

## 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* 16

FIRE-GRILLED ARTICHOKEs *Fresh artichokes, fire-grilled and seasoned in herb butter. With rémoulade (limited availability)* 16

EMERALD COAST SHRIMP *Battered and fried Gulf shrimp* 18

AVOCADO BOMB *Hawaiian tuna, crab salad, thinly sliced avocado, unagi sauce and Sriracha mayonnaise, with tortilla chips* 19

## SALADS

*In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, Vinaigrette, Cilantro Vinaigrette.*

ALEX'S SALAD *Bacon, cheese, tomatoes, cucumbers and croutons* 13

ORIGINAL CAESAR SALAD *Croutons and Reggiano Parmesan (add chicken +6)* 13

GRILLED CHICKEN SALAD *Feta cheese, olives, tomatoes with vinaigrette* 18

CYPRESS SALAD *Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing* 20

THAI KAI SALAD *Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce* 18

ASIAN AHI TUNA SALAD\* *Seared rare with field greens, wasabi in a cilantro vinaigrette* 23

## BURGERS & SANDWICHES

*We grind fresh chuck daily for our hand-pattied burgers. All Burgers and sandwiches are served with French Fries.*

VEGGIE BURGER *Our special recipe, made in-house, Monterey Jack cheese, orzo and wild rice* 17

OLD FASHIONED CHEESEBURGER\* *Certified Angus Beef® with aged Tillamook cheddar served all the way* 18

STEAK BURGER *Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing* 18

FRENCH DIP\* *Thinly sliced, baguette and horseradish* 23

HYDE PARK *Grilled chicken breast topped with Monterey Jack* 17

NASHVILLE HOT CHICKEN SANDWICH *Southern slaw, kosher dill pickles, and ranch dressing* 17

## STEAKS & PRIME RIB

*All steaks are finished with Maitre 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 steak with garlic, served with french fries* 34

STEAK MAUI\* *Marinated ribeye with smashed potatoes* 46

NEW YORK STRIP\* *Aged beef with NYO mac & cheese* 45

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 panéed or hardwood grilled seafood everyday* MKT

CRAB CAKES *Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA)* MKT

GRILLED SALMON\* *Fresh cold water salmon served with orzo and wild rice* 32

CILANTRO SHRIMP *Tiger shrimp with cilantro oil and cajun spices, served with cole slaw* 27

PECAN ENCRUSTED TROUT *Pan-fried and finished with a Fallot Dijon mustard sauce. With cole slaw* 28

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

ROTISSERIE CHICKEN *One-half fresh chicken roasted and seasoned with our special herb blend. Served with smashed potatoes* 25

MR. JACK'S CRISPY CHICKEN PLATTER *South Carolina low country recipe with french fries and Southern cole slaw* 25

BARBECUE BABY BACK RIBS\* *Served with Plum Creek bbq sauce, french fries and Southern cole slaw* 35

Alex's or Caesar salad to accompany your entrée 8

## SIDES

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

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

## 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.

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

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – *France* 19/74  
ROMBAUER CHARDONNAY – *Carneros* 17/66  
HONIG SAUVIGNON BLANC – *Napa Valley* 13/50  
CHATEAU MINUTY “M DE MINUTY” ROSÉ – *Côtes de Provence* 13/50  
FRANK FAMILY CHARDONNAY – *Carneros* 75  
FERRARI-CARANO CABERNET SAUVIGNON – *Alexander Valley* 15/58  
ELOUAN PINOT NOIR – *Oregon* 14/54  
AUSTIN HOPE CABERNET SAUVIGNON – *Paso Robles* 110  
8 YEARS IN THE DESERT BY ORIN SWIFT RED BLEND – *California* 70  
PENNER-ASH PINOT NOIR – *Willamette Valley* 90

# WHITES

## CHAMPAGNE & SPARKLING

DOMAINE CHANDON SPLIT – *California* 13/~  
VEUVE CLICQUOT YELLOW LABEL – *Á Reims, France* 19/74  
GLORIA FERRER BLANC DE NOIRS – *Carneros* 55  
DUVAL-LEROY BRUT – *Á Reims, France* 90  
POL ROGER RESERVE – *Epernay, France* 105  
LOUIS ROEDERER BRUT PREMIER – *Á Reims, France* 110

## CHARDONNAY

ST. FRANCIS – *Sonoma County* 13/50  
CHALK HILL – *Sonoma Coast* 14/54  
CHATEAU STE. MICHELLE CANOE RIDGE – *Horse Heaven Hills* 15/58  
ROMBAUER – *Carneros* 17/66  
NEWTON “SKYSIDE” – *Sonoma County* 40  
MER SOLEIL “SILVER” – *Monterey County* 56  
GARY FARRELL – *Russian River Valley* 60  
PINE RIDGE “DIJON CLONES” – *Carneros* 65  
FRANK FAMILY – *Carneros* 75  
CHALK HILL ESTATE BOTTLED – *Chalk Hill* 75  
PATZ & HALL DUTTON RANCH – *Russian River Valley* 78  
FAR NIENTE – *Napa Valley* 115

## SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – *Marlborough, New Zealand* 12/46  
FERRARI-CARANO FUMÉ BLANC – *Sonoma County* 12/46  
HONIG – *Napa Valley* 13/50  
NOBILO – *Marlborough, New Zealand* 32  
CRAGGY RANGE TE MUNA ROAD VINEYARD –  
*Martinborough, New Zealand* 50  
CAKEBREAD CELLARS – *Napa Valley* 60

## OTHER WHITES & ROSÉ

CHATEAU MINUTY “M DE MINUTY” ROSÉ – *Côtes de Provence* 13/50  
CLEAN SLATE RIESLING – *Germany* 12/46  
BARONE “FINI” PINOT GRIGIO – *Valdadige, Italy* 12/46  
MARCO FELLUGA PINOT GRIGIO – *Italy* 14/54  
JERMANN PINOT GRIGIO – *Italy* 46

*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*  
GIN GARDEN 16  
*Hendrick’s Gin : St~Germain : Fresh Arugula*  
HAVANA MARTINI  
*Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters*  
ENGLISH 16  
*Plymouth Gin : Cucumber : Fresh Mint*  
LAST CALL 16  
*Knob Creek Bourbon : Fever Tree Ginger Beer : Solerno Blood Orange Liqueur*  
THE VINTAGE 16  
*Bulleit Rye Whiskey : Herbsaint : Angostura Bitters : Chocolate Bitters*  
THE SPARKLING ROSE 16  
*Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine*  
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*  
PRICKLY PEAR MARGARITA 16  
*El Mayor Blanco Tequila : Desert Pear : Made-In-House Sweet & Sour*

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

# REDS

## CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – *California* 13/50  
STARMONT – *Napa Valley* 14/54  
FERRARI-CARANO – *Alexander Valley* 15/58  
THREE RIVERS – *Columbia Valley* 30  
ROTH ESTATE – *Alexander Valley* 55  
ELIZABETH SPENCER – *Napa Valley* 70  
FOLEY JOHNSON ESTATE – *Napa Valley* 80  
FRANK FAMILY – *Napa Valley* 85  
FAUST – *Napa Valley* 90  
HONIG – *Napa Valley* 95  
RAMEY – *Napa Valley* 100  
AUSTIN HOPE – *Paso Robles* 110  
GROTH – *Oakville, Napa Valley* 112  
CAKEBREAD CELLARS – *Napa Valley* 115  
SEBASTIANI “CHERRY BLOCK” – *Sonoma Valley* 160  
MERCURY HEAD BY ORIN SWIFT – *Napa Valley* 200

## MERLOT

J. LOHR “LOS OSOS” – *Paso Robles* 12/46  
MARKHAM – *Napa Valley* 13/50  
SWANSON – *Napa Valley* 50  
DUCKHORN VINEYARDS – *Napa Valley* 90

## PINOT NOIR

LUCKY STAR – *California* 12/46  
ANGELS INK 2018 – *Monterey, California* 13/50  
ELOUAN – *Oregon* 14/54  
WILLAMETTE VALLEY “WHOLE CLUSTER” – *Willamette Valley* 15/58  
MEIOMI – *California* 50  
THE FOUR GRACES – *Willamette Valley* 52  
BALLETO – *Russian River Valley* 60  
FRANK FAMILY – *Carneros* 65  
DOMAINE DROUHIN DUNDEE HILLS – *Oregon* 85  
PENNER-ASH – *Willamette Valley* 90  
ARGYLE “NUTHOUSE” – *Eola-Amity Hills, Oregon* 100

## ZINFANDEL

KLINKER BRICK “OLD VINE” – *Lodi* 13/50  
ROSENBLUM “VINTNERS CUVEE” – *California* 32  
ARTEZIN – *Mendocino* 35  
HENDRY BLOCK 7 & 22 – *Napa Valley* 55  
SALDO – *California* 55

## OTHER INTERESTING REDS

SHOOFLY SHIRAZ – *South Australia* 12/46  
BROQUEL MALBEC – *Mendoza, Argentina* 12/46  
NEWTON CLARET “SKYSIDE” – *North Coast* 42  
8 YEARS IN THE DESERT BY ORIN SWIFT – *California* 70  
THE PRISONER – *California* 80

# HANDCRAFTED COCKTAILS

THE ESSENTIAL 14  
*Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus*  
WHALE FLOWER 14  
*Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda*  
THE “CAPONE” 15  
*Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters*  
ELDERFLOWER MOJITO 13  
*Prichard’s Rum : St~Germain : Fresh Mint*  
THE (248) 15  
*Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer*  
KNICKERBOCKER 15  
*Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry*  
VODKA MULE 13  
*Wheatley Vodka : Fresh Lime : Fever Tree Ginger Beer*  
DOPPELGÄNGER 15  
*Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale*  
SPICY MARGARITA 13  
*Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar*  
KENTUCKY OLD FASHIONED 15  
*Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters*

*Olives and Candied Cherries by Filthy Food.*