

## SOUPS & STARTERS

CHICKEN PASTA SOUP 8

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 15

FIRE-GRILLED ARTICHOKE Seasoned with herb butter. With rémoulade (*limited availability*) 15

SMOKED SALMON DIP Smoked in-house 15

GIUSEPPE'S MEATBALLS In house ground chuck, homemade Fennel sausage, parmesan and topped with a classic marinara 15

## SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK RANCH, KIAWAH ISLAND, VINAIGRETTE, CILANTRO VINAIGRETTE.

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers and croutons 13

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 13

THAI KAI SALAD Artisan greens, grilled chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce 18

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 19

GRILLED CHICKEN SALAD Feta cheese, olives, tomatoes with vinaigrette 18

ASIAN AHI TUNA SALAD\* Seared rare with artisan greens, wasabi in a cilantro vinaigrette 24

## BURGERS & SANDWICHES

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

VEGGIE BURGER House-made recipe with fresh beets, black beans and brown rice, with a ginger soy glaze and Monterey Jack 16

OLD FASHIONED CHEESEBURGER\* With Tillamook cheddar 17

FRENCH DIP\* Thinly sliced, baguette and horseradish 23

HYDE PARK Grilled chicken breast topped with Monterey Jack 17

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickle 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 32

FILET KABOB\* Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 40

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

STEAK MAUI\* Marinated ribeye with smashed potatoes 44

FILET MIGNON WITH BÉARNAISE\* Center cut, loaded baked potato 45

PRIME RIB SANDWICH\* Served with french fries, au jus 24

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

## SPECIALTIES

TODAY'S FEATURED FISH A wide selection of fresh panéed or hardwood-grilled fresh seafood MKT

AHI TUNA\* Seared and sliced, soy ginger sherry sauce, orzo & wild rice and ripened tomatoes 33

GRILLED SALMON\* Fresh cold water salmon, with orzo and wild rice 31

CAROLINA CRAB CAKES Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries and Southern cole slaw (*limited availability*) MKT

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 24

BRASSERIE CHICKEN Panko-crust with parmesan cheese and lemon butter caper sauce, smashed potatoes 24

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

RAFFAELE'S OLD WORLD LASAGNA Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend 23

ROASTED PORK CHOP Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 29

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and Southern cole slaw 31

ALEX's or Caesar salad to accompany your entrée 8

## SIDE ITEMS

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Seasonal Vegetable

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato

## HOUSEMADE DESSERTS & FRENCH PRESS COFFEE

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](http://jalexanders.com).

# WINES WE LOVE TO DRINK

ROMBAUER CHARDONNAY – Carneros 17/66  
HONIG SAUVIGNON BLANC – Napa Valley 13/50  
CHÂTEAU MIRAVAL ROSÉ – Côtes De Provence 13/50  
LOUIS ROEDERER BRUT PREMIER CHAMPAGNE – DOC Vento 70  
THE PRISONER CHARDONNAY – Carneros 60  
QUILT CABERNET SAUVIGNON – Napa Valley 17/66  
FLOWERS PINOT NOIR – Sonoma Coast 17/66  
GROTH CABERNET SAUVIGNON – Oakville, Napa Valley 95  
PENNER–ASH PINOR NOIR – Willamette Valley 115  
CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH –California 60

## WHITES

### CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 12/46  
MIONETTO PROSECCO – Treviso DOC 12/46  
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50  
MUMM CUVÉE NAPA BRUT NV – Napa Valley 45  
LOUIS ROEDERER BRUT PREMIER – DOC Vento 70  
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 135

### CHARDONNAY

ST. FRANCIS – Sonoma County 12/46  
FERRARI–CARANO – Sonoma County 13/50  
CHALK HILL – Russian River Valley 14/54  
FRANK FAMILY – Carneros 16/62  
ROMBAUER – Carneros 17/66  
CHATEAU STE. MICHELLE *CANOE RIDGE* – Horse Heaven Hills 38  
CATENA – Mendoza, Argentina 40  
THE PRISONER – Carneros 60  
GARY FARRELL – Russian River Valley 65  
FLOWERS – Sonoma Coast 115

### SAUVIGNON BLANC & FUMÉ BLANC

FERRARI–CARANO FUMÉ BLANC – Sonoma County 12/46  
DASHWOOD – Marlborough, New Zealand 12/46  
HONIG – Napa Valley 13/50  
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 50  
SILVERADO *MILLER RANCH* – Yountville, Napa Valley 45

### OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 12/46  
CHÂTEAU MIRAVAL ROSÉ – Côtes De Provence 13/50  
LUCIEN ALBRECHT *RESERVE* RIESLING – Alsace, France 12/46  
SCHLOSS VOLLRADS RIESLING – Rheingau, Germany 13/50  
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 11/42  
FERRARI–CARANO PINOT GRIGIO – Sonoma County 12/46  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 45

*Tastings of our wines by the glass are available. Please ask your server.  
Corkage fee, \$25.*

## HANDCRAFTED MARTINIS

### THE DUKE

Classic Martini : Twist or Olives : Your choice of Vodka or Gin

### ‘21’ MANHATTAN

Sweet Vermouth : Bitters : Your choice of Bourbon or Whiskey

### PEAR MARTINI 16

Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger

### HONKY TONK MARTINI 16

Buffalo Trace Bourbon : Sweet Tea : Honey : Lemon Juice : Fever Tree Ginger Beer

### FLEUR–DE–LIS 16

Square One Vodka : St~Germain : Grapefruit : Sparkling Wine

### ESPRESSO MARTINI 16

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

### HUMMINGBIRD 16

Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños

### RED–HEADED RITA 16

El Mayor Blanco Tequila : Pomegranate Juice

### CINDY’S LEMON DROP 16

Ketel One Citroen Vodka : Lemon Juice

### ENGLISH MARTINI 16

Plymouth English Gin : Cucumber : Fresh Mint

*Spirit substitutions for handcrafted martinis and cocktails may affect menu price.*

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON *LOT 10* – California 12/46  
JOSEPH CARR – Paso Robles 14/54  
QUILT – Napa Valley 17/66  
ROTH *ESTATE* – Alexander Valley 47  
STARMONT – Napa Valley 58  
FOLEY JOHNSON *ESTATE* – Napa Valley 80  
HONIG – Napa Valley 90  
KULETO *ESTATE* – Napa Valley 98  
GROTH – Oakville, Napa Valley 95  
HEITZ – Napa Valley 135  
CADE *HOWELL MOUNTAIN* – Napa Valley 140  
SILVER OAK – Napa Valley 215

### MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46  
MARKHAM – Napa Valley 55  
FERRARI–CARANO – Sonoma County 60  
DUCKHORN – Napa Valley 95

### PINOT NOIR

LUCKY STAR – California 12/46  
ELOUAN – Oregon 13/50  
ANGELS INK – Monterey, California 14/54  
FLOWERS – Sonoma Coast 17/66  
WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 48  
MEIOMI – California 50  
BELLE GLOS “BALADE” – Santa Rita Hills 58  
THE FOUR GRACES – Willamette Valley 60  
GARY FARRELL – Russian River Valley 75  
PENNER–ASH – Willamette Valley 115  
SEA SMOKE *SOUTHING* – Santa Rita Hills 140  
ROCHIOLI – Russian River Valley 150

### ZINFANDEL

SEGHECIO – Sonoma County 13/50  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 18/70  
METTLER “EPICENTER” OLD VINE – Lodi 46  
FROG’S LEAP – Napa Valley 60

### DESSERT SELECTIONS

FONSECA BIN 27 *375 ML BOTTLE* – Portugal 9/~

### OTHER INTERESTING REDS

SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 12/46  
ALTA VISTA “VIVE”MALBEC– Mendoza, Argentina 12/46  
CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH –California 60  
EDWIN DYER SYRAH – Rogue Valley, Oregon 46  
ABSTRACT *BY ORIN SWIFT* – Napa, California 75  
THE PRISONER – California 80

## HANDCRAFTED COCKTAILS

### APEROL SPRITZ 13

Prosecco : Aperol : Fever Tree Club Soda

### DOPPELGÄNGER 15

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

### THE CONFIDENTIAL 15

Nelson Brothers Classic Bourbon : Allspice : Regan’s Orange Bitters  
Brown Sugar Syrup

### SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

### THE (615) 15

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

### WHALE FLOWER 14

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

### LAVENDER MARGARITA 15

Casamigos Blanco Tequila : Cointreau : Lavender Syrup : Lime Juice

### VODKA MULE 13

Wheatley Vodka : Fever Tree Ginger Beer

### KENTUCKY OLD FASHIONED 15

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

*Olives and Candied Cherries by Filthy Food.*