

## SOUPS & STARTERS

CHICKEN PASTA SOUP 8

DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 12

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 14

FIRE-GRILLED ARTICHOKE Seasoned with herb butter, served with rémoulade 14

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 18

## SALADS

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers and croutons 12

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 12

GRILLED CHICKEN SALAD Tortilla strips, feta cheese, olives, tomatoes with white wine vinaigrette 18

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 19

ASIAN AHI TUNA SALAD\* Seared rare with artisan greens, wasabi in a cilantro vinaigrette 22

## BURGERS & SANDWICHES

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

VEGGIE BURGER Made in-house, topped with Monterey Jack 16

OLD FASHIONED CHEESEBURGER\* Certified Angus Beef® with Tillamook cheddar 17

STEAK BURGER\* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 18

FRENCH DIP\* Sliced Prime Rib, baguette and horseradish 21

HYDE PARK Grilled chicken breast topped with Monterey Jack 17

FRESH FISH SANDWICH Cut fresh daily with french fries 18

## STEAKS & PRIME RIB

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

WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED 'MEDIUM WELL' OR ABOVE.

STEAK 'N' FRIES\* A French Brasserie style steak with garlic, served with french fries 33

STEAK BRAZZO\* Marinated pieces of filet mignon in a wild mushroom Madeira sauce with "Smashed Potatoes" 35

STEAK MAUI\* Marinated ribeye with "Smashed Potatoes" 43

NEW YORK STRIP\* Aged Certified Angus Beef® with NYO mac & cheese 42

FILET MIGNON\* Center cut, baked potato 43

SLOW ROASTED PRIME RIB\* Aged Mid-Western beef served with Au Jus and "Smashed Potatoes" 38

## SPECIALTIES

TODAY'S FEATURED FISH We offer a wide selection of fresh paned or hardwood grilled seafood everyday MKT

GRILLED SALMON\* Fresh cold water salmon MKT

AHI TUNA FILET\* Topped with wasabi mayonnaise. Served with "Smashed Potatoes", tomatoes and a Toro dipping sauce 31

CILANTRO SHRIMP Black Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 27

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with "Smashed Potatoes" 22

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and cole slaw 22

RATTLESNAKE PASTA Southwestern spices, peppers and chicken 23

ROASTED PORK CHOP\* Hardwood-grilled double pork chop with apricot horseradish sauce. Served with mashed potatoes and broccoli 28

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 31

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

## SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice

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

## 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. WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED 'MEDIUM WELL' OR ABOVE.

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.

# REDS

## CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 10/32  
THREE RIVERS – Columbia Valley 14/46  
JOSEPH CARR – Napa Valley 15/49  
STARMONT – Napa Valley 45  
ROTH *ESTATE* – Sonoma County 48  
MT. VEEDER – Napa Valley 60  
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 70  
JOSEPH PHELPS – Napa Valley 75  
FERRARI-CARANO – Alexander Valley 80  
CHALK HILL *ESTATE RED* – Chalk Hill 85  
GROTH – Oakville, Napa Valley 85  
FRANK FAMILY – Napa Valley 90  
RAMEY – Napa Valley 105  
BURLY – Napa Valley 110  
FAUST – Napa Valley 115  
CAYMUS – Napa Valley 120  
KULETO *ESTATE* – Napa Valley 125  
LANCASTER *ESTATE* – Alexander Valley 150  
NICKEL & NICKEL *SULLENGER VINEYARD* – Oakville, Napa Valley 160  
SEBASTIANI “CHERRY BLOCK” – Sonoma County 180

## MERLOT

THE VELVET DEVIL – Washington State 10/32  
WENTE “SANDSTONE” – Livermore Valley/San Francisco Bay 11/35  
FERRARI-CARANO – Sonoma County 40  
MARKHAM – Napa Valley 40  
GRGICH – Napa Valley 65  
DUCKHORN – Napa Valley 90

## PINOT NOIR

LUCKY STAR – California 10/32  
ANGELS INK – Monterey, California 12/39  
ELOUAN – Oregon 13/42  
FLOWERS – Sonoma Coast 17/56  
MEIOMI – California 42  
CHALK HILL – Sonoma Coast 45  
CHALONE *ESTATE* – Chalone AVA 45  
THE FOUR GRACES – Willamette Valley 50  
TWO SISTERS *LINDSAY’S VINEYARD* – Sta. Rita Hills 50  
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 55  
PENNER-ASH – Willamette Valley 55  
DOMAINE DROUHIN Dundee Hills – Oregon 62  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 65  
GARY FARRELL – Russian River Valley 65  
FRANK FAMILY – Carneros 72  
MORGAN *DOUBLE L VINEYARD* – Santa Lucia Highlands 80  
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 90  
FLOWERS *SEA VIEW RIDGE* – Sonoma Coast 90

## ZINFANDEL

ROSENBLUM “VINTNER’S CUVEE” – California 11/35  
KLINKER BRICK “OLD VINE” – Lodi, Mokelumne River AVA 12/39  
FROG’S LEAP – Rutherford, Napa Valley 50  
HENDRY BLOCK 7 & 22 – Napa Valley 65  
RIDGE *GEYSERVILLE* – Sonoma County 70

## DESSERT SELECTIONS

FONSECA ‘BIN 27’ 375 ML BOTTLE – Portugal 8/

# HANDCRAFTED MARTINIS \$14

## ‘21’ MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

## THE SPARKLING ROSE

El Mayor Blanco Tequila : Grapefruit Bitters : Sparkling Wine

## PEAR MARTINI

Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger

## THE DUKE

Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

## FLEUR-DE-LIS

Prairie Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

## RED-HEADED RITA

El Mayor Blanco Tequila : Pomegranate Juice

## CINDY’S LEMON DROP

Ketel One Citroen : Lemon Juice

## POMEGRANATE MARTINI

Ketel One Vodka : Pomegranate Juice : Orange Juice

## ENGLISH MARTINI

Beefeaters Gin : Cucumber : Fresh Mint

## ESPRESSO MARTINI

Stolichnaya Vanil Vodka : Espresso : Kahlúa : Bailey’s Irish Cream

## MARTINI AU CHOCOLAT

Grey Goose Vodka : Godiva Dark Chocolate Liqueur : French Vanilla

*Olives and Candied Cherries by Filthy Food.*

# RED WINES CONTINUED...

## OTHER INTERESTING REDS

SHOOFLY SHIRAZ – South Australia 10/32  
TRAPICHE “BROQUEL” MALBEC – Mendoza, Argentina 11/35  
SKY SIDE RED BLEND – North Coast 13/42  
PIATTELLI *PREMIUM RESERVE MALBEC* – Lujan De Cuyo, Mendoza 30  
THE PRISONER – California 60

# WHITES

## CHAMPAGNE & SPARKLING

DOMAINE CHANDON BRUT – California 11/34  
LUMINORE *BY LA MARCA PROSECCO* – Valdobbiadene, Italy 12/39  
GLORIA FERRER BLANC DE NOIR – Sonoma County 40  
LOUIS ROEDERER BRUT PREMIER – Reims, France 70  
TAITTINGER BRUT – Reims, France 95

## CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley 10/32  
STARMONT – Carneros 13/42  
CHALK HILL – Sonoma Coast 14/46  
CHATEAU STE. MICHELLE – Columbia Valley 30  
CATENA – Mendoza, Argentina 35  
CHALONE *ESTATE* – Chalone AVA 40  
CLOS PEGASE *MITSUOKO’S VINEYARD* – Carneros 40  
SKYSIDE – North Coast 40  
MER SOLEIL “SILVER” UNOAKED – Monterey County 42  
MATANZAS CREEK – Sonoma 45  
ROMBAUER – Carneros 58  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 60  
PATZ & HALL – Sonoma Coast 60  
TWO SISTERS *COURTNEY’S VINEYARD* – Sta. Rita Hills 60  
FERRARI-CARANO *RESERVE* – Napa Valley, Carneros 65  
CAKEBREAD CELLARS – Napa Valley 68  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70  
CHATEAU MONTELENA – Napa Valley 72  
LEWIS CELLARS – Russian River Valley 75  
PAUL HOBBS – Russian River Valley 90

## SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 10/32  
HONIG – Napa Valley 12/39  
NOBILO – Marlborough, New Zealand 30  
ROTH *ESTATE* – Alexander Valley 30  
FERRARI-CARANO FUMÉ BLANC – Sonoma County 38  
GROTH – Napa Valley 40  
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 42  
CAKEBREAD CELLARS – Napa Valley 57

## OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes du Luberon 10/32  
DR. LOOSEN RIESLING – Mosel, Germany 10/32  
CLEAN SLATE RIESLING – Mosel, Germany 10/32  
FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 10/32  
TRAMIN PINOT GRIGIO – Alto Adige, Italy 35  
SCHLOSS VOLLRADS RIESLING – Rhinegau, Germany 35  
CONUNDRUM WHITE TABLE WINE – California 40  
SANTA MARGHERITA PINOT GRIGIO – Italy 45

*To expedite service, we open our wine at the pub, unless otherwise requested.*

# HANDCRAFTED COCKTAILS

## DOG DAY AFTERNOON 11

Tito’s Vodka : Sauvignon Blanc : Grapefruit Juice : Lemon : Mint Flower

## THE “CAPONE” 12

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

## ELDERFLOWER MOJITO 10

Bacardi Light Rum : St~Germain : Fresh Mint

## THE (419) 12

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

## THAI MARGARITA 12

El Mayor Blanco Tequila : St~Germain : Fresh Basil

## KNICKERBOCKER 12

Maker’s Mark Bourbon : Angostura Bitters : Candied Cherry

## APEROL SPRITZER 11

Luminore *by La Marca* Prosecco : Aperol : Fever Tree Club Soda

## DOPPELGÄNGER 12

Maker’s Mark Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

## VODKA MULE 10

Tito’s Vodka : Fever Tree Ginger Beer

## KENTUCKY OLD FASHIONED 12

Bulleit Whiskey : Angostura Bitters : Orange Bitters

## VANILLA SKY 10

Stoli Vanil : Crème de Violette : Lemon Juice : Fever Tree Club Soda