

## SOUPS & STARTERS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 16

FIRE-GRILLED ARTICHOKE Seasoned with herb butter. With rémoulade (LA) 15

SMOKED SALMON DIP Smoked in-house 15

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

THAI KAI SALAD Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 18

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

## BURGERS, SANDWICHES & TACOS

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

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

OLD FASHIONED CHEESEBURGER\* with Tillamook cheddar 17

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

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

HYDE PARK Grilled chicken breast topped with Monterey Jack 17

STEAK\* (OR CHICKEN) TACOS Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 17

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 'MEDIUM WELL' OR ABOVE.

STEAK 'N' FRIES\* French Brasserie style steak with garlic, served with french fries 31

NEW YORK STRIP\* Aged beef with NYO mac & cheese 43

STEAK MAUI\* Marinated ribeye with smashed potatoes 44

FILET MIGNON WITH BÉARNAISE\* Center cut, baked potato 42

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 MKT

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

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 22

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

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 ~ Lemon & Reggiano Broccoli ~ Orzo & Wild Rice

Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Black Beans and Rice

## HOUSEMADE DESSERTS

Suggested tableside by server.

**FRENCH PRESS COFFEE 3.5 per person**

# REDS

## CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON – California 11/35  
JOSEPH CARR – Napa Valley 15/49  
FOLEY JOHNSON *ESTATE* – Rutherford 16/52  
FRANCISCAN – Monterey County 40  
ROTH *ESTATE* – Alexander Valley 40  
STARMONT – Napa Valley 44  
HEITZ – Napa Valley 58  
HONIG – Napa Valley 80  
CHALK HILL *ESTATE RED* – Chalk Hill 85  
KULETO *ESTATE* – Napa Valley 95  
GRGICH HILLS – Napa Valley 107  
LEWIS CELLARS – Napa Valley 110  
CAYMUS – Napa Valley 128  
PAUL HOBBS – Napa Valley 130  
REVANA – Napa Valley 182  
MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 200  
DIAMOND CREEK “RED ROCK TERRACE” – Napa Valley 210  
MERUS – Napa Valley 250

## MERLOT

THE VELVET DEVIL – Washington State 11/35  
MARKHAM – Napa Valley 15/49  
MINER *STAGECOACH VINEYARD* – Napa Valley 65  
PRIDE MOUNTAIN – Napa/Sonoma 100

## PINOT NOIR

ANGELS INK – Monterey, California 11/35  
ELOUAN – Oregon 13/42  
FLOWERS – Sonoma Coast 17/56  
MEIOMI – California 42  
ARGYLE – Willamette, Oregon 50  
THE FOUR GRACES – Willamette Valley 50  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 60  
GARY FARRELL – Russian River Valley 65  
DOMAINE SERENE “YAMHILL CUVEE” – Willamette Valley 85  
MERRY EDWARDS – Russian River Valley 95  
ARGYLE “NUTHOUSE” – Oregon 105  
ROCHIOLI *ESTATE* – Russian River 120

## ZINFANDEL

SEGHESIO – Sonoma 11/35  
ROSENBLUM “VINTNER’S CÚVEE” – California 30  
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 47  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 52

## OTHER INTERESTING REDS

DON NICANOR “NIETO SENETINER” MALBEC – Argentina 12/39  
THE FOOTBOLT SHIRAZ – McLaren Vale, Australia 12/39  
MATCHBOOK SYRAH – Dunnigan Hills 32  
VILLA ANTINORI “TOSCANA” – Tuscany, Italy 39  
STAGS’ LEAP PETITE SYRAH – Napa Valley 55  
THE PRISONER – California 70

# HANDCRAFTED MARTINIS \$14

### ‘21’ MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

### POMEGRANATE MARTINI

Ketel One Vodka: Pomegranate Juice : Orange Juice

### 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

Avión Silver Tequila : Pomegranate Juice

### CINDY’S LEMON DROP

Ketel One Citroen Vodka : Lemon Juice

### ENGLISH MARTINI

Plymouth English Gin : Cucumber : Fresh Mint

### THE SPARKLING ROSE

Corzo Silver Tequila : Grapefruit Bitters : Sparkling Wine

# WHITES

## CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 11/35  
MIONETTO PROSECCO – Treviso, DOC 11/35  
VEUVE CLICQUOT YELLOW LABEL – Reims, France 16/52  
GLORIA FERRER BLANC DE NOIRS – Carneros 40  
DUVAL–LEROY BRUT – Reims, France 65  
LAURENT PERRIER ULTRA BRUT – Reims, France 85

## CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley, Central Coast 12/39  
CHALK HILL – Russian River Valley 14/46  
ROMBAUER – Carneros, Napa Valley 16/52  
NEWTON “SKYSIDE” – Napa County 35  
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 40  
MER SOLEIL SILVER “UNOAKED” – California 42  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 50  
ZD – California 50  
CHATEAU MONTELENA – Napa Valley 55  
GARY FARRELL – Russian River Valley 55  
FERRARI–CARANO *RESERVE* – Carneros, Napa Valley 60  
WALTER HANSEL *ESTATE* – Russian River Valley 60  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70  
PATZ & HALL *DUTTON RANCH* – Russian River Valley 75  
CAKEBREAD CELLARS – Napa Valley 80  
PALMAZ – Napa Valley 80  
FLOWERS – Sonoma Coast 85  
ZD *RESERVE* – Carneros 110

## SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 11/35  
HONIG – Napa Valley 13/42  
PASCAL JOLIVET – Sancerre, France 14/46  
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 42  
CAKEBREAD CELLARS – Napa Valley 55  
MERRY EDWARDS – Russian River Valley 65

## OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ – Willamette Valley 11/35  
CLEAN SLATE RIESLING – Germany 11/35  
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 10/32  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/42  
CONUNDRUM WHITE TABLE WINE – California 40  
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50

## DESSERT SELECTIONS

DOW’S 10 YEAR TAWNY PORT – Portugal 9/~  
GRAHAM’S ‘SIX GRAPES’ PORT – Portugal 9/~

To expedite service, we open our wine at the pub, unless otherwise requested.  
Some wines may contain sulfites.

**J. ALEXANDER’S**  
RESTAURANT

# HANDCRAFTED COCKTAILS

### THE “CAPONE” 12

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

### KENTUCKY OLD FASHIONED 12

Bulleit Whiskey : Angostura Bitters : Regans’ Orange Bitters

### THE (770) 12

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

### ELITE MARGARITA 12

Avión Silver Tequila : Grand Marnier : Orange Juice : Lime Juice : Salt

### KNICKERBOCKER 12

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

### LEMON DROP MOJITO 10

Wheatley Vodka : St~Germain : Pineapple Juice : Mint

### DOPPELGÄNGER 12

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

### VODKA MULE 10

Tito’s Vodka : Fever Tree Ginger Beer

*Olives and Candied Cherries by Filthy Food.*