

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* 15
- SMOKED SALMON DIP* *Smoked in-house (LA)* 16
- FIRE-GRILLED ARTICHOKEs *Seasoned with herb butter, served with rémoulade* 16
- EMERALD COAST SHRIMP *Battered and fried Gulfshrimp* 18

SALADS

In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, White Wine Vinaigrette, Cilantro Vinaigrette.

- ALEX'S SALAD *Bacon, cheese, tomatoes, cucumbers and croutons* 13
- ORIGINAL CAESAR SALAD *Croutons and Reggiano Parmesan* 13
- 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
- THAI KAI SALAD *Chicken, artisan greens, peanuts in a cilantro vinaigrette with Thai peanut sauce* 18
- ASIAN AHI TUNA SALAD* *Seared rare with artisan greens, wasabi in a cilantro vinaigrette* 23

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* 17
- OLD FASHIONED CHEESEBURGER* *Certified Angus Beef® with Tillamook cheddar* 18
- STEAK BURGER* *Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing* 18
- HYDE PARK *Grilled chicken breast topped with Monterey Jack* 17
- FRENCH DIP* *Sliced Prime Rib, baguette and horseradish* 22

SEAFOOD

- 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
- PECAN ENCRUSTED TROUT *Pan-fried and finished with a Fallot Dijon mustard sauce. With cole slaw* 28
- AHI TUNA FILET* *Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce* 32

ENTRÉES

All steaks are finished with Maitre 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* 34
- STEAK BRAZZO* *Marinated pieces of filet mignon in a wild mushroom Madeira sauce with smashed potatoes* 35
- STEAK MAUI* *Marinated ribeye with smashed potatoes* 46
- NEW YORK STRIP* *Aged Certified Angus Beef® with NYO mac & cheese* 45
- FILET MIGNON WITH BÉARNAISE* *Center cut, baked potato* 45
- SLOW ROASTED PRIME RIB* *Aged Mid-Western beef served au jus with smashed potatoes* 37
- ROTISSERIE CHICKEN *One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes* 24
- MR. JACK'S CRISPY CHICKEN PLATTER *South Carolina low country recipe with french fries and cole slaw* 24
- GRILLED PORK TENDERLOIN* *Cured in-house with Thai "Bang Bang" sauce and smashed potatoes* 26
- BARBECUE BABY BACK RIBS *Served with Plum Creek bbq sauce, french fries and cole slaw* 33

Alex's or Caesar salad to accompany your entrée 8

SIDES

French Fries ~ Southern Cole Slaw ~ Lemon & Reggiano Broccoli ~ Orzo & Wild Rice ~ Daily Vegetable

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

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3.5 per person

*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 11/35
STARMONT – Napa Valley 13/42
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 16/52
THREE RIVERS – Columbia Valley 30
SEBASTIANI – Alexander Valley 45
FERRARI-CARANO – Alexander Valley 46
ROTH *ESTATE* – Alexander Valley 48
SILVERADO VINEYARDS – Napa Valley 65
ELIZABETH SPENCER – Napa Valley 70
HONIG – Napa Valley 70
FRANK FAMILY – Napa Valley 80
FAUST – Napa Valley 85
RIDGE *ESTATE* – Santa Cruz 85
GROTH – Oakville, Napa Valley 90
KULETO *ESTATE* – Napa Valley 95
LANCASTER *ESTATE* – Alexander Valley 95
RAMEY – Napa Valley 100
KITH & KIN – Napa Valley 105
CHALK HILL *ESTATE RED* – Chalk Hill 110
CAKEBREAD CELLARS – Napa Valley 115
MINER FAMILY *STAGECOACH VINEYARD* – Napa Valley 115
NICKEL & NICKEL *SULLENGER VINEYARD* – Napa Valley 145
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 160
MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 200
MERUS – Napa Valley 265

MERLOT

THE VELVET DEVIL – Washington State 11/35
MARKHAM – Napa Valley 14/46
SWANSON – Napa Valley 50
FROG’S LEAP – Rutherford, Napa Valley 60
DUCKHORN VINEYARDS – Napa Valley 90

PINOT NOIR

LUCKY STAR – California 10/32
ANGELS INK – Monterey, California 12/39
WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 14/46
SIDURI – Willamette Valley 35
ANGELINE *RESERVE* – Mendocino, Sonoma County 36
ELOUAN – Oregon 42
BALLETTTO – Russian River Valley 45
CHALONE *ESTATE* – Chalone AVA 45
MEIOMI – California 45
THE FOUR GRACES – Willamette Valley 48
TWO SISTERS *LINDSAY’S VINEYARD* – Sta. Rita Hills 50
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 60
FRANK FAMILY – Carneros 60
DOMAINE DROUHIN *DUNDEE HILLS* – Oregon 65
GARY FARRELL – Russian River Valley 70
PENNER-ASH – Willamette Valley 70
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 100

ZINFANDEL

ROSENBLUM “VINTNERS CUVÉE” – California 10/32
FROG’S LEAP – Rutherford, Napa Valley 13/42
ARTEZIN – Mendocino City 35
ST. FRANCIS “OLD VINES” – Sonoma County 40
TERRA D’ORO *DEAVER VINEYARD* – Amador County 42
HENDRY *BLOCK 7 & 22* – Napa Valley 55
ROBERT BIALE “BLACK CHICKEN” – Napa Valley 70

DESSERT SELECTIONS

FONSECA ‘BIN 27’ PORT – Portugal 8/26

HANDCRAFTED MARTINIS \$14

HAVANA MARTINI

Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters

‘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

Square One 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

ENGLISH MARTINI

Plymouth Gin : Cucumber : Fresh Mint

THE SPARKLING ROSE

El Mayor Blanco Tequila : Grapefruit Bitters : Sparkling Wine

Olives and Candied Cherries by Filthy Food.

RED WINES CONTINUED...

OTHER INTERESTING REDS

SHOOFLY SHIRAZ – South Australia 10/32
THE SEEKER MALBEC – Mendoza, Argentina 10/32
SKYSIDE RED BLEND – North Coast 14/46
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 70
THE PRISONER – California 80
NEWTON “THE PUZZLE” – Napa Valley 150

WHITES

CHAMPAGNE & SPARKLING

DOMAINE CHANDON *SPLIT* – California 12/~
VEUVE CLICQUOT YELLOW LABEL – France 16/52
GLORIA FERRER BLANC DE NOIRS – Carneros 40
DELAMOTTE BRUT – France 70
DUVAL-LEROY BRUT – Á Reims, France 85
TAITTINGER – Á Reims, France 85
LOUIS ROEDERER BRUT PREMIER – France 90
POL ROGER *RESERVE* – Epernay, France 105

CHARDONNAY

ST. FRANCIS – Sonoma County 11/35
CHATEAU STE. MICHELLE *CANOE RIDGE* – Horse Heaven Hills 12/39
CHALK HILL – Sonoma Coast 13/42
LINCOURT “STEEL” – Sta. Rita Hills 35
SEBASTIANI – North Coast 35
NEWTON “SKYSIDE” – Sonoma County 40
STARMONT – Carneros 40
CHALONE *ESTATE* – Chalone AVA 45
CLOS PEGASE *MITSUOKO’S VINEYARD* – Carneros 45
MER SOLEIL “SILVER” – Monterey County 45
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 50
GARY FARRELL – Russian River Valley 55
ROMBAUER – Carneros 56
FRANK FAMILY – Carneros 60
TWO SISTERS *COURTNEY’S* – Sta. Rita Hills 60
ZD – California 60
CHATEAU ST. JEAN – North Coast 65
PINE RIDGE “DIJON CLONES” – Carneros 65
FLOWERS – Sonoma Coast 70
PATZ & HALL – Sonoma Coast 70
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75
FAR NIENTE – Napa Valley 95
JOSEPH DROUHIN *PULIGNY-MONTRACHET* – Cote de Beaune 105
KISTLER *LES NOISETIERS* – Sonoma Coast 105

SAUVIGNON BLANC & FUMÉ BLANC

CLIFFORD BAY – Marlborough, New Zealand 10/32
NOBILO – Marlborough, New Zealand 10/32
FERRARI-CARANO FUMÉ BLANC – Sonoma County 36
GROTH – Napa Valley 40
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 42
HONIG – Napa Valley 45
CAKEBREAD – Napa Valley 55

OTHER WHITES & ROSÉ

MINUTY M ROSÉ 2018 – Côtes de Provence 11/35
CLEAN SLATE RIESLING – Mosel, Germany 10/32
CAPOSALDO PINOT GRIGIO – Italy 10/32
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 11/35
JERMANN PINOT GRIGIO – Venezia Giulia, Italy 28
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 40

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

HANDCRAFTED COCKTAILS

THE “CAPONE” 12

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

ELDERFLOWER MOJITO 10

Brugal Rum : St~Germain : Fresh Mint

THE (734) 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 Mark Bourbon : Angostura Bitters : Candied Cherry

DOPPELGÄNGER 12

Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

THE QUIET MAN 12

Duke Bourbon : Lemon Bitters & Peychaud’s Bitters

VODKA MULE 10

Wheatley Vodka : Fever Tree Ginger Beer

NEGRONI 12

Oxley Gin : Campari