 250
MERUS – Napa Valley 260

MERLOT

WENTE “SANDSTONE” – San Francisco Bay 10/34
J. LOHR “LOS OSOS” – Paso Robles 11/37
MARKHAM – Napa Valley 38
FERRARI-CARANO – Sonoma County 50
DUCKHORN – Napa Valley 92
TWOMEY *SODA CANYON RANCH* – Napa Valley 95

PINOT NOIR

ANGELS INK – Monterey, California 11/37
ELOUAN – Oregon 13/44
FLOWERS – Sonoma Coast 16/54
ANGELINE – California 37
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 45
MEIOMI – Sonoma, Monterey, Santa Barbara 48
BELLE GLOS “BALADE” – Santa Maria Valley 50
BELLE GLOS *CLARK & TELEPHONE* – Santa Maria Valley 55
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 82
ROCHIOLI *ESTATE GROWN* – Russian River Valley 105
MERRY EDWARDS *MEREDITH ESTATE* – Russian River Valley 125

ZINFANDEL

RAVENSWOOD “OLD VINE” – Lodi 11/35
ST. FRANCIS “OLD VINES” – Sonoma County 36
GREEN & RED *CHILES CANYON VINEYARDS* –
Chiles Valley District, Napa Valley 45
GRGICH HILLS – Napa Valley 65
SEGHESIO *HOME RANCH ESTATE* – Alexander Valley 82

DESSERT SELECTIONS

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

HANDCRAFTED MARTINIS \$15

HAVANA MARTINI

Captain Morgan 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

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 Vodka : Lemon Juice

ENGLISH MARTINI

Plymouth English Gin : Cucumber : Fresh Mint

THE SPARKLING ROSE

Corzo Silver Tequila : Grapefruit Bitters : Sparkling Wine

MARTINI AU CHOCOLAT

Grey Goose Vodka : French Vanilla : Godiva Dark Chocolate Liqueur

POMEGRANATE MARTINI

Ketel One Vodka : Pomegranate Juice : Orange Juice

RED WINES CONTINUED...

OTHER INTERESTING REDS

BROQUEL MALBEC – Mendoza, Argentina 11/37
SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 13/44
SKYSIDE RED BLEND – North Coast 13/44
QUILT RED BLEND – Napa Valley 15/51
ROTH “HERITAGE” – Sonoma County 48
CATENA MALBEC – Mendoza, Argentina 50
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 65
THE PRISONER – California 70
QUINTESSA – Napa Valley 190

WHITES

CHAMPAGNE & SPARKLING

ZARDETTO PROSECCO – Veneto, Italy 10/34
DOMAINE CHANDON BRUT – California 11/37
GRUET BRUT – New Mexico 12/41
GLORIA FERRER BLANC DE ROSE – Carneros 45
MOET IMPERIAL RESERVE BRUT – Epernay, France 76
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France Frane 80
DOM PERIGNON – Epernay, France 200

CHARDONNAY

ST. FRANCIS – Sonoma County 10/34
WENTE *ESTATE GROWN* – Livermore Valley 12/41
CHALK HILL – Russian River Valley 14/48
ROMBAUER – Carneros 16/54
LINCOURT “STEEL” – Sta. Rita Hills 35
CATENA – Mendoza, Argentina 38
NEWTON “SKYSIDE” – North Coast 40
STARMONT – Carneros 45
CLOS PEGASE *MITSUOKO’S VINEYARD* – Carneros 48
FERRARI-CARANO *TRÉ TERRE* – Russian River Valley 50
THE PRISONER – Carneros 55
FLOWERS – Sonoma Coast 72
CAKEBREAD CELLARS – Napa Valley 75
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 80

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/37
HONIG – Napa Valley 13/44
SILVERADO *MILLER RANCH* – Napa Valley 40
CAKEBREAD CELLARS – Napa Valley 48
TWOMEY – Napa County 60

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 11/37
CAPOSALDO PINOT GRIGIO – Vento, Italy 9/30
FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 10/34
SCHLOSS VOLLRADS RIESLING – Rhinegau, Germany 10/34
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 45

Some wines may contain sulfites.

HANDCRAFTED COCKTAILS

THE (513) 13

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

ELDERFLOWER MOJITO 11

Bacardi Light Rum : St~Germain : Fresh Mint

KENTUCKY OLD FASHIONED 15

E.H. Taylor Single Barrel Bourbon : Angostura Bitters : Regan’s Orange Bitters

VODKA MULE 11

Wheatley Vodka : Fever Tree Ginger Beer

THE CONFIDENTIAL 13

Belle Meade Bourbon : Allspice : Regan’s Orange Bitters : Brown Sugar Syrup

LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

OCEANSIDE 12

Gray Whale Gin : Salted Simple Syrup : Fresh Lime Juice : Fresh Mint

DOPPELGÄNGER 13

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

Olives and Candied Cherries by Filthy Food.