

STARTERS

- SPINACH CON QUESO** Pico de gallo, tortilla chips 15
- FIRE-GRILLED ARTICHOKE** Rémoulade (*limited availability*) 16
- CRISPY CALAMARI** Classic marinara 18
- CRAB DIP** Old Bay seasoned, jalapeño three cheese blend, grilled bread 20
- AVOCADO BOMB*** Hawaiian tuna, California mix, unagi, sriracha mayo, masago, crispy wontons 21
- HONG KONG SHRIMP** Signature spicy, cream sauce 18

SOUPS & SALADS

IN-HOUSE MADE SALAD DRESSINGS: HONEY DIJON, CREAMY BLEU CHEESE, CLASSIC RANCH, KIAWAH ISLAND, WHITE WINE VINAIGRETTE, CILANTRO VINAIGRETTE
ADD CHICKEN +6, SALMON OR SHRIMP +10

- NEW ENGLAND CLAM CHOWDER** Classic recipe, Tasso ham 8
- ALEX'S SALAD** Bacon, cheese, tomatoes, cucumbers, rustic croutons 13
- ORIGINAL CAESAR SALAD** Reggiano, rustic croutons 13
- CYPRESS SALAD** Crispy chicken, pecans, cucumbers, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 18
- GRILLED CHICKEN SALAD** Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 17
- ASIAN AHI TUNA SALAD** Seared rare, mixed greens, wasabi, avocado, cilantro vinaigrette 24

BURGERS & SANDWICHES

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

- OLD FASHIONED CHEESEBURGER*** Served all the way, aged Tillamook cheddar 17
- FRENCH DIP*** Thinly sliced, baguette, horseradish 24
- NASHVILLE HOT CHICKEN SANDWICH** Southern slaw, kosher dill pickles, ranch dressing 16
- COUNTRY CLUB SANDWICH** Ham, turkey, two cheeses, bacon and mayonnaise 16
- SALMON BURGER** Rémoulade sauce, lettuce, tomatoes, onions, pickles 16
- ROASTED CHICKEN TACOS** Monterey jack cheese, lettuce, jalapeno ranch, fresh pico de gallo, black beans & rice 16
- CRISPY SHRIMP TACOS** Lettuce, pico de gallo, jalapeño ranch, black beans & rice 16
- LOBSTER ROLL** Cold water Maine lobster, lemon aioli, local signature top split bun 25
- HYDE PARK SANDWICH** Grilled chicken breast, Monterey Jack 16

STEAKS & PRIME RIB

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

- STEAK 'N' FRIES*** French Brasserie style, maître d' butter 33
- FILET MIGNON WITH BÉARNAISE*** Center cut, smashed red potatoes 45
- HALF FILET MIGNON WITH LOBSTER BÉARNAISE*** Smashed red potatoes 45
- SLOW ROASTED PRIME RIB*** Aged Mid-Western beef, au jus, smashed red potatoes 12 oz. 37

SEAFOOD

- TODAY'S FRESH SEAFOOD SELECTION** MKT
- GRILLED TROUT*** Herb butter, broccoli, couscous 27
- GRILLED SALMON*** Fresh cold water salmon, orzo & wild rice 27
- JUMBO FRIED SHRIMP** Cocktail and rémoulade sauces, southern coleslaw, fries 29
- LOCAL ROCKFISH*** Tasso cream sauce, couscous, seasonal vegetable 29

SPECIALTIES

- RATTLESNAKE PASTA** Southwestern spices, peppers, chicken 23
- REDLAND'S ROASTED CHICKEN** Special herb blend, smashed red potatoes, chicken demi-glace 23
- MR. JACK'S CRISPY CHICKEN PLATTER** South Carolina low country recipe, French fries, southern cole slaw 24
- GRILLED PORK TENDERLOIN** Cured in-house with Thai "Bang Bang" sauce 25
- PALERMO CHICKEN** Pan fried, goat cheese, sundried tomato, beurre blanc, couscous, broccoli 24
- ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDES

French Fries | Southern Cole Slaw | Broccoli with Lemon & Reggiano | Orzo & Wild Rice | Couscous
Smashed Red Potatoes | Not Your Ordinary Mac & Cheese | Black Beans & Rice

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. Helpful Dining Guidelines at jalexanders.com.

STARTERS

- SPINACH CON QUESO** Pico de gallo, tortilla chips 15
- FIRE-GRILLED ARTICHOKE** Rémoulade (*limited availability*) 16
- CRISPY CALAMARI** Classic marinara 18
- CRAB DIP** Old Bay seasoned, jalapeño three cheese blend, grilled bread 20
- AVOCADO BOMB*** Hawaiian tuna, California mix, unagi, sriracha mayo, masago, crispy wontons 21
- HONG KONG SHRIMP** Signature spicy, cream sauce 18

SOUPS & SALADS

IN-HOUSE MADE SALAD DRESSINGS: HONEY DIJON, CREAMY BLEU CHEESE, CLASSIC RANCH, KIAWAH ISLAND, WHITE WINE VINAIGRETTE, CILANTRO VINAIGRETTE.

ADD CHICKEN +6, SALMON OR SHRIMP +10

- NEW ENGLAND CLAM CHOWDER** Classic recipe, Tasso ham 8
- ALEX'S SALAD** Bacon, cheese, tomatoes, cucumbers, rustic croutons 14
- ORIGINAL CAESAR SALAD** Reggiano, rustic croutons 14
- CYPRESS SALAD** Crispy chicken, pecans, cucumbers, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 18
- GRILLED CHICKEN SALAD** Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 17
- ASIAN AHI TUNA SALAD** Seared rare, mixed greens, wasabi, avocado, cilantro vinaigrette 24

BURGERS & SANDWICHES

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

- OLD FASHIONED CHEESEBURGER*** Served all the way, aged Tillamook cheddar 19
- FRENCH DIP*** Thinly sliced, baguette, horseradish 24
- NASHVILLE HOT CHICKEN SANDWICH** Southern slaw, kosher dill pickles, ranch dressing 18
- LOBSTER ROLL** Cold water Maine lobster, lemon aioli, local signature top split bun 25
- HYDE PARK SANDWICH** Grilled chicken breast, Monterey Jack 18

STEAKS & PRIME RIB

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

- STEAK 'N' FRIES*** French Brasserie style, maître d' butter 33
- FILET MIGNON WITH BÉARNAISE*** Center cut, loaded baked potato 47
- HALF FILET MIGNON WITH LOBSTER BÉARNAISE*** Loaded baked potato 47
- STEAK MAUI*** Marinated ribeye, smashed red potatoes 46
- SLOW ROASTED PRIME RIB*** Aged Mid-Western beef, au jus, smashed red potatoes 12 oz. 39

SEAFOOD

- TODAY'S FRESH SEAFOOD SELECTION** MKT
- TROUT ALMANDINE*** Brown butter, toasted almonds, broccoli, couscous 31
- GRILLED SALMON*** Fresh cold water salmon, orzo & wild rice 31
- JUMBO FRIED SHRIMP** Cocktail and rémoulade sauces, southern coleslaw, fries 29
- LOCAL ROCKFISH*** Tasso cream sauce, couscous, seasonal vegetable 33

SPECIALTIES

- RATTLESNAKE PASTA** Southwestern spices, peppers, chicken 25
- REDLAND'S ROASTED CHICKEN** Special herb blend, smashed red potatoes, chicken demi-glace 25
- MR. JACK'S CRISPY CHICKEN PLATTER** South Carolina low country recipe, French fries, southern cole slaw 24
- GRILLED PORK TENDERLOIN** Cured in-house with Thai "Bang Bang" sauce 26
- BARBECUE BABY BACK RIBS** Plum Creek bbq sauce, French fries, southern cole slaw 31
- PALERMO CHICKEN** Pan fried, goat cheese, sundried tomato, beurre blanc, couscous, broccoli 26
- ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDES

French Fries | Southern Cole Slaw | Broccoli with Lemon & Reggiano | Orzo & Wild Rice | Couscous
Smashed Red Potatoes | Loaded Baked Potato | Not Your Ordinary Mac & Cheese

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. Helpful Dining Guidelines at jalexanders.com.

WINES WE LOVE TO DRINK

ROMBAUER CHARDONNAY – Carneros, Napa Valley 18/70

HONIG SAUVIGNON BLANC – Napa Valley 14/54

MINUTY M ROSÉ – Côtes de Provence 13/50

FLOWERS CHARDONNAY – Sonoma Coast 85

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 19/74

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

BELLE GLOS “BALADE” PINOT NOIR – Santa Rita Hills 17/66

CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley 18/75

ETUDE GRACE BENOIST RANCH PINOT NOIR – Carneros 70

PAPILLON BY ORIN SWIFT CABERNET SAUVIGNON – Napa Valley 140

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

VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 19/74

MUMM NAPA BRUT PRESTIGE – Napa Valley 50

DUVAL–LEROY BRUT RESERVE – Á Vertus, France 100

CHARDONNAY

MER SOLEIL SILVER “UNOAKED” – Monterey 12/46

CHALK HILL – Russian River Valley 13/50

ROMBAUER – Carneros, Napa Valley 18/70

WENTE VINEYARDS – Central Coast 35

FERRARI–CARANO TRÈ TERRE – Russian River Valley 50

THE PRISONER – Carneros 60

MANNEQUIN BY ORIN SWIFT – California 70

ZD – Carneros 78

CAKEBREAD CELLARS – Napa Valley 80

FLOWERS – Sonoma Coast 85

PATZ & HALL DUTTON RANCH – Russian River Valley 87

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46

HONIG – Napa Valley 14/54

CRAGGY RANGE TE MUNA ROAD VINEYARD – Martinborough, New Zealand 45

CAKEBREAD CELLARS – Napa Valley 62

OTHER WHITES & ROSÉS

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

FERRARI–CARANO PINOT GRIGIO – Sonoma County 13/50

CHATEAU STE. MICHELLE RIESLING – Columbia Valley 12/46

SCHLOSS VOLLARDS RIESLING – Germany 13/50

MINUTY M ROSÉ – Côtes de Provence 13/50

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 42

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45

We proudly pour a 7 ounce glass of wine. Corkage fee, \$25.

Tastings of our wines by the glass are available. Please ask your server.

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

CINDY’S LEMON DROP 16

Ketel One Citroen Vodka : Lemon Juice

CUCUMBER MARTINI 16

Hendrick’s Gin : Cucumber

HUMMINGBIRD 16

Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños

FLEUR–DE–LIS 16

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

RED–HEADED RITA 16

El Mayor Blanco Tequila : Pomegranate Juice

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 13/50

QUILT– Napa Valley 17/66

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

CHATEAU ST. JEAN “KNIGHTS VALLEY” – Sonoma County 70

HONIG – Napa Valley 90

FAUST – Napa Valley 98

FOLEY JOHNSON ESTATE – Napa Valley 100

CHALK HILL ESTATE RED – Chalk Hill 105

PAPILLON BY ORIN SWIFT – Napa Valley 140

GHOST BLOCK ESTATE – Oakville, Napa Valley 145

CAYMUS VINEYARDS – Napa Valley 170

CADE HOWELL MOUNTAIN – Napa Valley 220

SILVER OAK – Napa Valley 240

MERLOT

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

MARKHAM – Napa Valley 14/54

DUCKHORN – Napa Valley 95

PINOT NOIR

ELOUAN – Oregon 13/50

THE FOUR GRACES – Willamette Valley 15/58

BELLE GLOS “BALADE” – Santa Rita Hills 17/66

ETUDE GRACE BENOIST RANCH – Carneros 70

BELLE GLOS CLARK & TELEPHONE – Santa Barbara County 75

GARY FARRELL – Russian River Valley 80

FLOWERS – Sonoma Coast 85

DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 115

MERRY EDWARDS – Russian River Valley 130

ROCHIOLI ESTATE – Russian River Valley 155

ZINFANDEL

SEGHESSIO – Sonoma County 14/54

ROMBAUER – Carneros, Napa Valley 68

FROG’S LEAP – Napa Valley 75

OTHER INTERESTING REDS

DON NICANOR BARREL SELECT “NIETO SENETINER” MALBEC –
Mendoza, Argentina 13/50

GAJA CA’MARCANDA “PROMIS” – Toscana, Italy 17/66

CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley 18/75

THE PRISONER – Napa Valley 19/74

ABSTRACT BY ORIN SWIFT – California 65

8 YEARS IN THE DESERT BY ORIN SWIFT – California 80

MASSOLINO BAROLO – Piedmonte, Italy 100

DESSERT SELECTIONS

GRAHAM’S SIX GRAPES RESERVE PORT – Portugal 13/~

COCKBURN’S 10 YEAR OLD TAWNY PORT – Portugal 14/~

HANDCRAFTED COCKTAILS

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

THE (410) 15

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

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

SPARKLING PALOMA 13

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

KENTUCKY OLD FASHIONED 15

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

MIDNIGHT MARGARITA 15

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

VODKA MULE 13

Wheatley Vodka : Fever Tree Ginger Beer