

SOUPS & STARTERS

CHEF’S DAILY SOUP 9

MEXICO CITY SPINACH CON QUESO Tortilla chips 18

FIRE–GRILLED ARTICHOKEs Rémoulade (limited availability) 18

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 14

AVOCADO BOMB* Hand-cut Ahi tuna, crab salad, crispy wontons 23

CRISPY CALAMARI Point Judith, RI, classic marinara 22

SALADS

ADD CHICKEN +8, SALMON OR SHRIMP +12

ALEX’S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic croutons, choice of dressing 14

Made in-house salad dressings: Honey Dijon, Bleu Cheese, Kiawah Island, Ranch, Vinaigrette, Cilantro Vinaigrette

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14

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

GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 20

THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 20

ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, avocado, wonton strips, mixed greens, wasabi, red onions, cilantro vinaigrette 26

BURGERS & SANDWICHES

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND–PATTIED BURGERS. BURGERS AND SANDWICHES SERVED WITH FRENCH FRIES.

VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack 18

OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, served all the way, brioche bun 21

FRENCH DIP* Thinly sliced, baguette, horseradish 27

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 19

FRESH FISH SANDWICH Cut fresh daily, brioche bun, rémoulade, pickles, lettuce 23

COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 19

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 36

STEAK MAUI* Marinated ribeye, smashed potatoes 51

NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 51

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 52

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 43



SEAFOOD & SPECIALTIES

TODAY’S FEATURED SELECTION* MKT

GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice salad 35 (lunch cut available until 4PM)

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice salad, ripened tomatoes 38

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw MKT

JUMBO FRIED SHRIMP Cocktail and rémoulade sauces, French fries, Southern coleslaw 31

ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 28

WILD MUSHROOM MEATLOAF Madeira sauce, smashed potatoes, broccoli 25

MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 25

PALERMO CHICKEN Pan fried, goat cheese, sundried tomatoes, beurre blanc, couscous, broccoli 31

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 34

PORK CHOP* Hardwood-grilled, apricot glaze, broccoli, smashed potatoes 34

ALEX’s or Caesar salad to accompany your entrée 9 / split-plate charge 7

SIDE ITEMS

French Fries | Southern Coleslaw | Broccoli | Chilled Orzo & Wild Rice Salad | Ripened Tomatoes | Couscous

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

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 born 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

- VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 20/79
- FRANK FAMILY *LEWIS VINEYARD* CHARDONNAY – Carneros 16/62
- HONIG SAUVIGNON BLANC – Napa Valley 15/58
- ROMBAUER CHARDONNAY – Carneros 72
- THE FOUR GRACES ROSÉ – Willamette Valley 13/50
- AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 *(liter bottle)*
- ARGYLE “NUTHOUSE” PINOT NOIR – Willamette Valley 85
- CAYMUS CABERNET SAUVIGNON – Napa Valley 130
- FLOWERS PINOT NOIR – Sonoma Coast 16/62
- 8 YEARS IN THE DESERT *BY ORIN SWIFT* RED BLEND – California 17/66

WHITES

CHAMPAGNE & SPARKLING

- GRUET BRUT – New Mexico 13/50
- MIONETTO PROSECCO – Treviso DOC 13/50
- LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50
- VEUVE CLICQUOT YELLOW LABEL BRUT – Á Reims, France 20/79

CHARDONNAY

- FERRARI-CARANO – Sonoma County 13/55
- CHALK HILL – Russian River Valley 15/58
- FRANK FAMILY *LEWIS VINEYARD* – Carneros 16/62
- ST. FRANCIS – Sonoma County 35
- CHALONE *ESTATE* – Chalone AVA 46
- MER SOLEIL SILVER “UNOAKED” – Monterey County 48
- ROMBAUER – Carneros 72
- CAKEBREAD CELLARS – Napa Valley 85
- CHATEAU MONTELENA – Napa Valley 95

SAUVIGNON BLANC & FUMÉ BLANC

- DASHWOOD – Marlborough, New Zealand 13/50
- HONIG – Napa Valley 15/58
- FERRARI-CARANO FUMÉ BLANC – Sonoma County 35
- CAKEBREAD CELLARS – Napa Valley 62

OTHER WHITES & ROSÉ

- THE FOUR GRACES ROSÉ – Willamette Valley 13/50
- CLEAN SLATE RIESLING – Germany 13/50
- SCHLOSS VOLLRADS RIESLING – Germany 14/54
- FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 13/50
- MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/54

HANDCRAFTED COCKTAILS

- SPARKLING PALOMA 13
- Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit
- KENTUCKY OLD FASHIONED 15
- Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters
- SPICY MARGARITA 13
- Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
- APEROL SPRITZER 13
- Mionetto Prosecco : Aperol : Fever Tree Club Soda
- THE (954) 15
- Bulleit Rye Whiskey: Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
- DOPPELGÄNGER 15
- Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
- VODKA MULE 13
- Wheatley Vodka : Fresh Lime : Fever Tree Ginger Beer
- Olives and Candied Cherries by Filthy Food.*

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

- LIBERTY SCHOOL – Paso Robles 13/50
- DAOU – Paso Robles 14/54
- AUSTIN HOPE – Paso Robles 17/83 *(liter bottle)*
- STARMONT – Napa Valley 58
- HONIG – Napa Valley 75
- FOLEY JOHNSON *ESTATE* – Napa Valley 80
- HEITZ CELLARS – Napa Valley 115
- CAYMUS – Napa Valley 130
- SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 130
- SILVER OAK – Alexander Valley 162
- CAYMUS “SPECIAL SELECTION” – Napa Valley 250

MERLOT

- J. LOHR “LOS OSOS” – Paso Robles 13/50
- MARKHAM – Napa Valley 54
- DUCKHORN – Napa Valley 88

PINOT NOIR

- A TO Z – Oregon 13/50
- BÖEN – California 13/50
- FLOWERS – Sonoma Coast 16/62
- ELOUAN – Oregon 45
- THE FOUR GRACES – Willamette Valley 48
- MEIOMI – California 50
- GARY FARRELL – Russian River Valley 75
- ARGYLE “NUTHOUSE” – Willamette Valley 85

ZINFANDEL

- FROG’S LEAP – Napa Valley 14/54
- SEGHECIO – Sonoma County 52
- RIDGE “THREE VALLEYS CUVÉE” – Sonoma 58

OTHER INTERESTING REDS

- DON NICANOR “NIETO SENETINER” MALBEC – Argentina 13/50
- CHATEAU DE SAINT COSME – Cotes du Rhone, France 13/50
- MOLLYDOOKER “THE BOXER” – South Australia 14/54
- 8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 17/66
- THE PRISONER – Napa Valley 18/70
- STAGS’ LEAP PETITE SYRAH – Napa Valley 60
- CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –
Suisun Valley, California 65

Corkage fee, \$25.

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
- PRICKLY PEAR MARGARITA 16
- El Mayor Blanco Tequila : Desert Pear Made-In-House Sweet & Sour
- PEAR MARTINI 16
- Grey Goose La Poire Vodka : Domain de Canton Ginger : Candied Ginger
- FLEUR-DE-LIS 16
- Tito’s Handmade Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
- CINDY’S LEMON DROP 16
- Ketel One Citroen Vodka : Lemon Juice
- ESPRESSO MARTINI 16
- Absolut Vanilia Vodka : Espresso : Kahlúa : Bailey’s Irish Cream
- Spirit substitutions for handcrafted martinis and cocktails may affect menu price.*