

## SOUPS & STARTERS

CHEF'S DAILY SOUP 9

MEXICO CITY SPINACH CON QUESO Tortilla chips 16

FIRE-GRILLED ARTICHOKE 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](http://jalexanders.com).

# HANDCRAFTED MARTINIS

THE DUKE 17

Ketel One Vodka or Hendrick's Gin Classic Martini : Twist or Olives

'21' MANHATTAN 17

Bulleit Rye : Sweet Vermouth : Angostura Bitters

PEAR MARTINI 17

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

RED-HEADED RITA MARTINI 17

Corazón Blanco Tequila : Cointreau : Pomegranate Juice

CINDY'S LEMON DROP 17

Ketel One Citroen Vodka : Lemon Juice

VESPER 17

Belvedere Vodka : Beefeater Gin : Lillet Blanc

FLEUR-DE-LIS 17

Tito's Handmade Vodka : St-Germain : Grapefruit Juice : Gruet Sparkling Wine

ESPRESSO MARTINI 17

Absolut Vanilia : Espresso : Kahlúa : Baileys Irish Cream

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

# WINES "WE" LOVE & DRINK

ROMBAUER CHARDONNAY – Carneros 18/70

HONIG SAUVIGNON BLANC – Napa Valley 14/54

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 120

ZD CHARDONNAY – California 75

DAOU CABERNET SAUVIGNON – Paso Robles 15/58

ARGYLE 'BLOOM HOUSE' PINOT NOIR – Willamette Valley 15/58

THE PRISONER RED BLEND – California 18/70

CAYMUS CABERNET SAUVIGNON – Napa Valley 160 (1 liter bottle)

ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82

# WHITES

## CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 12/46

LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 13/50

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

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46

CHALK HILL – Russian River Valley 13/50

FRANK FAMILY – Carneros 17/66

ROMBAUER – Carneros, Napa Valley 18/70

J. LOHR 'ARROYO VISTA' – Monterey 45

FERRARI-CARANO RESERVE – Carneros 68

THE PRISONER – Carneros 72

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

VAVASOUR – Marlborough, New Zealand 12/46

FERRARI-CARANO FUMÉ BLANC – Sonoma County 12/46

HONIG – Napa Valley 14/54

SILVERADO MILLER RANCH – Napa Valley 35

CAKEBREAD CELLARS – Napa Valley 65

## OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy 12/46

TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 13/50

LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 12/46

DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany 13/50

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 42

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45

SCHLOSS VOLLARDS RIESLING – Germany 50

SANTA MARGHERITA PINOT GRIGIO – Italy 60

*Corkage fee, \$25.*

*We proudly pour a 7 ounce glass of wine.*

*Tastings of our wines by the glass are available. Please ask your server.*

# HANDCRAFTED COCKTAILS

PAPER PLANE 16

Angel's Envy Bourbon : Amaro Nonino : Aperol : Lemon Juice

FRENCH 75 14

Gruet Sparkling Wine : Bombay Sapphire Gin : Lemon Juice

MIDNIGHT MARGARITA 14

Don Julio Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

YUZU MULE 14

Wheatley Vodka : Yuzu Purée : Fresh Lime : Fever-Tree Ginger Beer

DOPPELGÄNGER 15

Maker's Mark Bourbon : Disaronno : Candied Cherry : Fever-Tree Ginger Ale

SPARKLING PALOMA 14

Pantalones Blanco Tequila : Gran Gala : Fever-Tree Sparkling Pink Grapefruit

HUGO SPRITZ 14

Luminore by La Marca Prosecco : St-Germain : Mint : Fever-Tree Club Soda

KENTUCKY OLD FASHIONED 14

Woodford Reserve Bourbon : Angostura Bitters : Regan's Orange Bitters

*Olives and Candied Cherries by Filthy Food.*

# ZERO PROOF & MOCKTAILS

BLOOD ORANGE SPRITZ 13

Lyre's Italian Orange : Blood Orange Purée : Fever Tree Club Soda

LYRE'S OLD FASHIONED 13

Lyre's American Malt : Angostura Bitters : Regan's Orange Bitters

LYRE'S PALOMA 13

Lyre's Agave Blanco Spirit : Lime Juice : Fever-Tree Sparkling Pink Grapefruit

FRENCH 86'D 11

Lemon Juice : Regan's Orange Bitters : Fever-Tree Club Soda

MR. WONDERFUL 11

Pom Wonderful Pomegranate Juice : Blackberry : Lime Juice : Fever-Tree Club Soda

# REDS

## CABERNET SAUVIGNON & CABERNET BLENDS

DAOU – Paso Robles 15/58

ST. FRANCIS – Sonoma County 16/62

QUILT – Napa Valley 17/66

AUSTIN HOPE – Paso Robles 18/88 (1 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 (1 liter bottle)

SILVER OAK – Napa Valley 180

QUINTESSA – Napa Valley 240

## MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 12/46

MARKHAM 'SIX STACK' – North Coast 14/54

PRIDE MOUNTAIN – Sonoma County 105

## PINOT NOIR

BÖEN BY BELLE GLOS – California 13/50

ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58

BELLE GLOS 'BALADE' – Santa Rita Hills 15/58

SIDURI – Willamette Valley 16/62

ETUDE GRACE BENOIST RANCH – Carneros 70

BELLE GLOS CLARK & TELEPHONE – Santa Barbara County 75

ENROUTE 'LES POMMIERS' – Russian River Valley 82

FLOWERS – Sonoma Coast 100

KOSTA BROWNE – Russian River Valley 120

## ZINFANDEL

SALDO – Dry Creek, Lodi 15/58

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 – Mendoza, Argentina 13/50

PENFOLDS 'BIN 28' SHIRAZ – South Australia 16/62

THE PRISONER RED BLEND – California 18/70

SHAFER TD-9™ – Napa Valley 120