

## SOUPS & STARTERS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Tortilla chips 16

FIRE-GRILLED ARTICHOKE Rémoulade *(limited availability)* 15

MR. JACK'S CHICKEN FINGERS Hand-breaded and served with french fries 16

SMOKED SALMON DIP House smoked, dill tarter sauce, toast points *(limited availability)* 16

HONG KONG SHRIMP Signature creamy, spicy sauce 18

## 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 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, cilantro vinaigrette, Thai peanut sauce 18

ASIAN AHI TUNA SALAD\* Seared rare, artisan greens, wasabi, cilantro vinaigrette 23

## BURGERS & SANDWICHES

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

VEGGIE BURGER In-house recipe, Monterey Jack 15

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

STEAK BURGER\* Ground beef tenderloin & ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 18

FRENCH DIP\* Thinly sliced, baguette, horseradish 22

HYDE PARK Grilled chicken breast, Monterey Jack 17

FRESH FISH SANDWICH Cut fresh daily, rémoulade, pickles, lettuce 18

LOBSTER ROLL Cold water Maine lobster, lemon aioli, local signature top split bun 24

## 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 'MEDIUM WELL' OR ABOVE.

STEAK 'N' FRIES\* French Brasserie style, maître d' butter 32

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

STEAK MAUI\* Marinated ribeye, smashed red potatoes 45

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

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, Dijon sauce, French fries *(limited availability)* MKT

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

GRILLED TROUT\* Louisiana rice, Southern cole slaw 29

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

CILANTRO SHRIMP Cajun tiger shrimp, cilantro oil, Southern cole slaw 26

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

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and Southern cole slaw 23

RATTLESNAKE PASTA Southwestern spices, peppers, chicken 22

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 | Lemon & Reggiano Broccoli | Orzo & Wild Rice | Couscous

Smashed Red Potatoes | Not Your Ordinary Mac & Cheese | Black Beans and Rice | Loaded Baked Potato

## HOUSEMADE DESSERTS & FRENCH PRESS COFFEE

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](http://jalexanders.com).

# REDS

## CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON – California 12/46

DAOU – Paso Robles 15/58

AUSTIN HOPE – Paso Robles 17/83 (1 liter bottle)

ROTH *ESTATE* – Alexander Valley 40

FRANCISCAN – Monterey County 45

STARMONT – Napa Valley 48

FOLEY JOHNSON *ESTATE* – Rutherford 80

HEITZ – Napa Valley 82

HONIG – Napa Valley 88

CHALK HILL *ESTATE RED* – Chalk Hill 92

CAYMUS – Napa Valley 128

PAUL HOBBS – Napa Valley 130

MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 200

## MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46

MARKHAM – Napa Valley 15/58

MINER *STAGECOACH VINEYARD* – Napa Valley 75

## PINOT NOIR

ANGELS INK – Monterey, California 12/46

ELOUAN – Oregon 13/50

FLOWERS – Sonoma Coast 17/66

MEIOMI – California 48

THE FOUR GRACES – Willamette Valley 55

FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 70

GARY FARRELL – Russian River Valley 75

DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 98

MERRY EDWARDS – Russian River Valley 105

## ZINFANDEL

SEGHESIO – Sonoma 12/46

ROSENBLUM “VINTNER’S CÚVEE” – California 30

RIDGE *LYTTON SPRINGS* – Dry Creek Valley 58

8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 72

## OTHER INTERESTING REDS

DON NICANOR “NIETO SENETINER” MALBEC – Argentina 12/46

THE FOOTBOLT SHIRAZ – McLaren Vale, Australia 12/46

STAGS’ LEAP PETITE SYRAH – Napa Valley 65

THE PRISONER – California 85

# HANDCRAFTED MARTINIS \$16

### ‘21’ MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

### POMEGRANATE MARTINI

Ketel One Vodka: Pomegranate Juice : Orange Juice

### THE DUKE

Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

### FLEUR-DE-LIS

Tito’s Handmade Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

### RED-HEADED RITA

El Mayor Blanco Tequila : Pomegranate Juice

### CINDY’S LEMON DROP

Ketel One Citroen Vodka : Lemon Juice

### THE PEAR

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

### ESPRESSO MARTINI

Stolichnaya Vanil Vodka : Espresso : Kahlúa : Bailey’s Irish Cream

*Olives and Candied Cherries by Filthy Food.*

# WHITES

## CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46

MIONETTO PROSECCO – Treviso, DOC 12/46

GLORIA FERRER BLANC DE NOIRS – Carneros 45

VEUVE CLICQUOT YELLOW LABEL – Reims, France 85

PERRIER-JOUËT GRAND BRUT – Épernay, France 95

## CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley, Central Coast 12/46

CHALK HILL – Russian River Valley 14/54

ZD – California 16/62

CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 40

MER SOLEIL SILVER “UNOAKED” – California 48

FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 62

GARY FARRELL – Russian River Valley 64

CHATEAU MONTELENA – Napa Valley 70

CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70

CAKEBREAD CELLARS – Napa Valley 80

ROMBAUER – Carneros 85

PATZ & HALL *DUTTON RANCH* – Russian River Valley 88

## SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46

Craggy Range *TE MUNA ROAD VINEYARD*

Martinborough, New Zealand 13/50

CAKEBREAD CELLARS – Napa Valley 62

MERRY EDWARDS – Russian River Valley 75

## OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ – Willamette Valley 12/46

CLEAN SLATE RIESLING – Germany 12/46

BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/46

CONUNDRUM WHITE TABLE WINE – California 45

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 50

SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50

## DESSERT SELECTIONS

DOW’S 10 YEAR TAWNY PORT – Portugal 9/~

*Some wines may contain sulfites.*

*Corkage fee, \$25.*

# HANDCRAFTED COCKTAILS

### DOPPELGÄNGER 14

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

### SPARKLING PALOMA 13

Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit

### OCEANSIDE 14

Hendrick’s Gin : Salted Simple Syrup : Fresh Lime Juice : Fresh Mint

### THE (770) 14

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

### SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

### LAVENDER MARGARITA 14

Casamigos Blanco Tequila: Cointreau : Lavender : Lime Juice

### LEMON DROP MOJITO 13

Tlto’s Handmade Vodka : St~Germain : Pineapple Juice : Mint

### MIDNIGHT MARGARITA 14

Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

### KENTUCKY OLD FASHIONED 14

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters