

STARTERS

- CHICKEN PASTA SOUP 8
- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 12
- MEXICO CITY SPINACH CON QUESO Tortilla chips 14
- SMOKED SALMON DIP House smoked, dill tartar sauce, toast points (limited availability) 15
- FIRE-GRILLED ARTICHOKES Rémooulade (limited availability) 15
- HONG KONG SHRIMP Signature spicy, cream sauce 18
- STEAK ROLLS Chimichurri sauce, spicy Ranch dressing 19

SALADS

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

- ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 12
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 12
- GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 17
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread, ranch dressing 18
- ASIAN AHI TUNA SALAD* Seared rare, artisan greens, wasabi, cilantro vinaigrette 22

BURGERS & SANDWICHES

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

- VEGGIE BURGER In-house recipe, Monterey Jack 16
- OLD FASHIONED CHEESEBURGER* Served all the way, aged Tillamook cheddar 17
- STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 18
- FRENCH DIP* Thinly sliced, baguette, horseradish 22
- HYDE PARK Grilled chicken breast, 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* French Brasserie style, maître d' butter 33
- FILET KABOB* Aged marinated medallions, hardwood-grilled vegetables, Louisiana rice 38
- STEAK MAUI* Marinated ribeye, smashed red potatoes 45
- NEW YORK STRIP* Certified Angus Beef®, NYO mac & cheese 44
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 45
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed red potatoes 39

SPECIALTIES

- TODAY'S FRESH SEAFOOD SELECTION MKT
- GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 31
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 33
- PECAN ENCRUSTED TROUT Pan-fried, Dijon mustard sauce, Southern cole slaw 27
- OVEN ROASTED CHICKEN Special herb blend, smashed red potatoes, chicken au jus 23
- MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 22
- GRILLED PORK TENDERLOIN* Cured in-house, Thai "Bang Bang" sauce, smashed red potatoes 25
- ROASTED PORK CHOP* Hardwood-grilled, apricot glaze, smashed red potatoes, broccoli 28
- BARBECUE BABY BACK RIBS* Plum Creek bbq sauce, French fries, Southern cole slaw 31
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 23
- ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDES

- French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Couscous
- Smashed Red 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.
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

J. LOHR “ARROYO VISTA” CHARDONNAY – Monterey 13/50
ROMBAUER CHARDONNAY – Carneros 70
HONIG SAUVIGNON BLANC – Napa Valley 13/50
FLEUR DE MER ROSÉ – Côtes de Provence 12/46
LOUIS ROEDERER BRUT PREMIER CHAMPANGE – Á Reims, France 100
DAOU CABERNET SAUVIGNON – Paso Robles 15/58
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 65
ELOUAN PINOT NOIR – Oregon 13/50
ETUDE PINOT NOIR – Carneros 70
8 YEARS IN THE DESERT *BY ORIN SWIFT* RED BLEND – 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 14/54
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

LIBERTY SCHOOL – Paso Robles 12/46
THREE RIVERS – Columbia Valley 14/54
DAOU – Paso Robles 15/58
SEBASTIANI – Alexander Valley 45
STARMONT – North Coast 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

J. LOHR “LOS OSOS” – Paso Robles 12/45
HIGHWAY 12 – Sonoma County 13/50
MARKHAM – Napa Valley 50
FERRARI-CARANO – Sonoma County 58

PINOT NOIR

A TO Z – Oregon 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