

SOUPS & STARTERS

CHICKEN PASTA SOUP 9

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 14

MEXICO CITY SPINACH CON QUESO Tortilla chips 18

FIRE-GRILLED ARTICHOKE Rémoulade 18

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 20

CRISPY CALAMARI Point Judith, RI, classic marinara 21

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

REDWOOD SALAD Roasted chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 21

GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 19

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

ASIAN AHI TUNA SALAD* Seared rare, mixed greens, avocado, wasabi, wonton strips, red onions, cilantro vinaigrette 25

BURGERS, SANDWICHES & TACOS

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

VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack 18

OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 21

TURKEY BURGER Arugula, Monterey Jack, tomatoes, mayonnaise 19

SALMON BURGER* House made, panko seared, arugula (*limited availability*) 20

FRENCH DIP* Thinly sliced, baguette, horseradish 27

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

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

SHRIMP TACOS 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.

FILET KABOBS* Aged marinated medallions, hardwood-grilled vegetables, Louisiana rice 42

CHICAGO RIBEYE* Made in-house Worcestershire sauce, smashed potatoes 50

FILET MIGNON WITH BEARNAISE* Center cut, loaded baked potato 50

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 44



SEAFOOD & SPECIALTIES

TODAY'S FRESH SEAFOOD SELECTION* MKT

GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice 34 (*lunch cut available until 4PM*)

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

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 35

PECAN ENCRUSTED TROUT* Sautéed, Mustard beurre blanc, Southern coleslaw 28

ROTISSERIE 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 25

CHICKEN MILANESE Sautéed panko bread crumb encrusted cutlet, white wine vinaigrette, smashed potatoes 27

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 34

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDE ITEMS

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice | Seasonal Vegetable

Smashed 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.

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.

WINES "WE" LOVE & DRINK

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 20/94

FRANK FAMILY CHARDONNAY – Carneros 17/66

FAR NIENTE RESERVE CHARDONNAY – Napa Valley 115

CRAGGY RANGE TE MUNA SAUVIGNON BLANC – Martinborough, New Zealand 14/54

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

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

HONIG CABERNET SAUVIGNON – Napa Valley 75

BÖEN BY BELLE GLOS PINOT NOIR – California 13/50

ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 85

ABSTRACT BY ORIN SWIFT RED BLEND – Napa, California 68

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

DOMAINE CHANDON SPLIT – Napa Valley 13/~

VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 20/94

SCHRAMSBURG 'BLANC DE NOIRS' – Calistoga, California 66

TAITTINGER – Á Reims, France 110

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 13/50

CHALK HILL – Russian River Valley 14/54

FRANK FAMILY – Carneros 17/66

ROMBAUER – Carneros, Napa Valley 62

ZD – California 65

GARY FARRELL – Russian River Valley 70

FERRARI-CARANO RESERVE – Napa Valley 65

PAUL HOBBS – Russian River Valley 95

FAR NIENTE RESERVE – Napa Valley 115

SAUVIGNON BLANC

VAVASOUR – Marlborough, New Zealand 12/46

CRAGGY RANGE TE MUNA – Martinborough, New Zealand 14/54

HONIG – Napa Valley 40

KIM CRAWFORD – Marlborough, New Zealand 42

CAKEBREAD CELLARS – North Coast 60

OTHER WHITES & ROSE

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

Some wines may contain sulfites.

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

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.

ZERO PROOF

FRENCH 86'D 11

Lemon Juice : Regan's Orange Bitters : Fever-Tree Club Soda

STRAWBERRY NO RITA' 11

Strawberry Purée : Jalapeno : Juice

MR. WONDERFUL 11

Pom Wonderful Pomegranate Juice : Blackberry : Lime Juice : Fever-Tree Club Soda

FAUX-JITO 11

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

THE THREE AMANGOS 11

Mango Purée : Lemon Juice : Fever-Tree Ginger Beer

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

DAOU – Paso Robles 15/58

ST. FRANCIS – Sonoma County 16/62

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

HALL VINEYARDS – Napa Valley 19/74

STARMONT – Napa Valley 45

HONIG – Napa Valley 75

SILVERADO VINEYARDS – Napa Valley 85

QUILT – Napa Valley 79

CAKEBREAD CELLARS – Napa Valley 110

CAYMUS – Napa Valley 135

SHAFFER – Stags Leap District, Napa Valley 145

SILVER OAK – Napa Valley 210

JOSEPH PHELPS INSIGNIA ESTATE – Napa Valley 290

MERLOT

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

MARKHAM 'SIX STACK' – North Coast 15/58

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

REX HILL – Willamette Valley 45

FLOWERS – Sonoma Coast 62

ETUDE GRACE BENOIST RANCH – Carneros 65

BELLE GLOS CLARK & TELEPHONE – Santa Barbara Valley 78

ENROUTE 'LES POMMIERS' – Russian River Valley 85

PENNER-ASH – Willamette Valley 90

ZINFANDEL

SEGHESSIO – Sonoma 14/54

SALDO – California 15/58

RIDGE GEYERSVILLE – Sonoma County 50

ROBERT BIALE 'BLACK CHICKEN' – Napa Valley 65

8 YEARS IN THE DESERT BY ORIN SWIFT – California 75

OTHER INTERESTING REDS

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

PENFOLDS 'BIN 28' SHIRAZ – South Australia, Australia 15/58

ABSTRACT BY ORIN SWIFT – Napa, California 68

STAGS' LEAP PETITE SIRAH – Napa Valley 78