

## 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* 20
- THAI KAI SALAD *Chicken, artisan greens, peanuts tossed 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\* *Toasted egg washed bun served all the way with Tillamook cheddar* 18
- STEAK BURGER\* *Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing* 18
- FRENCH DIP\* *Thinly sliced roasted prime rib on a toasted baguette with creamy horseradish* 22
- HYDE PARK *Grilled chicken breast topped with Monterey Jack* 17

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

## ENTRÉES

*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* 34
- STEAK MAUI\* *Marinated ribeye with "Smashed Potatoes"* 46
- STEAK BRAZZO\* *Marinated pieces of filet mignon in a wild mushroom Madeira sauce with smashed potatoes* 37
- NEW YORK STRIP\* *Aged 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* 39
- MR. JACK'S CRISPY CHICKEN PLATTER *South Carolina low country recipe with french fries and cole slaw* 25
- ROTISSERIE CHICKEN *One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes* 25
- BARBECUE BABY BACK RIBS *Served with Plum Creek bbq sauce, french fries and cole slaw* 35

Alex's or Caesar salad to accompany your entrée 8 Split Plate charge 6

## SIDES

*French Fries ~ Southern Cole Slaw ~ Lemon & Reggiano Broccoli ~ Ripened Tomatoes ~ 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](http://jalexanders.com).

# REDS

## CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 12/39  
STARMONT – Napa Valley 14/46  
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 16/52  
THREE RIVERS – Columbia Valley 30  
JOSEPH CARR – Napa Valley 45  
SEBASTIANI – Alexander Valley 45  
FERRARI-CARANO – Alexander Valley 46  
ROTH *ESTATE* – Alexander Valley/Sonoma County 48  
SILVERADO VINEYARDS *ESTATE GROWN* – 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 Mountains 85  
GROTH – Oakville, Napa Valley 90  
KULETO *ESTATE* – Napa Valley 95  
LANCASTER *ESTATE* – Alexander Valley 95  
CAYMUS – Napa Valley 100  
RAMEY – Napa Valley 100  
ROUND POND – Rutherford, Napa Valley 105  
CHALK HILL *ESTATE RED* – Chalk Hill 110  
ALTVS – Napa Valley 130  
NICKEL & NICKEL *SULLENGER VINEYARD* – Napa Valley 145  
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 160  
HARTWELL *ESTATE RESERVE* – Stags Leap District 170  
MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 200  
MERUS – Napa Valley 265

## MERLOT

THE VELVET DEVIL – Washington State 11/35  
MARKHAM – Napa Valley 15/49  
SWANSON – Napa Valley 50  
DUCKHORN VINEYARDS – Napa Valley 90

## PINOT NOIR

LUCKY STAR – California 10/32  
ELOUAN – Oregon 13/42  
ANGELS INK – Monterey, California 14/46  
WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 15/49  
SIDURI – Willamette Valley 35  
ANGELINE – California 36  
BALLETO – Russian River Valley 45  
MEIOMI – Monterey/Santa Barbara/Sonoma County 45  
THE FOUR GRACES – Willamette Valley 48  
TWO SISTERS *LINDSAY’S VINEYARD* – Sta. Rita Hills 50  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 60  
GARY FARRELL – Russian River Valley 70  
PENNER-ASH – Willamette Valley 70  
SAINTSBURY – Carneros 70  
FLOWERS – Sonoma Coast 85  
PAPAPIETRO PERRY – Russian River 85  
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 100

## ZINFANDEL

ROSENBLUM “VINTNERS CUVÉE” – California 11/35  
ARTEZIN “OLD VINES” – Mendocino 36  
ST. FRANCIS “OLD VINES” – Sonoma County 40  
HENDRY *BLOCK 7 & 22* – Napa Valley 55  
SALDO – California 55  
RIDGE *GEYERSVILLE* – Alexander Valley 65

## DESSERT SELECTIONS

FONSECA ‘BIN 27’ PORT 375 ML BOTTLE – Portugal 8/26

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

# HANDCRAFTED MARTINIS \$14

## ‘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

Prairie Organic 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

Oxley Gin : Cucumber : Fresh Mint

## POMEGRANATE MARTINI

Ketel One Vodka : Pomegranate Juice : Orange Juice

## THE SPARKLING ROSE

Corzo Tequila : Grapefruit Bitters : Sparkling Wine

*Olives and Candied Cherries by Filthy Food*

# RED WINES CONTINUED...

## OTHER INTERESTING REDS

YANGARRA *ESTATE SHIRAZ* – McLaren Vale 11/35  
TRAPICHE BROQUEL MALBEC – Argentina 11/35  
NEWTON “SKYSIDE” CLARET – North Coast 15/49  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 70  
THE PRISONER – Napa Valley 80  
NEWTON “THE PUZZLE” – North Coast 110  
MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ – McLaren Vale, Australia 140

# WHITES

## CHAMPAGNE & SPARKLING

LUMINORE *BY LA MARCA PROSECCO* – Italy 11/35  
DOMAINE CHANDON *SPLIT* – California 12/~  
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 17/56  
GLORIA FERRER BLANC DE NOIRS – Carneros 40  
DELAMONTTE BRUT – France 70  
DUVAL-LEROY BRUT – Á Reims, France 85  
TAITTINGER – RÁ Reims, France 85  
LOUIS ROEDERER BRUT PREMIER – Á Reims, France 90  
POL ROGER *RESERVE* – Epernay, France 105

## CHARDONNAY

ST. FRANCIS – Sonoma County 11/35  
CHALK HILL – Sonoma Coast 13/42  
ROMBAUER – Carneros 17/56  
LINCOURT “STEEL” – Sta. Rita Hills 35  
SEBASTIANI – North Coast 35  
WENTE – Livermore Valley 35  
STARMONT – Carneros 40  
NEWTON “SKYSIDE” – North Coast 42  
CHALONE *ESTATE* – Chalone AVA 45  
CLOS PEGASE *MITSUKO’S VINEYARD* – Carneros 45  
MER SOLEIL “SILVER” – Monterey County 45  
SANFORD – Sta. Rita Hills 45  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 50  
GARY FARRELL – Russian River Valley 55  
ZD – California 60  
FRANK FAMILY – Carneros 60  
TWO SISTERS *COURTNEY’S* – Sta. Rita Hills 60  
PINE RIDGE “DIJON CLONES” – Carneros 65  
FLOWERS – Sonoma Coast 70  
PATZ & HALL *DUTTON RANCH* – Russian River Valley 70  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75  
LEWIS CELLARS – Sonoma County 90  
FAR NIENTE – Napa Valley 95  
JOSEPH DROUHIN *PULIGNY-MONTRACHET* – Cote de Beaune 105  
KISTLER *LES NOISETIERS* – Sonoma Coast 105  
SEA SMOKE – Sta. Rita Hills 110

## SAUVIGNON BLANC & FUMÉ BLANC

CLIFFORD BAY – New Zealand 10/32  
NOBILO – Marlborough, New Zealand 11/35  
HONIG – Napa Valley 13/42  
FERRARI-CARANO FUMÉ BLANC – Sonoma 36  
GROTH – Napa Valley 40  
CRAGGY RANGE *TE MUNA ROAD* – New Zealand 42  
CAKEBREAD – Napa Valley 55

## OTHER WHITES & ROSÉ

CAPOSALDO PINOT GRIGIO – Italy 10/32  
MINUTY M ROSÉ – Côtes de Provence 11/35  
CLEAN SLATE RIESLING – Mosel, Germany 11/35  
JERMANN PINOT GRIGIO – Italy 28  
MARCO FELLUGA PINOT GRIGIO – Italy 40  
FOUR GRACES PINOT GRIS – Willamette Valley 45

# HANDCRAFTED COCKTAILS

## APEROL SPRITZER 10

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

## ELDERFLOWER MOJITO 10

Bacardi Light Rum : St-Germain : Fresh Mint

## THE (248) 12

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

## THAI MARGARITA 12

El Mayor Blanco Tequila : St-Germain : Fresh Basil

## NEGRONI 12

Oxley Gin : Campari

## DOPPELGÄNGER 12

Angel’s Envy 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 : Regans’ Orange Bitters

## LEMON DROP MOJITO 10

Tito’s Vodka : St-Germain : Mint : Pineapple Juice