

STARTERS

- SPINACH CON QUESO Pico de gallo, tortilla chips 16
- FIRE-GRILLED ARTICHOKES Rémoulade (limited availability) 18
- CRISPY CALAMARI Point Judith, RI, classic marinara 18
- CRAB DIP Old Bay seasoned, jalapeño three cheese blend, grilled bread 20
- AVOCADO BOMB* Ahi tuna, california mix, unagi, sriracha mayo, masago, crispy wontons 21
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19

SOUPS & SALADS

ADD CHICKEN +8, SALMON OR SHRIMP +12

- NEW ENGLAND CLAM CHOWDER Classic recipe, Tasso ham 9
- 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, cucumbers, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 19
- GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 18
- ASIAN AHI TUNA SALAD Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 24

BURGERS & SANDWICHES

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

- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 19
- FRENCH DIP* Thinly sliced, baguette, horseradish 24
- NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, brioche bun, kosher dill pickles, ranch dressing 18
- CRISPY SHRIMP TACOS Signature creamy & spicy sauce, lettuce, diced peppers, green onions, black beans & rice 17
- COUNTRY CLUB SANDWICH Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 17
- HYDE PARK SANDWICH Grilled chicken breast, brioche bun, Monterey Jack 18

STEAKS & PRIME RIB

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

- STEAK ‘N’ FRIES* Aged Certified Angus Beef®, French Brasserie style, maître d butter 35
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 50
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 50
- STEAK MAUI* Marinated ribeye, smashed potatoes 49
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 12 oz. 42



SEAFOOD & SPECIALTIES

- TODAY’S FRESH SEAFOOD SELECTION We offer a seasonal selection of fresh paneed or hardwood grilled seafood MKT
- TROUT ALMONDINE* Mustard beurre blanc, toasted almonds, broccoli, couscous 31
- GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 33 (lunch cut available until 4PM)
- JUMBO FRIED SHRIMP Cocktail and rémoulade sauces, Southern coleslaw, French fries 29
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 25
- ROASTED 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
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 33
- PALERMO CHICKEN Sautéed, goat cheese, sundried tomatoes, beurre blanc, couscous, broccoli 26

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDES

French Fries | Southern Coleslaw | Lemon and Reggiano Broccoli | Chilled Orzo & Wild Rice Salad | Couscous

Smashed Potatoes | Loaded Baked Potato | Not Your Ordinary Mac & Cheese

HOUSEMADE DESSERTS

Suggested tableside by server.

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
- DAOU – Paso Robles 15/58
- 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

- A TO Z – Oregon 12/46
- BÖEN – California 13/50
- THE FOUR GRACES – Willamette Valley 15/58
- BELLE GLOS ‘BALADE’ – Santa Rita Hills 17/66
- ELOUAN – Oregon 45
- 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

- SEGHESIO – 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
- CAYMUS–SUISUN ‘GRAND DURIF’ PETITE SYRAH – Suisun Valley 18/75
- THE PRISONER – Napa Valley 19/74
- ABSTRACT BY ORIN SWIFT – California 65
- GAJA CA’MARCANDA ‘PROMIS’ – Toscana, Italy 68
- 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/~

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
- Buffalo Trace 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

J.ALEXANDER'S[®]

R E S T A U R A N T

BRUNCH FEATURES

AVOCADO TOAST 18

Hass Avocado, whole grain toast, sunny side up eggs, tomatoes

STEAK AND EGGS* 24

Sliced NY strip steak, sunny side up eggs, multigrain toast, breakfast potatoes

LEMON RICOTTA HOTCAKES 16

Sliced bacon, pure maple syrup

CLASSIC OMELET 17

Ham & Gruyère cheese omelet, breakfast potatoes, field green salad

COUNTRY CLUB QUICHE 17

Savory custard of ham, turkey, cheddar, Monterey Jack, parmesan cheese, field green salad

BRUNCH BURGER 19

Our classic cheeseburger, toasted English muffin, Applewood smoked bacon, sunny side up egg, breakfast potatoes, field green salad

J.ALEXANDER'S BREAKFAST SKILLET 18

Scrambled eggs, thick cut bacon, cheddar cheese, hollandaise, country potatoes, green onions, multigrain toast

CROQUE MADAM 17

Gruyère cheese, smoked ham, sunny side up egg, toasted thick-cut bread, seasoned thin cut French fries, field green salad

CRISPY CHICKEN SANDWICH 18

Panko crusted crispy chicken, Monterey jack cheese, leaf lettuce, pickles, lemon aioli, seasoned thin cut French fries

BRUNCH COCKTAILS

BLOODY MARY 8

Wheatley vodka, bold spices, rosemary

MIMOSA 8

Fresh orange juice, Prosecco

BELLINI 8

Fresh peach, Prosecco

VODKA MULE 11

Wheatley vodka, lime juice, Fever Tree ginger beer

SPICY MARGARITA 11

Tanteo Jalapeno tequila, lime juice, tres agaves nectar

APEROL SPRITZ 11

Aperol, Prosecco, Fever Tree club soda

HUGO SPRITZ 11

St~Germain, Prosecco, Fever Tree club soda, Angostura bitters