

## STARTERS

- CHICKEN PASTA SOUP 9
- DEVILED EGGS *Sugar-cured bacon, homemade pickle relish* 13
- MEXICO CITY SPINACH CON QUESO *Tortilla chips* 17
- SMOKED SALMON DIP\* *House smoked, dill tartar sauce, toast points (limited availability)* 17
- FIRE-GRILLED ARTICHOKEs *Rémoulade (limited availability)* 16
- HONG KONG SHRIMP *Signature spicy, cream sauce* 20
- CRISPY CALAMARI *Classic marinara* 20

## 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* 14
- ORIGINAL CAESAR SALAD *Reggiano, rustic croutons* 14
- GRILLED CHICKEN SALAD *Feta cheese, tortilla strips, olives, tomatoes, vinaigrette* 19
- CYPRESS SALAD *Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing* 22
- 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* 25

## 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* 18
- OLD FASHIONED CHEESEBURGER\* *Served all the way, aged Tillamook cheddar* 20
- STEAK BURGER\* *Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing* 20
- TURKEY BURGER *Arugula, Monterey Jack, tomatoes, mayonnaise* 18
- FRENCH DIP\* *Thinly sliced, baguette, horseradish* 25
- 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* 35
- STEAK MAUI\* *Marinated ribeye, smashed red potatoes* 50
- STEAK BRAZZO\* *Marinated pieces of filet mignon in a wild mushroom Madeira sauce with smashed red potatoes* 38
- NEW YORK STRIP\* *Certified Angus Beef®, NYO mac & cheese* 47
- FILET MIGNON WITH BÉARNAISE\* *Center cut, loaded baked potato* 48
- SLOW ROASTED PRIME RIB\* *Aged Mid-Western beef, au jus, smashed red potatoes* 41

## SPECIALTIES

- TODAY'S FRESH SEAFOOD SELECTION\* MKT
- CAROLINA CRAB CAKES *Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern cole slaw (limited availability)* MKT
- GRILLED SALMON\* *Fresh cold water salmon, orzo & wild rice* 33
- SEARED AHI TUNA\* *Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes* 35
- PECAN ENCRUSTED TROUT *Pan-fried, Dijon mustard sauce, Southern cole slaw* 29
- MR. JACK'S CRISPY CHICKEN PLATTER *South Carolina low country recipe, French fries, Southern cole slaw* 26
- ROTISSERIE CHICKEN *Special herb blend, smashed red potatoes, chicken au jus (limited availability)* 26
- BARBECUE BABY BACK RIBS *Plum Creek bbq sauce, French fries, Southern cole slaw* 35
- Alex's or Caesar salad to accompany your entrée 9 Split plate charge 6

## 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. 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).

# WINE “WE” LOVE TO DRINK...

LUMINORE BY LA MARCA PROSECCO – Italy 12/46  
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 21/83  
MINUTY M ROSÉ – Côtes de Provence 12/46  
ROMBAUER – Carneros 17/66  
FLOWERS – Sonoma Coast 82  
FERRARI-CARANO – Sonoma County 15/58  
WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 15/58  
KLINKER BRICK “OLD VINE” – Lodi 15/58  
HONIG – Napa Valley 87  
PENNER-ASH – Willamette Valley 89

## WHITES

### CHAMPAGNE & SPARKLING

LUMINORE BY LA MARCA PROSECCO – Italy 12/46  
DOMAINE CHANDON SPLIT – California 12/~  
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 21/83  
GLORIA FERRER BLANC DE NOIRS – Carneros 48  
NICOLAS FEUILLATTE RÉSERVE BRUT – Chouilly, France 84  
DELAMONTTE BRUT – France 85  
TAITTINGER – Á Reims, France 85  
LOUIS ROEDERER BRUT PREMIER – Á Reims, France 105

### CHARDONNAY

ST. FRANCIS – Sonoma County 13/50  
CHALK HILL – Sonoma Coast 14/54  
ROMBAUER – Carneros 17/66  
LINCOURT “STEEL” – Sta. Rita Hills 35  
SEBASTIANI “BUTTERFIELD STATION” – North Coast 35  
WENTE ESTATE GROWN – Central Coast 35  
NEWTON “SKYSIDE” – North Coast 42  
MER SOLEIL “SILVER” – Monterey County 45  
CHALONE ESTATE – Chalone AVA 45  
STARMONT – Carneros, Napa Valley 52  
GARY FARRELL – Russian River Valley 65  
SANFORD – Sta. Rita Hills 70  
FRANK FAMILY – Carneros 72  
ZD – California 75  
CHALK HILL ESTATE BOTTLED – Chalk Hill 75  
FLOWERS – Sonoma Coast 82  
FAR NIENTE – Napa Valley 107

### SAUVIGNON BLANC & FUMÉ BLANC

NOBILO – Marlborough, New Zealand 11/42  
DASHWOOD – Marlborough, New Zealand 12/46  
HONIG – Napa Valley 13/50  
FERRARI-CARANO FUMÉ BLANC – Sonoma 36  
GROTH – Napa Valley 40  
CRAGGY RANGE TE MUNA ROAD – Martinborough, New Zealand 48  
CAKEBREAD – Napa Valley 70

### OTHER WHITES & ROSÉ

MINUTY M ROSÉ – Côtes de Provence 12/46  
CLEAN SLATE RIESLING – Mosel, Germany 12/46  
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/46  
JERMANN PINOT GRIGIO – Italy 35  
MARCO FELLUGA PINOT GRIGIO – Italy 55

### DESSERT SELECTIONS

FONSECA ‘BIN 27’ PORT 375 ML BOTTLE – Portugal 10/~

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

### PEAR MARTINI 16

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

### FLEUR-DE-LIS 16

Prairie Organic Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

### RED-HEADED RITA 16

El Mayor Blanco Tequila : Pomegranate Juice

### CINDY’S LEMON DROP 16

Ketel One Citroen Vodka : Lemon Juice

### ENGLISH MARTINI 16

Plymouth Gin : Cucumber : Fresh Mint

### POMEGRANATE MARTINI 16

Ketel One Vodka : Pomegranate Juice : Orange Juice

### PRICKLY PEAR MARGARITA 16

Espolòn Blanco Tequila : Made-In-House Sweet and Sour : Desert Pear

Olives and Candied Cherries by Filthy Food.

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

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 12/46  
STARMONT – Napa Valley 15/58  
FERRARI-CARANO – Sonoma County 15/58  
THREE RIVERS – Columbia Valley 30  
JOSEPH CARR – Paso Robles 45  
ROTH ESTATE – Alexander Valley/Sonoma County 55  
SILVERADO VINEYARDS ESTATE GROWN – Napa Valley 68  
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 80  
ELIZABETH SPENCER – Napa Valley 85  
FRANK FAMILY – Napa Valley 85  
HONIG – Napa Valley 87  
FAUST – Napa Valley 90  
RIDGE ESTATE – Santa Cruz Mountains 105  
LANCASTER ESTATE – Sonoma Coutny 110  
RAMEY – Napa Valley 110  
CHALK HILL ESTATE RED – Chalk Hill 110  
ROUND POND – Rutherford, Napa Valley 115  
CAYMUS – Napa Valley 138  
NICKEL & NICKEL SULLENGER VINEYARD – Napa Valley 158  
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 175  
CADE HOWELL MOUNTAIN – Napa Valley 192  
MERCURY HEAD BY ORIN SWIFT – Napa Valley 225  
CAYMUS “SPECIAL SELECTION” – Rutherford, Napa Valley 315

### MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46  
MARKHAM – Napa Valley 15/62  
SWANSON – Napa Valley 50  
DUCKHORN VINEYARDS – Napa Valley 100

### PINOT NOIR

LUCKY STAR – California 12/46  
ELOUAN – Oregon 13/50  
ANGELS INK – Monterey, California 14/54  
WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 15/58  
ANGELINE – California 40  
THE FOUR GRACES – Willamette Valley 48  
SIDURI – Willamette Valley 48  
MEIOMI – California 50  
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 65  
GARY FARRELL – Russian River Valley 70  
SAINTSBURY – Carneros 80  
PENNER-ASH – Willamette Valley 89  
FLOWERS – Sonoma Coast 90  
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 100

### ZINFANDEL

KLINKER BRICK “OLD VINE” – Lodi 15/58  
ARTEZIN “OLD VINES” – Mendocino County 36  
ST. FRANCIS “OLD VINES” – Sonoma County 50  
SALDO – California 60  
HENDRY BLOCK 7 & 22 – Napa Valley 65  
RIDGE GEYERSVILLE – Alexander Valley 85

### OTHER INTERESTING REDS

SHOOFLY SHIRAZ – South Australia 12/46  
TRAPICHE BROQUEL MALBEC – Argentina 12/46  
NEWTON “SKYSIDE” CLARET – North Coast 15/58  
8 YEARS IN THE DESERT BY ORIN SWIFT – California 85  
THE PRISONER – Napa Valley 90

## HANDCRAFTED COCKTAILS

### THE ESSENTIAL 14

Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus

### APEROL SPRITZER 13

Luminore by La Marca Prosecco : Aperol : Fever Tree Club Soda

### ELDERFLOWER MOJITO 13

Bacardi Light Rum : St~Germain : Fresh Mint

### THE (248) 15

Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer

### SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

### WHALE FLOWER 14

Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda

### DOPPELGÄNGER 15

Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

### VODKA MULE 14

Tito’s Vodka : Fever Tree Ginger Beer

### KENTUCKY OLD FASHIONED 15

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

### LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple Juice