

SOUPS & STARTERS

- CHEF’S DAILY SOUP 9
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- FIRE–GRILLED ARTICHOKEs Rémoulade (limited availability) 16
- TUNA POKE* Ahi tuna, soy sauce, sesame oil, red onions, avocado, sesame seeds, Roma crunch lettuce 21

WOOD–FIRED PIZZAS

OUR DAILY HOUSE–MADE DOUGH IS RESTED FOR 3 DAYS AND COOKED IN AN ITALIAN WOOD BURNING OVEN

- MARGHERITA San Marzano tomato sauce, fresh mozzarella, parmesan, basil 16
- ARTISAN SAUSAGE Homemade panna sauce, Fennel Sausage, caramelized onions, scallions 17
- HOT HONEY San Marzano tomato sauce, pepperoni, sweet peppadew peppers 18
- WILD MUSHROOM Homemade panna sauce, roasted garlic, parmesan, tarragon 17
- BBQ CHICKEN Roasted chicken, smoked gouda, caramelized onions, fresh mozzarella 18
- ITALIAN MEATS San Marzano tomato sauce, seasoned ground beef, bacon, fennel sausage and pepperoni 19

SALADS

ADD CHICKEN +8, SALMON OR SHRIMP +12

- ALEX’S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 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, bacon, cheese, tomatoes, cornbread croutons, ranch dressing 19
- GRILLED CHICKEN SALAD Feta cheese, olives, tomatoes, vinaigrette 19
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 24

BURGERS & SANDWICHES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND–PATTIED BURGERS. SERVED WITH FRENCH FRIES.

- VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack 16
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 19
- FRENCH DIP* Thinly sliced, baguette, horseradish 24
- HYDE PARK Grilled chicken breast, brioche bun, 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, toasted multigrain 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 35
- FILET KABOBS* Marinated filet, onion, peppers, ginger glaze 43
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 48
- STEAK MAUI* Marinated ribeye, 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 FEATURED SEAFOOD* A wide selection of fresh panéed or hardwood-grilled fresh seafood MKT
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 34
- GRILLED SALMON* Fresh cold water salmon, 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
- 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 coleslaw 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, Southern coleslaw, French fries 32

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDE ITEMS

French Fries | Southern Coleslaw | 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

ST. FRANCIS – Sonoma County 13/50
CHALK HILL – Russian River Valley 14/54
ROMBAUER – Carneros 17/66
J. LOHR ‘ARROYO VISTA’ – Monterey 45
WENTE ESTATE GROWN – Livermorve Valley, San Francisco Bay 46
FERRARI–CARANO RESERVE – Carneros 68
THE PRISONER – Carneros 72
GARY FARRELL – Russian River Valley 74
ZD – California 75
SHEA WINE CELLARS ESTATE – Willamette Valley 78
KOSTA BROWNE ‘ONE SIXTEEN’ – Russian River Valley 98
SHAFER RED SHOULDER RANCH – Napa Valley 115

SAUVIGNON BLANC & FUMÉ 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
BARONE “FINI” PINOT GRIGIO – Valdadige, 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
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
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
AUSTIN HOPE – Paso Robles 18/88 (liter bottle)
FRANCISCAN – Monterey County 50
MINER ‘OAKVILLE’ – Napa Valley 60
ELIZABETH SPENCER – Napa Valley 65
FOLEY JOHNSON ESTATE – Napa Valley 80
HONIG – Napa Valley 84
SILVERADO – Napa Valley 89
HEITZ – Napa Valley 105
GROTH – Oakville, Napa Valley 108
CAYMUS – Napa Valley 160 (liter bottle)
SILVER OAK – Napa Valley 180
QUINTESSA – Napa Valley 240

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
BÖEN – California 13/50
CHALK HILL – Sonoma Coast 14/54
BELLE GLOS ‘BALADE’ – Santa Rita Hills 15/58
ELOUAN – Oregon 42
ARGYLE ‘BLOOMHOUSE’ – Oregon 45
THE FOUR GRACES – Willamette Valley 52
SHEA WINE CELLARS ESTATE – Willamette Valley 70
GARY FARRELL – Russian River Valley 84
FLOWERS – Sonoma Coast 100
KOSTA BROWNE – Russian River Valley 120

ZINFANDEL

PREDATOR ‘OLD VINE’ – Lodi 12/46
JOEL GOTT – California 13/50
8 YEARS IN THE DESERT BY ORIN SWIFT – California 18/70
GREEN & RED CHILES CANYON ESTATE – 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

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

Olives and Candied Cherries by Filthy Food.