

SOUPS & STARTERS

- CHICKEN PASTA SOUP 8
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- FIRE-GRILLED ARTICHOKEs Rémoulade (limited availability) 16
- SMOKED SALMON DIP House smoked, dill tartar sauce, toast points (limited availability) 17
- GIUSEPPE’S MEATBALLS Homemade Fennel sausage, parmesan, classic marinara 16

SALADS

- ADD CHICKEN +8, SALMON OR SHRIMP +12
- ALEX’S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic croutons, choice of dressing 14
- Made in-house salad dressings: Honey Dijon, Bleu Cheese, Kiawah Island, Ranch, Vinaigrette, Cilantro Vinaigrette
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread, ranch dressing 19
- GRILLED CHICKEN SALAD Feta cheese, olives, tomatoes, vinaigrette 19
- ASIAN AHI TUNA SALAD* Seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 24

BURGERS & SANDWICHES

- WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. BURGERS AND SANDWICHES SERVED WITH FRENCH FRIES
- VEGGIE BURGER Made in-house, brioche bun, Monterey Jack 16
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, brioche bun, served all the way 19
- FRENCH DIP* Thinly sliced, baguette, horseradish 24
- COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 17
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 17
- NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, brioche bun, ranch dressing 17
- PRIME RIB SANDWICH* Au jus 28

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* Aged Certified Angus Beef®, French Brasserie style, maître d butter 35
- FILET KABOB* Aged marinated medallions, hardwood-grilled vegetables, Louisiana rice 42
- NEW YORK STRIP* Certified Angus Beef ®, NYO mac & cheese 48
- STEAK MAUI* Marinated ribeye with smashed potatoes 49
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 49
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 43



SEAFOOD & SPECIALTIES

- TODAY’S FRESH SEAFOOD SELECTION MKT
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 34
- GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice 34 (lunch cut available until 4PM)
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (limited availability) MKT
- ROTISSERIE CHICKEN 24-hour brine, special herb blend, smashed potatoes, lemon rosemary au jus 24
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 24
- BRASSERIE CHICKEN Panko-crusteD, parmesan, lemon butter caper sauce, smashed potatoes 24
- OLD WORLD LASAGNA Homemade fennel sausage, marinara, creamy ricotta, mozzarella, parmesan 24
- PORK CHOP Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 30
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern colslaw 32
- ALEX’s or Caesar salad to accompany your entrée 9

SIDES

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice | Seasonal Vegetable

Couscous | 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. 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.

Helpful Dining Guidelines at jalexanders.com.

AI/CD WBR

WINES WE LOVE TO DRINK

ROMBAUER CHARDONNAY – Carneros 17/66
HONIG SAUVIGNON BLANC – Napa Valley 13/50
CHÂTEAU MIRAVAL ROSÉ – Côtes De Provence 14/54
LOUIS ROEDERER BRUT PREMIER CHAMPANGE – 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
THE PRISONER – Carneros 60
GARY FARRELL – Russian River Valley 65
CAKEBREAD CELLARS – Napa Valley 78
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

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 12/46
CHÂTEAU MIRAVAL ROSÉ – Côtes De Provence 14/54
LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 12/46
SCHLOSS VOLLRADS RIESLING – Rheingau, Germany 14/54
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.

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
SOUTHERN MARTINI 16
Buffalo Trace Bourbon : Black Cherry Jam : Honey Syrup : Angostura Bitters
FLEUR–DE–LIS 16
Wheatley Vodka : St~Germain : Grapefruit : Sparkling Wine
ESPRESSO MARTINI 16
Absolut Vanilia 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

LIBERTY SCHOOL – Paso Robles 12/46
DAOU – Paso Robles 15/58
QUILT – Napa Valley 17/66
ROTH ESTATE – Alexander Valley 47
STARMONT – Napa Valley 58
FOLEY JOHNSON ESTATE – Napa Valley 80
HONIG – Napa Valley 90
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

A TO Z – Oregon 12/46
BÖEN – California 13/50
ANGELS INK – Monterey, California 14/54
FLOWERS – Sonoma Coast 17/66
ELOUAN – Oregon 45
WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 48
BELLE GLOS “BALADE” – Santa Rita Hills 58
THE FOUR GRACES – Willamette Valley 60
GARY FARRELL – Russian River Valley 75
PENNER–ASH – Willamette Valley 115
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

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
THE PRISONER – California 80
BLUE EYED BOY SHIRAZ BY MOLLYDOOKER – McLaren Vale, South Australia 100

DESSERT SELECTIONS

FONSECA BIN 27 375 ML BOTTLE – Portugal 9/~

Corkage fee, \$25.

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.