

STARTERS

CHICKEN PASTA SOUP 8

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 12

MEXICO CITY SPINACH CON QUESO Tortilla chips 15

HONG KONG SHRIMP Signature spicy, cream sauce 17

SMOKED SALMON DIP House smoked, dill tartar sauce, toast points (limited availability) 15

FIRE-GRILLED ARTICHOKES Rémoulade (limited availability) 15

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 12

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 12

GRILLED CHICKEN SALAD Tortilla strips, bleu cheese, tomatoes, cilantro vinaigrette 18

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

THAI KAI CHICKEN SALAD Mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 17

ASIAN AHI TUNA SALAD* Seared rare, artisan greens, wasabi, cilantro vinaigrette 22

BURGERS & SANDWICHES

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

VEGGIE BURGER In-house recipe, Monterey Jack 16

OLD FASHIONED CHEESEBURGER* Served all the way, aged Tillamook cheddar 17

FRENCH DIP* Thinly sliced, baguette, horseradish 21

HYDE PARK Grilled chicken breast, Monterey Jack 16

CRISPY FISH TACOS Daily fish selections, Southern slaw, avocado, jalapeño ranch, black beans & rice 17

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 33

STEAK MAUI* Marinated ribeye, smashed red potatoes 45

NEW YORK STRIP* Certified Angus Beef ®, NYO mac & cheese 44

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 44

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed red potatoes 39

SPECIALTIES

TODAY'S FRESH SEAFOOD SELECTION MKT

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

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 33

OVEN ROASTED CHICKEN Special herb blend, smashed red potatoes, chicken au jus 23

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 22

BAYOU PASTA Shrimp, scallops, crab, spicy cream sauce, green onions, red peppers 27

RATTLESNAKE PASTA Southwestern spices, peppers, chicken 24

GRILLED PORK TENDERLOIN* Cured in-house, Thai "Bang Bang" sauce, smashed red potatoes 26

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 31

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

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.

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

CHALK HILL CHARDONNAY – Russian River Valley 14/54
HONIG SAUVIGNON BLANC – Napa Valley 13/50
FLEUR DE MER ROSÉ – Côtes de Provence 12/46
ROMBAUER CHARDONNAY – Carneros 72
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 105
AUSTIN HOPE CABERENET SAUVIGNON – Paso Robles 17/83 (*liter bottle*)
ELOUAN PINOT NOIR – Oregon 13/50
PAPILLON *BY ORIN SWIFT* CABERENET SAUVIGNON – Napa Valley 125
BELLE GLOS *CLARK & TELEPHONE* PINOT NOIR – Santa Maria Valley 55
THE PRISONER RED BLEND – California 70

WHITES

CHAMPAGNE & SPARKLING

ZARDETTO PROSECCO – Veneto, Italy 12/46
DOMAINE CHANDON BRUT – California 12/46
GRUET BRUT – New Mexico 12/46
GLORIA FERRER BLANC DE ROSÉ – Carneros 45
MOËT & IMPERIAL RESERVE BRUT – Epernay, France 90
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 105

CHARDONNAY

ST. FRANCIS – Sonoma County 12/46
WENTE *ESTATE GROWN* – Livermore Valley 13/50
CHALK HILL – Russian River Valley 14/54
LINCOURT “STEEL” – Sta. Rita Hills 35
CATENA – Mendoza, Argentina 38
STARMONT – Carneros 45
ROMBAUER – Carneros 72
THE PRISONER – Carneros 72
FLOWERS – Sonoma Coast 75
CAKEBREAD CELLARS – Napa Valley 78
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 80
GRGICH HILLS *ESTATE GROWN* – Napa Valley 85

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 13/50
SILVERADO *MILLER RANCH* – Napa Valley 50
CAKEBREAD CELLARS – Napa Valley 58

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 12/46
CAPOSALDO PINOT GRIGIO – Delle Venezie, Italy 11/42
FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 12/46
SCHLOSS VOLLRADS RIESLING – Rhinegau, Germany 13/50
CASTELLO DEL POGGIO “MOSCATO D’ASTI” – Italy 12/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 45

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14
Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus
THE (513) 15
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
ELDERFLOWER MOJITO 13
Bacardi Light Rum : St~Germain : Fresh Mint
KENTUCKY OLD FASHIONED 15
Angel’s Envy Bourbon : Angostura Bitters : Regan’s Orange Bitters
THE CONFIDENTIAL 15
Nelson Brothers Reserve Bourbon : Allspice : Regan’s Orange Bitters
Brown Sugar Syrup
LEMON DROP MOJITO 13
Wheatley Vodka : St~Germain : Mint : Pineapple Juice
SPARKLING PALOMA 13
Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit
OCEANSIDE 14
Gray Whale Gin : Salted Simple Syrup : Fresh Lime Juice : Fresh Mint
DOPPELGÄNGER 15
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

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

Olives and Candied Cherries by Filthy Food.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/46
DAOU – Paso Robles 15/58
AUSTIN HOPE – Paso Robles 17/83 (*liter bottle*)
THREE RIVERS – Columbia Valley 35
STARMONT – Sonoma County 45
ROTH *ESTATE* – Alexander Valley 52
HALL – Napa Valley 75
HONIG – Napa Valley 86
CHALK HILL *ESTATE RED* – Chalk Hill 100
PAPILLON *BY ORIN SWIFT* – Napa Valley 125
CAYMUS – Napa Valley 150
CAYMUS SPECIAL SELECTION – Napa Valley 270

MERLOT

WENTE “SANDSTONE” – San Francisco Bay 12/46
J. LOHR “LOS OSOS” – Paso Robles 13/50
MARKHAM – Napa Valley 45
FERRARI-CARANO – Sonoma County 50
DUCKHORN – Napa Valley 92

PINOT NOIR

A TO Z – Oregon 12/46
ELOUAN – Oregon 13/50
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 14/54
ANGELINE – California 37
MEIOMI – Sonoma, Monterey, Santa Barbara 48
BELLE GLOS “BALADE” – Santa Rita Hills 50
BELLE GLOS *CLARK & TELEPHONE* – Santa Maria Valley 55
FLOWERS – Sonoma Coast 90
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 100
ROCHIOLI *ESTATE GROWN* – Russian River Valley 140

ZINFANDEL

KLINKER BRICK “OLD VINE” – Lodi 12/46
ST. FRANCIS “OLD VINES” – Sonoma County 40
GREEN & RED *CHILES CANYON VINEYARDS* –
Chiles Valley District, Napa Valley 55
FROG’S LEAP – Napa Valley 75

OTHER INTERESTING REDS

BROQUEL MALBEC – Mendoza, Argentina 12/46
SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 13/50
QUILT RED BLEND – Napa Valley 16/62
CATENA MALBEC – Mendoza, Argentina 50
THE PRISONER – California 70
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 75

Some wines may contain sulfites.

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
HAVANA MARTINI 16
Captain Morgan Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters
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
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 English Gin : Cucumber : Fresh Mint
THE SPARKLING ROSE 16
Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine
MARTINI AU CHOCOLAT 16
Grey Goose Vodka : French Vanilla : Dorda Double Chocolate Liqueur
POMEGRANATE MARTINI 16
Ketel One Vodka : Pomegranate Juice : Orange Juice