

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 ARTICHOKES 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 COCKTAILS	
KENTUCKY OLD FASHIONED	15
Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters	
WHALE FLOWER	14
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda	
RANCH WATER	14
Lalo Blanco Tequila : Lime Juice : Topo Chico Sparkling Water	
VODKA MULE	13
Wheatley Vodka : Fresh Lime : Fever Tree Ginger Beer	
DOPPELGÄNGER	15
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale	
SPARKLING PALOMA	13
Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit	
FRENCH 75	14
Sparkling Wine : Tanqueray Ten : Lemon Juice	
<i>Olives and Candied Cherries by Filthy Food.</i>	

WINES “WE” LOVE & DRINK

- LUMINORE *BY LA MARCA PROSECCO* – Valdobbiadene, Italy 14/54
- CHALK HILL CHARDONNAY – Russian River Valley 12/46
- HONIG SAUVIGNON BLANC – Napa Valley 15/58
- CHATEAU MINUTY ‘M DE MINUTY’ ROSÉ – Côtes de Provence 14/54
- VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – 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* RED 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 – Reims, France 150
- DELAMOTTE BRUT – Le Mesnil-sur-Oger, Fracne 145

CHARDONNAY

- CHALK HILL – Russian River Valley 12/46
- FRANK FAMILY – Carneros 14/54
- ROMBAUER – Carneros, Napa Valley 20/78
- MER SOLEIL SILVER ‘UNOAKED’ – Monterey 40
- 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
- KISTLER – Sonoma Mountain 130

SAUVIGNON BLANC

- DASHWOOD – Marlborough, New Zealand 12/46
- HONIG – Napa Valley 15/58
- CRAGGY RANGE *TE MUNA ROAD* – 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
- 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 in Riedel stemware for the perfect wine experience.

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
- ENGLISH 16
- Plymouth Gin : Cucumber : Fresh Mint
- FLEUR–DE–LIS 16
- Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
- RED–HEADED RITA MARTINI 16
- Corazón Blanco Tequila : Pomegranate Juice
- PEAR MARTINI 16
- Grey Goose La Poire Vodka : Candied Ginger : Domaine de Canton Ginger
- ESPRESSO MARTINI 16
- Stoli Vanilla : Espresso : Kahlúa : Bailey’s Irish Cream

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

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

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

- DAOU – Paso Robles 13/50
- 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 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 – Napa Valley 58
- DUCKHORN – Napa Valley 60

PINOT NOIR

- BÖEN *BY BELLE GLOS*– California 13/50
- ARGYLE ‘BLOOMHOUSE’ – Willamette Valley 14/54
- 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
- DOMAINE SERENE ‘YAMHILL CUVEE’ – Willamette Valley 100
- PAUL HOBBS – Russian River Valley 135

ZINFANDEL

- SEGHESIO – Sonoma County 14/54
- SALDO – Dry Creek, Lodi 42
- 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
- BLUE EYED BOY *BY MOLLY DOOKER* SHIRAZ – McLaren Vale, Australia 85