

## SOUPS & STARTERS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Tortilla chips 16

MR. JACK'S CHICKEN FINGERS Hand-breaded, French fries 16

FIRE-GRILLED ARTICHOKE Rémoulade *(limited availability)* 17

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19

CRISPY CALAMARI Point Judith, RI, classic marinara 19

## 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

GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 18

CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumbers, bacon, cheese, cornbread croutons, ranch dressing 19

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

ASIAN AHI TUNA SALAD\* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 24

## BURGERS, SANDWICHES & TACOS

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL BURGERS & SANDWICHES SERVED WITH FRENCH FRIES.

VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack 16

OLD FASHIONED CHEESEBURGER\* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 19

STEAK BURGER\* Ground Certified Angus Beef® tenderloin & ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 20

FRENCH DIP\* Thinly sliced, baguette, horseradish 24

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 18

COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18

CRISPY SHRIMP TACOS Signature creamy & spicy sauce, lettuce, red peppers, green onions, black beans & rice 18

CRISPY FISH TACOS Daily fish selections, Southern slaw, avocado, jalapeño ranch, pico de gallo, black beans & rice 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\* Aged Certified Angus Beef®, French Brasserie style, maître d butter 34

STEAK MAUI\* Marinated ribeye, smashed potatoes 49

NEW YORK STRIP\* Aged Certified Angus Beef®, NYO mac & cheese 48

FILET MIGNON WITH BÉARNAISE\* Center cut, loaded baked potato 48

SLOW ROASTED PRIME RIB\* Aged Mid-Western beef, au jus, smashed potatoes 42



## SEAFOOD & SPECIALTIES

GRILLED SALMON\* Fresh cold water salmon, orzo & wild rice 33 *(lunch cut available until 4PM)*

TROUT ALMONDINE\* Mustard beurre blanc, toasted almonds, broccoli, couscous 31

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

EMERALD COAST Crispy Gulf shrimp, French fries, Southern coleslaw 26

SHRIMP SCAMPI PASTA Jumbo shrimp, garlic cream sauce, spinach, tomatoes 29

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

ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 24

PALERMO CHICKEN Sautéed, goat cheese, sundried tomato, beurre blanc, couscous, broccoli 26

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

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

## SIDES

French Fries | Southern Coleslaw | Lemon and Reggiano Broccoli | Smashed Potatoes | Chilled Orzo & Wild Rice

Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Seasonal Vegetable | Black Beans & Rice | Couscous

## 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.

## HANDCRAFTED MARTINIS

### THE DUKE 17

Ketel One Vodka or Hendrick's Gin Classic Martini : Twist or Olives

### '21' MANHATTAN 17

Bulleit Rye : Sweet Vermouth : Angostura Bitters

### PEAR MARTINI 17

Grey Goose La Poire Vodka : Domaine de Canton Ginger : Candied Ginger

### RED-HEADED RITA MARTINI 17

Corazón Blanco Tequila : Cointreau : Pomegranate Juice

### CINDY'S LEMON DROP 17

Ketel One Citroen Vodka : Lemon Juice

### VESPER 17

Belvedere Vodka : Beefeater Gin : Lillet Blanc

### FLEUR-DE-LIS 17

Tito's Handmade Vodka : St-Germain : Grapefruit Juice : Gruet Sparkling Wine

### ESPRESSO MARTINI 17

Absolut Vanilia : Espresso : Kahlúa : Baileys Irish Cream

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

## HANDCRAFTED COCKTAILS

### PAPER PLANE 16

Angel's Envy Bourbon : Amaro Nonino : Aperol : Lemon Juice

### FRENCH 75 14

Gruet Sparkling Wine : Bombay Sapphire Gin : Lemon Juice

### MIDNIGHT MARGARITA 14

Don Julio Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

### YUZU MULE 14

Wheatley Vodka : Yuzu Purée : Fresh Lime : Fever-Tree Ginger Beer

### DOPPELGÄNGER 15

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

### SPARKLING PALOMA 14

Pantalones Blanco Tequila : Gran Gala : Fever-Tree Sparkling Pink Grapefruit

### HUGO SPRITZ 14

Luminore by La Marca Prosecco : St-Germain : Mint : Fever-Tree Club Soda

### KENTUCKY OLD FASHIONED 14

Woodford Reserve Bourbon : Angostura Bitters : Regan's Orange Bitters

*Olives and Candied Cherries by Filthy Food.*

## WINES "WE" LOVE & DRINK

LUMINORE BY LA MARCA PROSECCO - Valdobbiadene, Italy 14/54

MER SOLEIL SILVER 'UNOAKED' - Monterey 12/46

HONIG SAUVIGNON BLANC - Napa Valley 13/50

CHATEAU MINUTY 'M' ROSÉ - Côtes de Provence 13/50

ROMBAUER CHARDONNAY - Carneros 18/70

AUSTIN HOPE CABERNET SAUVIGNON - Paso Robles 18/88 (1 liter bottle)

BÖEN BY BELLE GLOS PINOT NOIR - California 13/50

GROTH CABERNET SAUVIGNON - Oakville, Napa Valley 92

ENROUTE 'LES POMMIERS' PINOT NOIR - Russian River Valley 82

THE PRISONER RED BLEND - Napa Valley 85

## WHITES

### CHAMPAGNE & SPARKLING

GRUET BRUT - New Mexico 12/46

LUCIEN ALBRECHT BRUT ROSÉ - AOC Crémant d'Alsace 13/50

LUMINORE BY LA MARCA PROSECCO - Valdobbiadene, Italy 14/54

SCHRAMSBERG BLANC DE BLANC - Napa Valley 100

TAITTINGER "BRUT LA FRANCAISE" - Reims, France 115

### CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' - Monterey 12/46

CHALK HILL - Russian River Valley 13/50

FRANK FAMILY - Carneros 17/66

ROMBAUER - Carneros 18/70

CATENA - Argentina 40

J. LOHR ARROYO VISTA VINEYARD - Monterey 52

THE PRISONER - Carneros 62

POST AND BEAM BY FAR NIETE - Napa Valley 65

FLOWERS - Sonoma Coast 82

CAKEBREAD CELLARS - Napa Valley 85

### SAUVIGNON BLANC / FUMÉ BLANC

VAVASOUR - Marlborough, New Zealand 12/46

HONIG - Napa Valley 13/50

CRAGGY RANGE TE MUNA - Martinborough, New Zealand 50

CAKEBREAD CELLARS - North Coast 65

### OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ - Côtes de Provence 13/50

BARONE 'FINI' PINOT GRIGIO - Valdadige, Italy 12/46

TERLATO PINOT GRIGIO - Friuli Colli Orientali, Italy 13/50

LUCIEN ALBRECHT RESERVE RIESLING - Alsace, France 12/46

DR. LOOSEN 'DR. L' RIESLING - Mosel, Germany 13/50

MARCO FELLUGA PINOT GRIGIO - Collio, Italy 42

CHATEAU MIRAVAL ROSÉ - Côtes de Provence 45

SANTA MARGHERITA PINOT GRIGIO - Alto Adige, Italy 62

*We proudly pour a 7 ounce glass of wine.*

*Tastings of our wines by the glass are available.*

*Please ask your server.*

**J. ALEXANDER'S**  
RESTAURANT

## ZERO PROOF

### PEACH MOCKGRIA 11

Peach Purée : Cranberry Juice : Orange Juice : Pom Wonderful Pomegranate Juice

### THE THREE AMANGOS 11

Mango Purée : Lemon Juice : Fever-Tree Ginger Beer

### FAUX-JITO 11

Fresh Mint : Agave Nectar : Lime Juice : Fever-Tree Club Soda

### MAY DAY 11

Strawberry Purée : Lime Juice : Fever-Tree Ginger Beer

### STRAWBERRY NO RITA' 11

Strawberry Purée : Jalapeno : Juice

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

DAOU - Paso Robles 15/58

ST. FRANCIS - Sonoma County 16/62

QUILT - Napa Valley 17/66

AUSTIN HOPE - Paso Robles 18/88 (1 liter bottle)

FRANCISCAN - Napa County 48

THE PRISONER - Napa Valley 60

SILVERADO - Napa Valley 65

GROTH - Oakville, Napa Valley 92

FOLEY JOHNSON ESTATE - Rutherford, Napa Valley 100

GRGICH HILLS ESTATE - Napa Valley 120

CAYMUS - Napa Valley 140

### MERLOT

J. LOHR 'LOS OSOS' - Paso Robles 12/46

MARKHAM 'SIX STACK' - North Coast 14/54

DUCKHORN - Napa Valley 95

### PINOT NOIR

BÖEN BY BELLE GLOS - California 13/50

ARGYLE 'BLOOM HOUSE' - Willamette Valley 15/58

SIDURI - Willamette Valley 16/62

WILLAMETTE VALLEY "WHOLE CLUSTER" - Oregon 52

ETUDE GRACE BENOIST RANCH - Carneros 70

BELLE GLOS CLARK & TELEPHONE - Santa Barbara County 75

ENROUTE 'LES POMMIERS' - Russian River Valley 82

FLOWERS - Sonoma Coast 82

DOMAINE SERENE "YAMHILL CÚVEE" - Willamette Valley 120

### ZINFANDEL

SEGHEISIO - Sonoma 14/54

SALDO BY THE PRISONER WINE COMPANY - California 15/58

RIDGE LYTTON SPRINGS - Sonoma County 92

### OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC - Mendoza, Argentina 13/50

UNSHACKLED 'RED BLEND' - California 14/54

PENFOLDS 'BIN 28' SHIRAZ - South Australia 16/62

E. GUIGAL CÔTES-DU-RHÔNE - France 50

ABSTRACT BY ORIN SWIFT - California 65

STAGS' LEAP WINERY PETITE SIRAH - Napa Valley 68

THE PRISONER RED BLEND - Napa Valley 85