

## STARTERS

CHICKEN PASTA SOUP 8

DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 12

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 14

SMOKED SALMON DIP Smoked in-house (*limited availability*) 15

FIRE-GRILLED ARTICHOKE Fresh artichokes, fire-grilled and seasoned in herb butter. With rémoulade (*limited availability*) 15

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 18

STEAK ROLLS With Chimichurri sauce and spicy Ranch dressing 19

## 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 12

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 12

GRILLED CHICKEN SALAD Feta cheese, olives, tomatoes with vinaigrette 17

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 18

ASIAN AHI TUNA SALAD\* Seared rare with mixed greens, wasabi in a cilantro vinaigrette 22

## BURGERS & SANDWICHES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL BURGERS AND SANDWICHES ARE SERVED WITH FRENCH FRIES.

VEGGIE BURGER Made in-house, topped with Monterey Jack 16

OLD FASHIONED CHEESEBURGER\* Certified Angus Beef® with aged Tillamook cheddar served all the way 17

STEAK BURGER\* Ground beef tenderloin and ribeye, Tillamook cheddar 18

FRENCH DIP\* Thinly sliced, baguette and horseradish 22

HYDE PARK Grilled chicken breast topped with Monterey Jack 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 33

FILET KABOB\* Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 38

STEAK MAUI\* Marinated ribeye with smashed potatoes 45

NEW YORK STRIP\* Aged beef with NYO mac & cheese 44

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

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

## SPECIALTIES

TODAY'S FEATURED FISH We offer a wide selection of fresh paneed or hardwood grilled seafood everyday MKT

GRILLED SALMON\* Fresh cold water salmon 31

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

PECAN ENCRUSTED TROUT Pan-fried and finished with a Fallot Dijon mustard sauce. With Southern cole slaw 27

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 23

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and Southern cole slaw 22

GRILLED PORK TENDERLOIN\* Cured in-house with Thai "Bang Bang" sauce and smashed potatoes 25

ROASTED PORK CHOP\* Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 28

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

RATTLESNAKE PASTA Southwestern spices, peppers and chicken 23

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

## SIDE ITEMS

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

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

## HOUSEMADE DESSERTS

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

J. LOHR “ARROYO VISTA” – Monterey 13/50

ROMBAUER – Carneros 70

HONIG – Napa Valley 13/50

FLEUR DE MER ROSÉ – Côtes de Provence 12/46

LOUIS ROEDERER BRUT PREMIER – Á Reims, France 100

DAOU – Paso Robles 15/58

AUSTIN HOPE – Paso Robles 65

ELOUAN – Oregon 13/50

ETUDE – Carneros 70

8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 80

## WHITES

### CHAMPAGNE & SPARKLING

DOMAINE CHANDON BRUT NV – California 12/46

RUFFINO PROSECCO – DOC, Italy 12/46

GLORIA FERRER BLANC DE NOIR – Sonoma 45

LOUIS ROEDERER BRUT PREMIER – Á Reims, France 100

### CHARDONNAY

CHALK HILL – Russian River Valley 11/42

WENTE – Livermore Valley 12/46

J. LOHR “ARROYO VISTA” – Monterey 13/50

STARMONT – Carneros 40

CATENA – Mendoza, Argentina 42

GARY FARRELL – Russian River Valley 68

ROMBAUER – Carneros 70

CAKEBREAD CELLARS – Napa Valley 75

CHALK HILL *ESTATE BOTTLED* – Chalk Hill 80

RAMEY – Russian River Valley 80

FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 85

### SAUVIGNON BLANC & FUMÉ BLANC

ELIZABETH SPENCER – North Coast 12/46

HONIG – Napa Valley 13/50

SILVERADO *MILLER RANCH* – Napa Valley 40

FERRARI-CARANO FUMÉ BLANC – Sonoma County 40

CAKEBREAD CELLARS – Napa Valley 60

### OTHER WHITES & ROSE

CAPOSALDO PINOT GRIGIO – Vento, Italy 11/42

FLEUR DE MER ROSÉ – Côtes de Provence 12/46

SCHLOSS VOLLRADS RIESLING – Rheingau, Germany 13/50

FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 35

SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 48

*Some wines may contain sulfites.*

## 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 : Domain de Canton Ginger : Candied Ginger

### FLEUR-DE-LIS 16

Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

### RED-HEADED RITA 16

Corazón Blanco Tequila : Pomegranate Juice

### CINDY’S LEMON DROP 16

Ketel One Citroen Vodka : Lemon Juice

### ENGLISH MARTINI 16

Plymouth English Gin : Cucumber : Fresh Mint

### POMEGRANATE MARTINI 16

Ketel One Vodka : Pomegranate Juice : Orange Juice

### MARTINI AU CHOCOLAT 16

Grey Goose Vodka : French Vanilla : Dorda Double Chocolate Liqueur

### ESPRESSO MARTINI 16

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

*Spirit substitutions for handcrafted martinis and cocktails may affect menu price.  
Olives and Candied Cherries by Filthy Food.*

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 11/42

THREE RIVERS – Columbia Valley 14/54

DAOU – Paso Robles 15/58

SEBASTIANI – Alexander Valley 45

STARMONT – Napa Valley 50

AUSTIN HOPE – Paso Robles 65

SILVERADO – Napa Valley 75

SEQUOIA GROVE – Napa Valley 75

FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80

HONIG – Napa Valley 80

THE PRISONER – Napa Valley 88

CHALK HILL *ESTATE RED* – Chalk Hill 100

HEITZ – Napa Valley 105

CAYMUS – Napa Valley 135

SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 198

SILVER OAK – Napa Valley 200

CAYMUS SPECIAL SELECTION – Napa Valley 285

### MERLOT

GREYSTONE – California 11/42

J. LOHR “LOS OSOS” – Paso Robles 12/46

MARKHAM – Napa Valley 50

FERRARI-CARANO – Sonoma County 58

### PINOT NOIR

ANGELS INK – Monterey, California 12/46

ELOUAN – Oregon 13/50

WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 14/54

MEIOMI – California 48

ARGYLE – Willamette Valley 50

REX HILL – Willamette Valley 65

ETUDE – Carneros 70

GARY FARRELL – Russian River Valley 75

BELLE GLOS *CLARK & TELEPHONE* – Santa Maria Valley 80

FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 110

### ZINFANDEL

JOEL GOTT – California 12/46

ST. FRANCIS “OLD VINES” – Sonoma County 45

SALDO – California 65

RIDGE *GEYSERVILLE* – Sonoma County 82

### OTHER INTERESTING REDS

TILIA MALBEC SYRAH – Mendoza, Argentina 12/46

THE SEEKER MALBEC – Mendoza, Argentina 12/46

UNSHACKLED RED BLEND – California 13/50

CATENA MALBEC – Mendoza, Argentina 50

8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 80

THE PRISONER – California 85

## HANDCRAFTED COCKTAILS

### THE ESSENTIAL 14

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

### THE OUTLIER 15

Buffalo Trace Single Barrel Bourbon : Sugar Cubes : Peychaud’s & Lemon Bitters

### ELDERFLOWER MOJITO 13

Bacardi Light Rum : St~Germain : Fresh Mint

### THE (614) 15

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

### SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

### KNICKERBOCKER 15

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

### SPARKLING PALOMA 13

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

### DOPPELGÄNGER 15

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

### VODKA MULE 13

Wheatley Vodka : Fever Tree Ginger Beer

### KENTUCKY OLD FASHIONED 15

Knob Creek Bourbon : Angostura Bitters : Regan’s Orange Bitters