

## SOUPS & STARTERS

CHICKEN PASTA SOUP 8

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 12

MEXICO CITY SPINACH CON QUESO Tortilla chips 16

FIRE-GRILLED ARTICHOKES Rémoulade (*limited availability*) 16

HONG KONG SHRIMP Signature spicy, creamy sauce 18

CRISPY CALAMARI Classic marinara 19

STEAK ROLLS Chimichurri sauce, spicy Ranch dressing 19

## SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK RANCH, VINAIGRETTE, CILANTRO VINAIGRETTE.

ADD CHICKEN +6, SALMON OR SHRIMP +10

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 13

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 13

CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 20

GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 19

THAI KAI CHICKEN SALAD Mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 19

ASIAN AHI TUNA SALAD\* Seared rare, mixed greens, wasabi, red onions, cilantro vinaigrette 24

## BURGERS & SANDWICHES

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

VEGGIE BURGER In-house recipe, Monterey Jack 17

OLD FASHIONED CHEESEBURGER\* Served all the way, aged Tillamook cheddar 19

FRENCH DIP\* Thinly sliced, baguette, horseradish 24

HYDE PARK Grilled chicken breast, Monterey Jack 18

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing 18

## 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 34

STEAK MAUI\* Marinated ribeye, smashed red potatoes 46

NEW YORK STRIP\* Certified Angus Beef®, NYO mac & cheese 46

FILET MIGNON WITH BÉARNAISE\* Center cut, loaded baked potato 46

SLOW ROASTED PRIME RIB\* Aged Mid-Western beef, au jus, smashed red potatoes 40

## SPECIALTIES

TODAY'S FRESH SEAFOOD SELECTION\* MKT

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries (*limited availability*) MKT

GRILLED SALMON\* Fresh cold water salmon, orzo & wild rice 32

SEARED AHI TUNA\* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 34

PECAN ENCRUSTED TROUT\* Pan-fried, Dijon mustard sauce, Southern cole slaw 28

ROTISSERIE CHICKEN Special herb blend, smashed red potatoes, chicken au jus (*limited availability*) 25

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 25

ROASTED PORK CHOP\* Hardwood-grilled, apricot glaze, broccoli, smashed red potatoes 30

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 32

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

## SIDE ITEMS

French Fries | Southern Cole Slaw | Lemon & Reggiano Broccoli | Orzo & Wild Rice | Couscous

Seasonal Vegetable | 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](http://jalexanders.com).

# WINES WE LOVE TO DRINK

ROMBAUER CHARDONNAY – Carneros 17/66  
HONIG SAUVIGNON BLANC – Napa Valley 13/50  
CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 12/46  
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 120  
MER SOLEIL SILVER “UNOAKED” CHARDONNAY –  
Monterey County, California 52  
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 (*liter bottle*)  
FLOWERS PINOT NOIR – Sonoma Coast 17/66  
QUILT CABERNET SAUVIGNON – Napa Valley 20/79  
THE PRISONER RED BLEND – California 17/66  
BELLE GLOS *CLARK & TELEPHONE* PINOT NOIR – Santa Maria Valley 75

## WHITES

### CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 12/46  
MIONETTO PROSECCO *SPLIT* – DOC, Treviso 12/~  
DOMAINE CHANDON *SPLIT* – California 13/~  
CHANDON ROSÉ *SPLIT* – California 13/~  
DOMAINE CHANDON BRUT – California 45  
MUMM “BRUT PRESTIGE” – Napa Valley 60  
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 120  
LOUIS ROEDERER COLLECTION 242 – Á Reims, France 125

### CHARDONNAY

CATENA – Mendoza, Argentina 12/46  
CHALK HILL – Russian River Valley 13/50  
ROMBAUER – Carneros 17/66  
WENTE *ESTATE GROWN* – Livermorve Valley, San Francisco Bay 40  
CHATEAU STE. MICHELLE – Columbia Valley 44  
LINCOURT “STEEL” UNOAKED – Sta. Rita Hills 48  
CLOS PEGASE *MITSUKO’S VINEYARD* – Carneros 48  
STARMONT – Carneros 50  
MER SOLEIL SILVER “UNOAKED” – Monterey County, California 52  
THE PRISONER – Carneros 62  
FRANCISCAN – Napa/Monterey County 68  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75  
GARY FARRELL – Russian River Valley 78  
PATZ & HALL – Sonoma Coast 84  
PAUL HOBBS *RICHARD DINNER VINEYARD* – Russian River Valley 95

### SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 12/46  
HONIG – Napa Valley 13/50  
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 14/54  
FERRARI-CARANO FUMÉ BLANC – Sonoma County 35  
KIM CRAWFORD – Marlborough, New Zealand 45  
CAKEBREAD CELLARS – Napa Valley 75

### OTHER WHITES & ROSÉ

CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 12/46  
CHATEAU STE. MICHELLE RIESLING – Columbia Valley 11/42  
DR. LOOSEN “WEHLENER SONNENUHR” RIESLING SPÄTLESE –  
Mosel, Germany 16/62  
KING ESTATE PINOT GRIS – Willamette Valley 13/50  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/54  
PINE RIDGE CHENIN BLANC/VIOGNIER – California 42  
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 65

## 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 (312) 15  
Koval Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer  
WHALE FLOWER 14  
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda  
CITRUS CRUSH 14  
Ten To One White Rum : Wheatley Vodka : Orange Juice : Pineapple Juice  
APEROL SPRITZER 13  
Mionetto Prosecco : Aperol : Fever Tree Club Soda  
LEMON DROP MOJITO 13  
Wheatley Vodka : St~Germain : Mint : Pineapple Juice  
DOPPELGÄNGER 15  
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale  
VODKA MULE 14  
Tito’s Handmade Vodka : Fever Tree Ginger Beer  
KENTUCKY OLD FASHIONED 15  
Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 12/46  
AUSTIN HOPE – Paso Robles 17/83 (*liter bottle*)  
HALL VINEYARDS – Napa Valley 18/70  
QUILT – Napa Valley 20/79  
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80  
SILVERADO VINEYARDS – Napa Valley 88  
FERRARI-CARANO *RESERVE* – Alexander Valley 92  
FAUST – Napa Valley 110  
CHALK HILL *ESTATE RED* – Chalk Hill 120  
CAKEBREAD CELLARS – Napa Valley 125  
MINER FAMILY *STAGECOACH VINEYARD* – Napa Valley 138  
LANCASTER *ESTATE* – Alexander Valley 140  
CAYMUS – Napa Valley 145  
SILVER OAK – Napa Valley 225

### MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46  
MARKHAM – Napa Valley 50  
FERRARI-CARANO – Sonoma County 60  
PRIDE MOUNTAIN – Napa Valley 95  
DUCKHORN – Napa Valley 100

### PINOT NOIR

ANGELS INK – Monterey County 12/46  
ELOUAN – Oregon 13/50  
BELLE GLOS “BALADE” – Santa Rita Hills 16/62  
FLOWERS – Sonoma Coast 17/66  
CHALONE *ESTATE* – Chalone AVA 50  
MEIOMI – California 50  
ARGYLE – Willamette Valley 75  
BELLE GLOS *CLARK & TELEPHONE* – Santa Maria Valley 75  
GARY FARRELL – Russian River Valley 85  
CHALK HILL *ESTATE BOTTLED* – Sonoma Coast 95

### ZINFANDEL

FOUR VINES “OLD VINES” CUVÉE – California 12/46  
RIDGE *GEYSERVILLE* – Sonoma County 16/62  
SEGHESSIO – Sonoma County 45  
DUCKHORN PARADUXX – Napa Valley 80

### OTHER INTERESTING REDS

TILIA MALBEC/SYRAH – Mendoza, Argentina 12/46  
ALTA VISTA “VIVE”MALBEC – Mendoza, Argentina 12/46  
THE PRISONER – California 17/66  
SHOOFLY SHIRAZ – McLaren Vale, South Australia 32  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 85  
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ – South Australia 110  
LEWIS CELLARS “ALEC’S BLEND” – Napa Valley 120

### DESSERT SELECTIONS

FONSECA BIN 27 – Portugal 9/~

## 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 : Candied Ginger : Domain de Canton Ginger  
THE SPARKLING ROSE 16  
El Mayor Blanco Tequila : Grapefruit Bitters : Sparkling Wine  
FLEUR-DE-LIS 16  
Tito’s Handmade Vodka : St~Germain : Grapefruit Juice : Sparkling Wine  
RED-HEADED RITA 16  
El Mayor Blanco Tequila : “Pom” Wonderful Pomegranate Juice  
CINDY’S LEMON DROP 16  
Ketel One Citroen : Lemon Juice  
ENGLISH MARTINI 16  
Plymouth Gin : Cucumber : Fresh Mint  
POMEGRANATE MARTINI 16  
Ketel One Vodka : “Pom” Wonderful Pomegranate Juice  
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.*