

STARTERS

CHEF'S DAILY SOUP 9

HOMEMADE FOCACCIA Seasonal accoutrements 9

HONG KONG SHRIMP Crispy shrimp, creamy spicy sauce, scallions, red peppers 19

SPINACH CON QUESO Tortilla chips 16

FIRE-GRILLED ARTICHOKE Rémoulade *(limited availability)* 16

CRISPY CALAMARI Point Judith, RI, classic marinara 20

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13

AVOCADO BOMB* Hand-cut Ahi tuna, crab salad, crispy wontons 21

SUSHI

CRISPY RICE* Spicy tuna, Fresno peppers, unagi sauce, green onions 21

CALIFORNIA ROLL Crab salad, asparagus, red pepper, avocado 15

RAINBOW ROLL* California roll topped with Ahi tuna and jumbo shrimp 18

CRUNCHY SHRIMP ROLL Jumbo shrimp, chives, red pepper 17

SURF & TURF ROLL* Seared filet mignon, crab, cream cheese, avocado 24

SPICY TUNA ROLL* Ahi tuna, jicama, cucumber, avocado 17

COWBOY ROLL* Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 22

FIRECRACKER ROLL* Seared Ahi tuna, jicama, avocado, topped with spicy tuna 20

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, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19

CYPRESS SALAD† Crispy chicken, pecans, avocado, tomatoes, cucumber, bacon, cheddar cheese, cornbread croutons, ranch 19

GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, white wine vinaigrette 19

ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 24

BURGERS & SANDWICHES

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

VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack, served all the way 16

OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, brioche bun, served all the way 19

FRENCH DIP* Thinly sliced beef, baguette, horseradish 24

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 18

NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 18

COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18

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 35

STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 49

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 51

NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 49

SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 44



SEAFOOD & SPECIALTIES

TODAY'S FRESH SEAFOOD SELECTION 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 MKT

TROUT ALMONDINE*† Mustard beurre blanc, toasted almonds, broccoli, couscous 30

GRILLED SALMON*† Faroe Islands fresh cold water salmon, chilled orzo & wild rice 34 *(lunch cut available until 4PM)*

TEXAS REDFISH Hardwood grilled, tasso cream sauce, Louisiana rice, seasonal vegetable 36

MARDI GRAS PASTA Linguine, crawfish, shrimp, andouille sausage, bacon, red peppers, green peppers, Cajun alfredo sauce 29

PALERMO CHICKEN Sautéed, goat cheese, sun-dried tomato, beurre blanc, couscous, broccoli 29

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina Low Country recipe, French fries, Southern coleslaw 24

ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25

BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 33

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDES

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

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

HOUSEMADE DESSERTS

Suggested tableside by server.

† 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. 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.

AF/CE CH

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 14/54

CHALK HILL CHARDONNAY – Russian River Valley 13/50

HONIG SAUVIGNON BLANC – Napa Valley 15/58

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

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, 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 195

PENNER-ASH PINOT NOIR – Willamette Valley 80

GREEN & RED CHILES CANYON ESTATE ZINFANDEL – Napa Valley 65

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 150

DELAMOTTE BRUT – Le Mesnil-sur-Oger, France 145

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46

CHALK HILL – Russian River Valley 13/50

FRANK FAMILY – Carneros 14/54

ROMBAUER – Carneros, Napa Valley 20/78

BREWER-CLIFTON – Sta. Rita Hills 50

FLOWERS – Sonoma Coast 62

MAISON LOUIS LATOR 'LA CHANFLEURE' CHABLIS – Burgundy, France 65

JOSEPH DROUHIN POUILLY FUISSÉ – Burgundy, France 75

ZD – California 80

GRGICH HILLS ESTATE – Napa Valley 95

FAR NIENTE ESTATE BOTTLED – Napa Valley 115

KISTLER – Sonoma Mountain 130

SAUVIGNON BLANC

VAVASOUR – Marlborough, New Zealand 12/46

HONIG – Napa Valley 15/58

CRAGGY RANGE TE MUNA – Martinborough, New Zealand 42

CAKEBREAD CELLARS – North Coast 60

OTHER WHITES & ROSÉ

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

LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 12/46

BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy 12/46

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

JERMANN PINOT GRIGIO – Friuli Venezia, Italy 45

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 52

SCHLOSS VOLLRADS RIESLING – Germany 55

DESSERT SELECTIONS

GRAHAM'S SIX GRAPES RESERVE PORT – Portugal 14/~

WARRE'S OTIMA 10 YR. TAWNY – Portugal 15/~

We proudly pour a 7 ounce glass of wine.

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 PALOMA 13

Lyre's Agave Blanco Spirit : Lime Juice : Fever-Tree Sparkling Pink Grapefruit

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

DAOU – Paso Robles 13/50

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

HALL VINEYARDS – Napa Valley 85

SEQUOIA GROVE – Napa Valley 95

PAPILLON BY ORIN SWIFT – Napa Valley 120

CAYMUS VINEYARDS – Napa Valley 150

CADE HOWELL MOUNTAIN – Napa Valley 165

DARIOUSH 'SIGNATURE' – Napa Valley 195

PLUMPJACK ESTATE – Oakville, Napa Valley 200

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 12/46

MARKHAM 'SIX STACK' – North Coast 14/54

DUCKHORN – Napa Valley 60

PINOT NOIR

BÖEN BY BELLE GLOS – California 13/50

ARGYLE 'BLOOMHOUSE' – Willamette Valley 14/54

SIDURI – Willamette Valley 15/58

ETUDE GRACE BENOIST RANCH – Carneros 16/62

BELLE GLOS CLARK & TELEPHONE – Santa Maria Valley, California 60

SANFORD – Santa Rita Hills 68

FLOWERS – Sonoma Coast 78

PENNER-ASH – Willamette Valley 80

ENROUTE 'LES POMMIERS' – Russian River Valley 82

DOMAINE SERENE 'YAMHILL CUVÉE' – Willamette Valley 100

PAUL HOBBS – Russian River Valley 135

ZINFANDEL

SEGHESSIO – Sonoma County 14/54

SALDO – Dry Creek, Lodi 15/58

GREEN & RED CHILES CANYON ESTATE – Napa Valley 65

8 YEARS IN THE DESERT BY ORIN SWIFT – California 75

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 12/46

PENFOLDS 'BIN 28' SHIRAZ – South Australia, Australia 17/66

THE PRISONER RED BLEND – Napa Valley 20/78

STAGS' LEAP PETITE SIRAH – Napa Valley 78

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