

STARTERS

- CHEF'S DAILY SOUP 9
 HOMEMADE FOCACCIA Seasonal accoutrements 7
 HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19
 MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 17
 FIRE-GRILLED ARTICHOKE Rémoulade (*limited availability*) 18
 DEVEILED EGGS Sugar-cured bacon, made-in-house pickle relish 14
 AVOCADO BOMB* Hand-cut ahi tuna, crab salad, crispy wontons 22

SUSHI

- CRISPY RICE* Spicy tuna, Fresno peppers, unagi sauce, scallions 19
 NIGIRI PLATE* Filets of cold water salmon & ahi tuna, seasoned rice 18
 RAINBOW ROLL* Seared Ahi tuna, shrimp, avocado, unagi sauce, sriracha mayonnaise 18
 CRUNCHY SHRIMP ROLL Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, sriracha mayonnaise 18
 SURF & TURF ROLL* Surimi, avocado, cream cheese, seared beef tenderloin, sriracha mayonnaise, masago 24
 SCORPION ROLL* Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 22
 FIRECRACKER ROLL* Seared ahi tuna, jicama, avocado, topped with spicy tuna 21

SALADS

- ADD CHICKEN +8, SALMON OR SHRIMP +12
 MADE-IN-HOUSE SALAD DRESSINGS: HONEY DIJON, BLEU CHEESE, RANCH, WHITE WINE VINAIGRETTE, CILANTRO VINAIGRETTE
 ALEX'S SALAD Bacon, cheddar cheese, tomatoes, carrots, cucumbers, rustic croutons, choice of dressing 14
 ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
 THAI KAI CHICKEN SALAD* Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 20
 CYPRESS SALAD* Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 20
 GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 20
 ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 26

BURGERS & SANDWICHES

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. WE PROUDLY SERVE NOBLE BREAD FROM THE VALLEY. ALL SERVED WITH FRENCH FRIES.

- VEGGIE BURGER Made-in-house, brioche bun, Monterey Jack, served all the way 17
 OLD FASHIONED CHEESEBURGER* *Certified Angus Beef®*, brioche bun, aged Tillamook cheddar, served all the way 21
 FRENCH DIP* Thinly sliced beef, baguette, horseradish 26
 HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 19
 NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 19
 CALIFORNIA CLUB Chilled roasted chicken, Tillamook cheddar, bacon, avocado, cucumber, lettuce, tomato, mayonnaise, toasted multigrain 20

STEAKS & PRIME RIB

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

- STEAK 'N' FRIES* Sliced hanger steak, crispy shallots, béarnaise 38
 STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 51
 FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 54
 NEW YORK STRIP* Aged *Certified Angus Beef®*, NYO mac & cheese 52
 SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 45



SEAFOOD & SPECIALTIES

- TODAY'S FEATURED SEAFOOD* A wide selection of fresh seafood with the Chef's signature preparation MKT
 AHI TUNA POKE BOWL* Sushi rice, edamame, avocado, pickled red onions, cucumbers, sriracha mayo 28
 CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (*limited availability*) MKT
 PECAN ENCRUSTED TROUT* Sautéed, mustard beurre blanc, Southern coleslaw, Louisiana rice 31
 GRILLED SALMON** Faroe Islands cold water salmon, chilled orzo & wild rice 35 (*lunch cut available until 4PM*)
 PALERMO CHICKEN Pan fried, goat cheese, sundried tomatoes, beurre blanc, couscous, broccoli 29
 RATTLESNAKE PASTA Southwestern spices, peppers, chicken 25
 MR. JACK'S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 26
 ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 27
 BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 33

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 10

SIDES

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice*
 Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Couscous | Smashed Potatoes

HOUSEMADE DESSERTS

Carrot Cake* 11 | Very Best Chocolate Cake 13 | Key Lime Pie 12

* Contains Nuts *These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please make us aware of any food allergies. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above. 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.

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

LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 13/50

CHALK HILL CHARDONNAY – Russian River Valley 13/50

HONIG SAUVIGNON BLANC – Napa Valley 15/58

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 15/58

VEUVE CLICQUOT YELLOW LABEL – France 150

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles (*liter bottle*) 20/98

BÖEN BY BELLE GLOS PINOT NOIR – California 13/50

DARIOUSH 'SIGNATURE' CABERNET SAUVIGNON – Napa Valley 165

ETUDE GRACE BENOIST RANCH PINOT NOIR – Carneros 80

GREEN & RED CHILES CANYON ESTATE ZINFANDEL – Napa Valley 65

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 13/50

LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d'Alsace 13/50

LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 14/54

VEUVE CLICQUOT YELLOW LABEL – Reims, France 150

GLORIA FERRER BLANC DE NOIR – Carneros 50

TAITTINGER "BRUT LA FRANCAISE" – Reims, France 115

CHARDONNAY

CHALK HILL – Russian River Valley 13/50

MER SOLEIL SILVER 'UNOAKED' – Monterey 14/54

FRANK FAMILY – Carneros 16/62

ROMBAUER – Carneros, Napa Valley 21/82

FLOWERS – Sonoma Coast 62

BREWER-CLIFTON – Sta. Rita Hills 50

LA CHABLISIENNE 'LE FINAGE' CHABLIS – Burgundy, France 65

JOSEPH DROUHIN POUILLY FUISSÉ – Burgundy, France 80

ZD – California 80

GRGICH HILLS ESTATE – Napa Valley 85

FAR NIENTE ESTATE BOTTLED – Napa Valley 110

KISTLER – Sonoma Mountain 130

SAUVIGNON BLANC

VAVASOUR – Marlborough, New Zealand 13/50

HONIG – Napa Valley 15/58

CRAGGY RANGE TE MUNA – Martinborough, New Zealand 50

CAKEBREAD CELLARS – North Coast 65

OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 14/54

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 15/58

LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 13/50

DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany 13/50

BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy 13/50

TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 13/50

JERMANN PINOT GRIGIO – Friuli Venezia, Italy 40

SCHLOSS VOLLRADS RIESLING – Germany 60

DESSERT SELECTIONS

GRAHAM'S SIX GRAPES RESERVE PORT – Portugal 15/~

WARRE'S OTIMA 10 YR. TAWNY – Portugal 16/~

We proudly pour a 7 ounce glass of wine. Some wines may contain sulfites. Tastings of our wines by the glass are available. Please ask your server.

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

BLOOD ORANGE SPRITZ 13

Lyre's Italian Orange : Blood Orange Purée : Fever-Tree Club Soda

LYRE'S PASSION STAR MARTINI 13

Lyre's Dry London Spirit : Lyre's Classico : Passion Fruit Purée : Vanilla : Lime Juice

LYRE'S OLD FASHIONED 13

Lyre's American Malt : Angostura Bitters : Regan's Orange Bitters

LYRE'S PINEAPPLE MARGARITA...ASK TO MAKE IT SPICY 13

Lyre's Agave Blanco Spirit : Pineapple Juice : Orange Juice : Agave : Lime Juice

LYRE'S MOJITO...ASK TO ADD PASSION FRUIT 13

Lyre's White Cane Spirit : Simple Syrup : Lime Juice : Mint : Fever-Tree Club Soda

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

DAOU – Paso Robles 15/58

ST. FRANCIS – Sonoma County 16/62

QUILT – Napa Valley 18/70

AUSTIN HOPE – Paso Robles (*liter bottle*) 20/98

FAUST – Napa Valley 75

HONIG – Napa Valley 82

SEQUOIA GROVE – Napa Valley 100

PAPILLON BY ORIN SWIFT – Napa Valley 120

CAYMUS VINEYARDS – Napa Valley 160

DARIOUSH 'SIGNATURE' – Napa Valley 165

PLUMPJACK ESTATE – Oakville, Napa Valley 200

MERCURY HEAD BY ORIN SWIFT – Napa Valley 230

MERLOT

J. LOHR "LOS OSOS" – Paso Robles 13/50

MARKHAM 'SIX STACK' – North Coast 14/54

DUCKHORN – Napa Valley 92

PINOT NOIR

BÖEN BY BELLE GLOS – California 13/50

ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58

SIDURI – Willamette Valley 16/62

FLOWERS – Sonoma Coast 19/74

BELLE GLOS CLARK & TELEPHONE – Santa Maria Valley, California 52

SANFORD – Santa Rita Hills 60

ETUDE GRACE BENOIST RANCH – Carneros 80

ENROUTE 'LES POMMIERS' – Russian River Valley 82

PENNER-ASH – Willamette Valley 85

DOMAINE SERENE 'YAMHILL CUVÉE' – Willamette Valley 115

PAUL HOBBS – Russian River Valley 135

ZINFANDEL

SEGHECIO – Sonoma County 14/54

SALDO – Dry Creek, Lodi 15/58

8 YEARS IN THE DESERT BY ORIN SWIFT – California 19/74

GREEN & RED CHILES CANYON ESTATE – Napa Valley 65

OTHER INTERESTING REDS

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

PENFOLDS 'BIN 28' SHIRAZ – South Australia 16/62

THE PRISONER RED BLEND – Napa Valley 60

BLUE EYED BOY BY MOLLY DOOKER SHIRAZ – McLaren Vale, Australia 85