

SOUPS & STARTERS

- CHEF’S DAILY SOUP 8
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- FIRE–GRILLED ARTICHOKEs Rémoulade (limited availability) 16
- TUNA POKE* Hawaiian tuna, soy sauce, sesame oil, red onions, avocado, sesame seeds, Roma crunch lettuce 21

WOOD–FIRED PIZZAS

- MARGHERITA PIZZA Tomato sauce, fresh mozzarella and fresh basil 16
- WILD MUSHROOM PIZZA Homemade panna sauce, wild mushrooms, roasted garlic and parmesan cheese 17
- ARTISAN SAUSAGE PIZZA In-house made fennel sausage, panna, caramelized onions and scallions 17
- BBQ CHICKEN PIZZA Homemade barbecue sauce, roasted chicken, smoked Gouda cheese, caramelized onions, fresh mozzarella cheese 18
- ITALIAN MEATS PIZZA Homemade tomato sauce, seasoned ground beef, bacon, fennel sausage and pepperoni 19
- BURRATA PIZZA Burrata mozzarella, homemade tomato sauce, arugula 19

SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK RANCH, KIAWAH ISLAND, VINAIGRETTE, CILANTRO VINAIGRETTE.
ADD CHICKEN +6, SALMON OR SHRIMP +10

- ALEX’S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 14
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- THAI KAI SALAD Artisan greens, grilled chicken, chopped peanuts, cilantro vinaigrette, Thai peanut sauce 19
- CYPRESS SALAD Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cornbread croutons, ranch dressing 19
- GRILLED CHICKEN SALAD Feta cheese, olives, tomatoes, vinaigrette 19
- ASIAN AHI TUNA SALAD* Hawaiian Tuna seared rare, artisan greens, wasabi, cilantro vinaigrette 24

BURGERS & SANDWICHES

- WE GRIND FRESH CHUCK DAILY FOR OUR HAND–PATTIED BURGERS. SERVED WITH FRENCH FRIES.
- VEGGIE BURGER In-house recipe, ginger soy glaze, Monterey Jack 16
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, served all the way, Tillamook cheddar 18
- FRENCH DIP* Thinly sliced, baguette, horseradish 24
- HYDE PARK Grilled chicken breast, Monterey Jack 17
- NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing 17
- COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise 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* Aged Certified Angus Beef®, French Brasserie style, maître d butter 34
- FILET KABOBS* Marinated filet, onion, peppers, ginger glaze 41
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 46
- STEAK MAUI* Marinated ribeye, smashed potatoes 47
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 47
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 40



SEAFOOD & SPECIALTIES

- TODAY’S FEATURED FISH A wide selection of fresh panéed or hardwood-grilled fresh seafood MKT
- AHI TUNA* Hawiian ahi tuna, sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 34
- GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 34
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries. (limited availability) MKT
- OVEN ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 24
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 24
- OLD WORLD LASAGNA Homemade fennel sausage, marinara, creamy ricotta, mozzarella, parmesan 24
- ROASTED PORK CHOP Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 30
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, Southern cole slaw, French fries 31

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

French Fries | Southern Cole Slaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice | Seasonal Vegetable
Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Couscous

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. Proper dress required. Gentlemen, please remove hats and caps. Helpful Dining Guidelines at jalexanders.com.

WINES WE LOVE TO DRINK

ROMBAUER CHARDONNAY – Carneros 17/66
HONIG SAUVIGNON BLANC – Napa Valley 13/50
FLEUR DE MER ROSÉ – Côtes de Provence 12/46
GLORIA FERRER BLANC DE NOIRS SPARKLING WINE – Carneros 50
ZD CHARDONNAY – California 75
DAOU CABERNET SAUVIGNON – Paso Robles 15/58
BELLE GLOS “BALADE” PINOT NOIR – Santa Rita Hills 15/58
THE PRISONER RED BLEND – California 18/70
SILVERADO CABERNET SAUVIGNON – Napa Valley 89
FLOWERS PINOT NOIR – Sonoma Coast 100

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 12/46
LUMINORE *BY LA MARCA* PROSECCO – Valdobbiadene, Italy 12/46
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50
GLORIA FERRER BLANC DE NOIRS – Carneros 50
TAITTINGER – Á Reims, France 110
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 120

CHARDONNAY

STEPHEN VINCENT – California 12/46
ST. FRANCIS – Sonoma County 13/50
CHALK HILL – Russian River Valley 14/54
ROMBAUER – Carneros 17/66
LINCOURT *COURTNEY’S* – Sta. Rita Hills 40
J. LOHR “ARROYO VISTA” – Monterey 45
FERRARI–CARANO *RESERVE* – Carneros 68
THE PRISONER – Carneros 72
GARY FARRELL – Russian River Valley 74
ZD – California 75
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75
SHEA WINE CELLARS *ESTATE* – Willamette Valley 78
PAUL HOBBS – Russian River Valley 95
DONUM – Carneros 105
KOSTA BROWNE “ONE SIXTEEN” – Russian River Valley 110
SHAFER *RED SHOULDER RANCH* – Napa Valley 115

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
FERRARI–CARANO FUMÉ BLANC – Sonoma County 12/46
HONIG – Napa Valley 13/50
SILVERADO *MILLER RANCH* – Napa Valley 35
CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 12/46
DR. LOOSEN “DR. L” RIESLING – Germany 12/46
SCHLOSS VOLLRADS RIESLING – Rheingau, Germany 13/50
CIELO PINOT GRIGIO – Delle Venezie, Italy 12/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50
SANTA MARGHERITA PINOT GRIGIO – Italy 60

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

HUMMINGBIRD 16

Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños

HAVANA 16

Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters

ENGLISH MARTINI 16

Plymouth English Gin : Cucumber : Fresh Mint

THE SPARKLING ROSE 16

Corzo Silver Tequila : Grapefruit Bitters : Sparkling Wine

POMEGRANATE MARTINI 16

Ketel One Vodka : Pomegranate Juice : Orange Juice

FLEUR–DE–LIS 16

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

RED–HEADED RITA 16

El Mayor Blanco Tequila : Pomegranate Juice

PEAR MARTINI 16

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

ESPRESSO MARTINI 16

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

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/46
CHATEAU STE. MICHELLE “INDIAN WELLS” – Columbia Valley 13/50
DAOU – Paso Robles 15/58
AUSTIN HOPE – Paso Robles 18/88 *(liter bottle)*
FRANCISCAN – Monterey County 50
ELIZABETH SPENCER – Napa Valley 65
STARMONT – Napa Valley 75
FOLEY JOHNSON *ESTATE* – Napa Valley 80
HONIG – Napa Valley 84
SILVERADO – Napa Valley 89
HEITZ – Napa Valley 105
GROTH – Oakville, Napa Valley 108
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 140
CAYMUS – Napa Valley 160 *(liter bottle)*
SILVER OAK – Napa Valley 180

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/42
THE VELVET DEVIL – Washington State 12/46
MARKHAM – Napa Valley 55
PRIDE MOUNTAIN – Sonoma County 105

PINOT NOIR

A TO Z– Oregon 12/46
ELOUAN – Oregon 13/50
CHALK HILL – Sonoma Coast 14/54
BELLE GLOS “BALADE” – Santa Rita Hills 15/58
ARGYLE – Oregon 45
MEIOMI – California 50
THE FOUR GRACES – Willamette Valley 52
SHEA WINE CELLARS *ESTATE* – Willamette Valley 70
GARY FARRELL – Russian River Valley 84
FLOWERS – Sonoma Coast 100

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 12/46
JOEL GOTT – California 13/50
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 18/70
HENDRY BLOCK 7 & 22 – Napa Valley 60

OTHER INTERESTING REDS

ALTA VISTA “VIVE” MALBEC – Argentina 12/46
SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 13/50
THE PRISONER – California 18/70
CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH –
Suisun Valley, California 64
SHAFER TD–9™ – Napa Valley 120

Corkage fee, \$25.

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14

Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

THE CONFIDENTIAL 15

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

THE (615) 15

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

SPARKLING PALOMA 13

Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit

KNICKERBOCKER 15

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

WHALE FLOWER 14

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

DOPPELGÄNGER 15

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

MODERN MULE 13

Wheatley Vodka : St~Germain : Fever Tree Ginger Beer

THE FINAL WALK 15

Buffalo Trace Bourbon : Grand Marnier

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

Olives and Candied Cherries by Filthy Food.