

SOUPS & STARTERS

CHEF'S DAILY SOUP 7

MR. JACK'S CHICKEN FINGERS Hand-breaded and served with french fries 15

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 15

SMOKED SALMON DIP Smoked in-house 16

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 17

SALADS

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

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 12

GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes with white wine vinaigrette 18

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

ASIAN AHI TUNA SALAD* Seared rare with field greens, wasabi, in a cilantro vinaigrette 23

BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

VEGGIE BURGER Made in-house, topped with Monterey Jack 15

OLD FASHIONED CHEESEBURGER* Certified Angus Beef® with Tillamook cheddar 16

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 17

PRIME RIB SANDWICH* Served with french fries, au jus 21

FRENCH DIP* Sliced Prime Rib, baguette and horseradish 22

HYDE PARK Grilled chicken breast topped with Monterey Jack 16

SHRIMP TACOS Crispy shrimp, lettuce, pico de gallo, jalapeño ranch 17

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* French Brasserie style steak with garlic, served with french fries 31

STEAK MAUI* Marinated ribeye with smashed potatoes 42

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

FILET MIGNON WITH BÉARNAISE* Center cut, baked potato 43

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with smashed potatoes 37

SPECIALTIES

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

GRILLED SALMON* Fresh cold water salmon 30

AHI TUNA FILET* With wasabi mayonnaise, a Toro dipping sauce and served with smashed potatoes and ripened tomatoes 32

EMERALD COAST SHRIMP Battered and fried Gulf shrimp served with french fries and cole slaw 25

CILANTRO SHRIMP Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 26

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 21

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and Southern cole slaw 23

RATTLESNAKE PASTA Southwestern spices, peppers and chicken 21

GRILLED PORK TENDERLOIN* Cured in-house with Thai "Bang Bang" sauce and smashed potatoes 25

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 ~ Black Beans & Rice ~ Orzo & Wild Rice

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

HOUSEMADE DESSERTS

Suggested tableside by server.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 11/35
JOSEPH CARR – Paso Robles 14/46
STARMONT – Napa Valley 15/49
ROTH *ESTATE* – Alexander Valley 42
FOLEY JOHNSON *ESTATE* – Napa Valley 50
HONIG – Napa Valley 60
SEQUOIA GROVE – Napa Valley 65
FREEMARK ABBEY – Napa Valley 78
JORDAN – Alexander Valley 90
CHALK HILL *ESTATE RED* – Chalk Hill 100
CAYMUS – Napa Valley 120
SILVER OAK – Alexander Valley 125
PAUL HOBBS – Napa Valley 160
LEWIS CELLARS – Napa Valley 170
CAYMUS SPECIAL SELECTION – Napa Valley 280

MERLOT

THE VELVET DEVIL – Washington State 11/35
MARKHAM – Napa Valley 14/46
WENTE SANDSTONE – Livermore Valley, San Francisco 30
CHATEAU STE. MICHELLE – Columbia Valley 34
DUCKHORN – Napa Valley 105

PINOT NOIR

LUCKY STAR – California 10/32
ELOUAN – Oregon 13/42
ANGELS INK – Monterey, California 14/46
MEIOMI – California 42
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 45
ROCHIOLI – Russian River Valley 49
SLANDER *BY ORIN SWIFT* – California 55
SIDURI – Willamette Valley 65
GARY FARRELL – Russian River Valley 72
DOMAINE SERENE “YAMHILLE CUVÉE” – Willamette Valley 75
FLOWERS – Sonoma Coast 77
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 80

ZINFANDEL

JOEL GOTT – California 12/39
FROG’S LEAP – Napa Valley 15/49
SEGHESIO – Sonoma 40
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 60

OTHER INTERESTING REDS

CLINE “CASHMERE” – California 11/35
CATENA MALBEC – Argentina 12/39
TREANA MERITAGE – Paso Robles 48
THE PRISONER – California 60
ABSTRACT *BY ORIN SWIFT* – California 65
INDIA INK *BY KULETO* – Napa Valley 65
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ – McLaren Vale, Australia 80
MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ – McLaren Vale, Australia 120

HANDCRAFTED COCKTAILS

TRUE GRIT 12
Knob Creek Bourbon : Angostura Bitters : Turbinado Sugar : Candied Cherry
THE “CAPONE” 12
Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters
THE (423) 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
Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry
LEMON DROP MOJITO 10
Wheatley Vodka : St~Germain : Mint : Pineapple Juice
DOPPELGÄNGER 12
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
VODKA MULE 10
Tito’s Vodka : Fever Tree Ginger Beer

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 11/35
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/42
GLORIA FERRER BLANC DE NOIRS – Carneros 38
TAITTINGER – Reims, France 85
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 105

CHARDONNAY

ST FRANCIS – Sonoma County 11/35
CHALK HILL – Sonoma Coast 14/46
ROMBAUER – Carneros, Napa Valley 16/52
LINCOURT “STEEL” – St. Rita Hills 30
CATENA – Mendoza, Argentina 35
WENTE – Livermore Valley, San Francisco Bay 35
NEWTON “SKYSIDE” – Sonoma County 40
ZD – Carneros 42
CHALONE *ESTATE* – Chalone AVA 45
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 48
FERRARI-CARANO *RESERVE* – Napa Valley 50
SHEA WINE CELLARS *ESTATE* – Willamette Valley 55
GARY FARRELL – Russian River Valley 57
PINE RIDGE “DIJON CLONES” – Carneros 60
WALTER HANSEL *CAHILL LANE VINEYARD* – Russian River Valley 65
CAKEBREAD CELLARS – Napa Valley 70
MER SOLEIL – Santa Lucia Highlands 75
PATZ & HALL *DUTTON RANCH* – Russian River Valley 75
LEWIS CELLARS – Napa Valley 80
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 85
FLOWERS – Sonoma Coast 85

SAUVIGNON BLANC / FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 11/35
FERRARI-CARANO FUMÉ BLANC – Sonoma County 11/35
HONIG – Napa Valley 13/42
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 35
CAKEBREAD CELLARS – Napa Valley 48
CHALK HILL – Sonoma County 65

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 12/39
SCHLOSS VOLLARD RIESLING – Germany 12/39
CIELO PINOT GRIGIO – Vento, Italy 10/32
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/42
EROICA MICHELLE LOUSEN RIESLING – Columbia Valley 40

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

J. ALEXANDER’S
RESTAURANT

HANDCRAFTED MARTINIS \$14

THE SPARKLING ROSE
El Mayor Blanco Tequila : Grapefruit Bitters : Sparkling Wine
‘21’ MANHATTAN
Bulleit Rye Whiskey : Sweet Vermouth : Bitters
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
Rain Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
RED-HEADED RITA
El Mayor Blanco Tequila : Pomegranate Juice
CINDY’S LEMON DROP
Ketel One Citroen Vodka : Lemon Juice
ENGLISH MARTINI
Plymouth English Gin : Cucumber : Fresh Mint

Olives and Candied Cherries by Filthy Food.