

## SOUPS & STARTERS

- CHICKEN PASTA SOUP 8
- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 12
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- FIRE-GRILLED ARTICHOKE Rémoulade 16
- HONG KONG SHRIMP Signature spicy, creamy sauce 18
- CRISPY CALAMARI Classic marinara 19

## SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK RANCH, VINAIGRETTE, CILANTRO VINAIGRETTE.  
ADD CHICKEN +6, SALMON OR SHRIMP +10

- ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 13
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 13
- REDWOOD SALAD Roasted chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread, ranch dressing 20
- GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 19
- 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 24

## BURGERS, SANDWICHES & TACOS

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

- VEGGIE BURGER In-house recipe, Monterey Jack 17
- OLD FASHIONED CHEESEBURGER\* Served all the way, aged Tillamook cheddar 19
- TURKEY BURGER Arugula, Monterey Jack, tomatoes, mayonnaise 17
- SALMON BURGER House made, panko seared, arugula (*limited availability*) 19
- FRENCH DIP\* Thinly sliced, baguette, horseradish 24
- HYDE PARK Grilled chicken breast, Monterey Jack 18
- SHRIMP TACOS Signature creamy & spicy sauce, lettuce, diced peppers, green onions, 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.

- FILET KABOB\* Aged marinated medallions, hardwood-grilled vegetables, Louisiana rice 38
- CHICAGO RIBEYE\* Homemade Worcestershire sauce, smashed red potatoes 46
- FILET MIGNON WITH BEARNAISE\* Center cut, loaded baked potato 46
- SLOW ROASTED PRIME RIB\* Aged Mid-Western beef, au jus, smashed red potatoes 40

## SEAFOOD

- TODAY'S FRESH SEAFOOD SELECTION\* MKT
- GRILLED SALMON\* Fresh cold water salmon, orzo & wild rice 32
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern cole slaw 46
- SEARED AHI TUNA\* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 34
- PECAN ENCRUSTED TROUT\* Pan-fried, Dijon mustard sauce, Southern cole slaw 28

## SPECIALTIES

- ROTISSERIE CHICKEN Special herb blend, smashed red potatoes, chicken au jus (*limited availability*) 25
- MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 25
- CHICKEN MILANESE Sautéed panko bread crumb encrusted cutlet, white wine vinaigrette and smashed red potatoes 26
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 32

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

## SIDE ITEMS

French Fries | Southern Cole Slaw | Lemon & Reggiano Broccoli | Orzo & Wild Rice  
Smashed Red Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | 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. 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 – Á Reims, France 19/94  
ROMBAUER CHARDONNAY – Carneros 17/66  
GARY FARRELL CHARDONNAY – Russian River Valley 70  
CRAGGY RANGE *TE MUNA ROAD VINEYARD SAUVIGNON BLANC* –  
Martinborough, New Zealand 14/54  
FLUER DE MER ROSÉ – Côtes de Provence 13/50  
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 (*liter bottle*)  
HALL VINEYARDS CABERNET SAUVIGNON – Napa Valley 80  
FLOWERS PINOT NOIR – Sonoma Coast 16/62  
BELLE GLOS *CLARK & TELEPHONE PINOT NOIR* – Santa Barbara Valley 78  
THE PRISONER RED BLEND – California 17/66

## WHITES

### CHAMPAGNE & SPARKLING

MIONETTO PROSECCO *SPLIT*– Treviso DOC 12/~  
GRUET BRUT – New Mexico 12/46  
GRAHAM BECK BRUT ROSÉ – South Africa 13/50  
DOMAINE CHANDON *SPLIT* – Napa Valley 13/~  
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 19/94  
SCHRAMSBERG “BLANC DE NOIRS” – Calistoga, California 66  
TAITTINGER – Á Reims, France 110

### CHARDONNAY

ST. FRANCIS – Sonoma County 13/50  
CHALK HILL – Russian River Valley 14/54  
ROMBAUER – Carneros 17/66  
SEBASTIANI – North Coast 35  
CATENA – Mendoza, Argentina 38  
CHATEAU STE. MICHELLE – Columbia Valley 44  
STARMONT – Napa Valley 48  
ZD – California 65  
MER SOLEIL SILVER “UNOAKED” – Monterey Co., California Valley 50  
GARY FARRELL – Russian River Valley 70  
PINE RIDGE *COLLINES VINEYARD* – Carneros 72  
FERRARI–CARANO *RESERVE* – Napa Valley 65  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75  
PAUL HOBBS – Russian River Valley 95  
FAR NIENTE – Napa Valley 115

### SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46  
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 14/54  
HONIG – Napa Valley 40  
KIM CRAWFORD – Marlborough, New Zealand 42  
GROTH – Napa Valley 49  
CAKEBREAD CELLARS – Napa Valley 60

### OTHER WHITES & ROSE

LOOSEN “DR. L” RIESLING – Mosel, Germany 12/46  
FLUER DE MER ROSÉ – Côtes de Provence 13/50  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/54  
PINE RIDGE CHENIN BLANC/VIOGNIER – California 35  
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 55  
*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

### APPLETINI 16

Van Gogh Apple Vodka : Sour Apple Pucker

### HAVANA MARTINI 16

Myer’s Dark 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

### SOUTHERN MARTINI 16

Buffalo Trace Bourbon : Black Cherry Jam : Honey Syrup : Angostura Bitters

### 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

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 13/50  
DAOU – Paso Robles 15/58  
AUSTIN HOPE – Paso Robles 17/83 (*liter bottle*)  
QUILT – Napa Valley 18/70  
THREE RIVERS – Columbia Valley 38  
STARMONT – Napa Valley 45  
FERRARI–CARANO – Alexander Valley 60  
HONIG – Napa Valley 75  
HALL VINEYARDS – Napa Valley 80  
SILVERADO VINEYARDS – Napa Valley 85  
CAKEBREAD CELLARS – Napa Valley 110  
CHALK HILL *ESTATE RED* – Chalk Hill 110  
MINER FAMILY – Oakville, Napa Valley 135  
CAYMUS – Napa Valley 135  
SHAFER – Stags Leap District, Napa Valley 145  
LANCASTER *ESTATE* – Alexander Valley 165  
SILVER OAK – Napa Valley 210  
JOSEPH PHELPS INSIGNIA *ESTATE* – Napa Valley 290

### MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46  
MARKHAM – Napa Valley 15/58  
WENTE “SANDSTONE” – Livermore Valley 32  
DUCKHORN – Napa Valley 95

### PINOT NOIR

A TO Z – Oregon 12/46  
ELOUAN – Oregon 13/50  
FLOWERS – Sonoma Coast 16/62  
CHALONE *ESTATE* – Chalone AVA 42  
REX HILL – Willamette Valley 45  
A TO Z – Oregon 48  
MEIOMI – California 50  
ARGYLE – Willamette Valley 65  
BELLE GLOS *CLARK & TELEPHONE* – Santa Barbara Valley 78  
GARY FARRELL – Russian River Valley 80  
CHALK HILL – Sonoma Coast 85

### ZINFANDEL

FOUR VINES “OLD VINES” – California 12/46  
SEGHECIO – Sonoma County 15/58  
RIDGE *GEYERSVILLE* – Sonoma County 50  
DUCKHORN PARADUXX – Napa Valley 60  
ROBERT BIALE “BLACK CHICKEN” – Napa Valley 65

### OTHER INTERESTING REDS

CATENA “VISTA FLORES” MALBEC – Mendoza, Argentina 13/50  
THE PRISONER – California 17/66  
TILIA MALBEC/SYRAH – Mendoza, Argentina 30  
BECKMEN “CUVÉE LE BEC” RHONE BLEND – Santa Ynez Valley 42  
ESTANCIA MERITAGE *RESERVE* – Paso Robles 60  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 75  
FRANCISCAN MAGNIFICAT MERITAGE – Napa Valley 80  
MOLLYDOOKER “BLUE EYED BOY” – South Australia 85

## HANDCRAFTED COCKTAILS

### THE ESSENTIAL 14

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

### THE “CAPONE” 14

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

### SAZERAC COCKTAIL 15

Sazerac Rye Whiskey : Absinthe : Sugar Cubes : Lemon & Peychaud’s Bitters

### SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

### THE (847) 15

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

### WHALE FLOWER 14

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

### KNICKERBOCKER 15

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

### LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

### DOPPELGÄNGER 15

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

### CITRUS CRUSH 14

Ten To One White Rum : Wheatley Vodka : Orange Juice : Pineapple Juice

### KENTUCKY OLD FASHIONED 15

Buffalo Trace Bourbon : Angostura Bitters : Regan’s Orange Bitters

*Spirit substitutions for handcrafted martinis and cocktails may affect menu price.  
Olives and Candied Cherries by Filthy Food.*