

STARTERS

- CHICKEN PASTA SOUP 9
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13
- CRISPY CALAMARI Point Judith, RI, classic marinara 19
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19

WOOD-FIRED PIZZAS

OUR DAILY HOUSE-MADE DOUGH IS RESTED FOR 3 DAYS AND COOKED IN AN ITALIAN WOOD BURNING OVEN

- MARGHERITA San Marzano tomato sauce, fresh mozzarella, parmesan, basil 17
- ITALIAN SAUSAGE Homemade panna sauce, Fennel Sausage, caramelized onions, scallions 18
- HOT HONEY San Marzano tomato sauce, pepperoni, sweet peppadew peppers 18
- WILD MUSHROOM Homemade panna sauce, roasted garlic, parmesan, tarragon 17
- BBQ CHICKEN Roasted chicken, smoked gouda, caramelized onions, fresh mozzarella 18
- PEPPERONI San Marzano tomato sauce, parmesan cheese 18

SALADS

ADD CHICKEN +6, SALMON OR SHRIMP +10

- 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
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 20
- THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, 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 17
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 19
- STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, brioche bun, Kiawah Island dressing 20
- FRENCH DIP* Thinly sliced, baguette, horseradish 25
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 18
- STEAK TACOS Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro, pico de gallo, black beans & rice 19

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D’ BUTTER, EXCEPT FOR MARINATED STEAKS.

- STEAK ‘N’ FRIES* Aged Certified Angus Beef®, French Brasserie style, maître d’ butter 36
- STEAK MAUI* Marinated ribeye, smashed potatoes 49
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 49
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 49
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 44



SEAFOOD & SPECIALTIES

- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 34
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries (limited availability) MKT
- GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice 33 (lunch cut available until 4PM)
- CILANTRO SHRIMP Jumbo shrimp, cilantro oil, cajun spices, Louisiana rice, Southern coleslaw 28
- JUMBO FRIED SHRIMP French fries, cole slaw, cocktail and rémoulade sauces 29
- TROUT ALMONDINE* Mustard beurre blanc, toasted almonds, broccoli, couscous 32
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 24
- ROTISSERIE CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25
- PORK TENDERLOIN* Grilled, cured in-house, Thai “Bang Bang” sauce, smashed potatoes 29
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 33
- ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9 / SPLIT PLATE CHARGE 7

SIDE ITEMS

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice | Smashed Potatoes

Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Seasonal Vegetable | Couscous

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. 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

WINES WE LOVE TO DRINK

- ROMBAUER CHARDONNAY – Carneros 16/62
- HONIG SAUVIGNON BLANC – Napa Valley 13/50
- FLEURS DE PRAIRIE ROSÉ – Côtes de Provence 12/46
- FLOWERS CHARDONNAY – Sonoma Coast 95
- VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – France 105
- AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 16/78 (liter bottle)
- BÖEN PINOT NOIR – California 14/54
- THE PRISONER RED BLEND – California 16/62
- CAYMUS CABERNET SAUVIGNON – Napa Valley 120
- FLOWERS PINOT NOIR – Sonoma Coast 105

WHITES

CHAMPAGNE & SPARKLING

- LA MARCA PROSECCO – Doc Veneto 12/46
- GRUET BRUT NV – New Mexico 12/46
- UNSCHACKLED BRUT – California 13/50
- LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50
- VEUVE CLICQUOT YELLOW LABEL – France 105
- LOUIS ROEDERER BRUT PREMIER – France 110

CHARDONNAY

- ST. FRANCIS – Sonoma County 12/46
- CHALK HILL – Sonoma Coast 14/54
- ROMBAUER – Carneros 16/62
- WENTE ESTATE GROWN – Livermore Valley, San Francisco Bay 40
- LINCOURT RANCHO SANTA ROSA – Sta. Rita Hills 36
- GARY FARRELL – Russian River Valley 60
- CHALK HILL ESTATE BOTTLED – Chalk Hill 75
- PATZ & HALL DUTTON RANCH – Russian River Valley 90
- FLOWERS – Sonoma Coast 95

SAUVIGNON BLANC & FUMÉ BLANC

- FERRARI-CARANO FUMÉ BLANC – Sonoma County 12/46
- DASHWOOD – Marlborough, New Zealand 12/46
- HONIG – Napa Valley 13/50
- CRAGGY RANGE TE MUNA ROAD – Marlborough, New Zealand 55
- CAKEBREAD CELLARS – Napa Valley 60

OTHER WHITES & ROSÉ

- CHATEAU STE. MICHELLE ‘INDIAN WELLS’ RIESLING – Washington 12/46
- FLEURS DE PRAIRIE ROSÉ – Côtes de Provence 12/46
- CHÂTEAU MIRAVAL ROSÉ – Côtes de Provence 13/50
- FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 12/46
- MARCO FELLUGA PINOT GRIGIO – Italy 14/54

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
- HUMMINGBIRD 16
- Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños
- PEAR MARTINI 16
- Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger
- ENGLISH MARTINI 16
- Plymouth English Gin : Cucumber : Fresh Mint
- CINDY’S LEMON DROP 16
- Grey Goose Le Citron Vodka : Lemon Juice
- THE SPARKLING ROSE 16
- Casamigos Silver Tequila : Grapefruit Bitters : Sparkling Wine
- FLEUR-DE-LIS 16
- Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
- RED-HEADED RITA 16
- Corazón Blanco Tequila : Pomegranate Juice
- SOUTHERN MARTINI 16
- Maker’s Mark Bourbon : Black Cherry Jam : Honey Syrup : Angostura Bitters

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

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

- LIBERTY SCHOOL – Paso Robles 12/46
- DAOU – Paso Robles 15/58
- AUSTIN HOPE – Paso Robles 16/78 (liter bottle)
- THE PRISONER – Napa Valley 18/70
- ROTH ESTATE – Alexander Valley 60
- FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 80
- HONIG – Napa Valley 85
- HALL – Napa Valley 95
- CHALK HILL ESTATE RED – Chalk Hill 100
- CAYMUS – Napa Valley 120
- PAUL HOBBS – Napa Valley 150
- SEBASTIANI ‘CHERRY BLOCK’ – Sonoma Valley 180
- SILVER OAK – Napa Valley 200

MERLOT

- J. LOHR ‘LOS OSOS’ – Paso Robles 12/46
- MARKHAM – Napa Valley 14/54
- WENTE ‘SANDSTONE’ – Livermore Valley 35
- FERRARI-CARANO – Sonoma County 60
- DUCKHORN – Napa Valley 98

PINOT NOIR

- A TO Z – Oregon 12/56
- ANGELS INK – Monterey, California 13/50
- BÖEN – California 14/54
- CHALK HILL – Sonoma Coast 15/58
- ELOUAN – Oregon 42
- MEIOMI – California 45
- ARGYLE ‘BLOOMHOUSE’ – Willamette Valley 48
- THE FOUR GRACES – Willamette Valley 55
- GARY FARRELL – Russian River Valley 82
- FLOWERS – Sonoma Coast 105
- ROCHIOLI ESTATE – Russian River Valley 110

ZINFANDEL

- SEGHESIO – Sonoma County 15/58
- SALDO – California 50
- GREEN AND RED TIP TOP VINEYARD – Napa Valley 60

OTHER INTERESTING REDS

- ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 12/46
- SHINAS ESTATE ‘THE GUILTY’ SHIRAZ – Victoria, Australia 13/50
- THE PRISONER – California 16/62
- 8 YEARS IN THE DESERT BY ORIN SWIFT – California 75

HANDCRAFTED COCKTAILS

- DOUBLE H WALNUT OLD FASHIONED 15
- Elijah Craig Private Select : Maple Syrup : Black Walnut Bitters : Regan’s Orange Bitters
- THE ESSENTIAL 14
- Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus
- DOPPELGÄNGER 15
- Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
- SPICY MARGARITA 13
- Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
- THE (859) 15
- Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
- SPARKLING PALOMA 13
- Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit
- ELDERFLOWER MOJITO 13
- Bacardi Rum : St~Germain : Fresh Mint
- SAZERAC COCKTAIL 16
- Sazerac Rye Whiskey : Herbsaint : Sugar Cubes : Peychaud’s Bitters
- WHALE FLOWER 14
- Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda
- LEMON DROP MOJITO 13
- Wheatley Vodka : St~Germain : Mint : Pineapple Juice

Olives and Candied Cherries by Filthy Food.

HANDCRAFTED COCKTAILS

THE ESSENTIAL BY CLAIRE BENNETT 13

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

SILENT CRUSHER 14

Eagle Rare Single Barrel Bourbon : Cynar
Lemon Juice : Maple Syrup

DOPPELGÄNGER 14

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

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

THE (859) 14

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

SPARKLING PALOMA 13

Corazón Blanco Tequila : Gran Gala
Fever Tree Sparkling Pink Grapefruit

TRUE GRIT 14

Angel’s Envy Bourbon : Angostura Bitters
Turbinado Sugar : Candied Cherry

ELDERFLOWER MOJITO 13

Bacardi Rum : St~Germain : Fresh Mint

WHALE FLOWER 13

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

LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

HANDCRAFTED MARTINIS \$16

HUMMINGBIRD

Cathead Honeysuckle Vodka : Honey Syrup
Fresh Basil : Jalapeños

THE DUKE MARTINI

Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

PEAR MARTINI

Grey Goose La Poire Vodka : Domain de Canton Ginger

ENGLISH MARTINI

Plymouth English Gin : Cucumber : Fresh Mint

CINDY’S LEMON DROP MARTINI

Ketel One Citroen Vodka : Lemon Juice

THE SPARKLING ROSE MARTINI

Casamigos Silver Tequila : Grapefruit Bitters : Sparkling Wine

‘21’ MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

FLEUR–DE–LIS MARTINI

Square One Vodka : St~Germain : Grapefruit Juice
Sparkling Wine

RED–HEADED RITA MARTINI

El Mayor Blanco Tequila : Pomegranate Juice

SOUTHERN MARTINI

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

Olives and Candied Cherries by Filthy Food.

BOURBON & WHISKEY

1792 SMALL BATCH 9

ANGEL’S ENVY 10

ANGEL’S ENVY RYE 16

ANGEL’S ENVY CASK STRENGTH 25

ANGEL’S ENVY MIZUNARA 60

BAKERS 7 YR. 12

BASIL HAYDEN’S 11*

BASIL HAYDEN’S TOAST 18*

BLANTON ‘S SINGLE BARREL 14*

BOOKER ‘S 15

BUFFALO TRACE 9

BULLEIT 9

BULLEIT RYE 9

COOPER’S CRAFT 10

DUKE KENTUCKY STRAIGHT BOURBON 10

EAGLE RARE BARREL SELECT 12

E.H. TAYLOR SMALL BATCH 14

ELIJAH CRAIG SMALL BATCH 9

EVAN WILLIAMS 8

EVAN WILLIAMS SINGLE BARREL 10

FOUR ROSES SINGLE BARREL 12

HENRY MCKENNA BOTTLED–IN–BOND 10 YR. 10

I.W HARPER 15 YEAR 20

JEFFERSON’S RESERVE 12

JEFFERSON’S RESERVE SINGLE BARREL 15

JEFFERSON’S SMALL BATCH 10

JEFFERSON’S GRAND SELECTION:

PICHON BARON 25*

JIM BEAM 8

JW RUTLEDGE CREAM OF KENTUCKY 25

KNOB CREEK SMALL BATCH 9

KNOB CREEK RYE SMALL BATCH 10

LARCENY SMALL BATCH 9

LITTLE BOOK CHAPTER 4: LESSONS HONORED 20

MAKER’S 46 11

MAKER’S MARK 9

MAKER’S MARK CASK STRENGTH 14

MICHTER’S 11

MICHTER’S LIMITED RELEASE 15

MICHTER’S RYE 11

MICHTER’S SPECIAL RESERVE 15

PAPPY VAN WINKLE 10 YEAR 25*

PAPPY VAN WINKLE 12 YEAR 35*

PAPPY VAN WINKLE 15 YEAR 50*

PIKESVILLE RYE 12

RABBIT HOLE BOURBON 12

RABBIT HOLE RYE 12

REBEL YELL SMALL BATCH RESERVE 10

SAZERAC RYE 10*

TOWN BRANCH BOURBON 11

VAN WINKLE RYE FAMILY RESERVE 13 YEAR 45*

W.L. WELLER ANTIQUE 107

SINGLE BARREL 14* Bottled Exclusively for J. Alexander’s

W.L. WELLER FULL PROOF 25*

WILD TURKEY 101 BOURBON 9

WILLETT ESTATE RYE 14

WOODFORD RESERVE 10

WOODFORD RESERVE DOUBLE OAKED 17

WOODFORD RESERVE RYE 10*

WOODFORD RESERVE MASTER’S COLLECTION:

BATCH PROOF 25

*Add \$2.00 for rocks or neat pours.
* Limited Availability.*