

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 15

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

FIRE-GRILLED ARTICHOKES Seasoned with herb butter. With rémoulade 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

THE WEDGE Iceberg, bacon, tomatoes and bleu cheese 13

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 18

THAI KAI SALAD Chicken, artisan mixed 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 & SMALL PLATES

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

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

OLD FASHIONED CHEESEBURGER* 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 23

HYDE PARK Grilled chicken breast topped with Monterey Jack 17

DOWN HOME CHICKEN SANDWICH Grilled chicken breast, Plum Creek bbq sauce and bacon, topped with Monterey Jack 18

FRESH FISH SANDWICH Cut fresh daily with french fries MKT

FISH TACOS Daily fish selections, deep fried, avocado, 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 44

NEW YORK STRIP* Aged beef with NYO mac & cheese 44

FILET MIGNON WITH BÉARNAISE* Center cut, baked potato 44

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

SEAFOOD

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

GRILLED SALMON* Fresh cold water salmon 31

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

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

SPECIALTIES

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes (LA) 23

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and Southern cole slaw 24

RAFFAELE'S OLD WORLD LASAGNA Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend 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 ~ 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.

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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

JOSEPH CARR – Paso Robles 14/46
FOLEY JOHNSON ESTATE – Napa Valley 16/52
AUSTIN HOPE – Paso Robles 18/60
STARMONT – Napa Valley 50
HONIG – Napa Valley 70
SEQUOIA GROVE – Napa Valley 75
FAUST – Napa Valley 80
CLOS PEGASE – Napa Valley 80
CHALK HILL ESTATE RED – Chalk Hill 105
GROTH – Oakville, Napa Valley 110
KULETO ESTATE – Napa Valley 110
MINER FAMILY – Oakville, Napa Valley 115
PALMAZ CEDAR KNOLL VINEYARD – Napa Valley 120
LANCASTER ESTATE – Alexander Valley 140
CAYMUS – Napa Valley 160
SILVER OAK – Napa Valley 165
GRGICH HILLS ESTATE – Napa Valley 165
SEBASTIANI “CHERRY BLOCK” – Sonoma County 180
MERUS – Napa Valley 225

MERLOT

THE VELVET DEVIL – Washington State 12/39
MARKHAM – Napa Valley 14/46
DUCKHORN – Napa Valley 78

PINOT NOIR

ANGELS INK – Monterey, California 11/35
THE FOUR GRACES – Willamette Valley 12/39
ELOUAN – Oregon 13/42
ELK COVE – Willamette Valley 42
MEIOMI – California 44
REX HILL – Willamette Coast 54
GARY FARRELL – Russian River Valley 65
FLOWERS – Sonoma Coast 68
SIDURI ROSELLA’S VINEYARD – Santa Lucia Highlands 82
BELLE GLOS LAS ALTURAS LANE – Sta. Lucia Highlands 85
PAPAPIETRO PERRY – Russian River Valley 90
FLOWERS SEA VIEW RIDGE VINEYARD – Sonoma Coast 110

ZINFANDEL

KLINKER BRICK – Lodi 12/39
SEGHESIO – Sonoma County 54
FROG’S LEAP – Napa Valley 56
ROMBAUER – Carneros, Napa Valley 64
RIDGE GEYSERVILLE – Sonoma County 68

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

HANDCRAFTED COCKTAILS

MIDNIGHT MARGARITA 12
Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

TRUE GRIT 12
Duke Bourbon : Angostura Bitters : Turbinado Sugar : Candied Cherry

THE “CAPONE” 12
Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

KNICKERBOCKER 12
Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

DOPPELGÄNGER 12
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

VODKA MULE 10
Wheatley Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 12
Bulleit Whiskey : Angostura Bitters : Regans’ Orange Bitters

CITRUS MOJITO 10
Bacardi Limón Rum : Turbinado Sugar : Mint : Fever Tree Club Soda

Olives and Candied Cherries by Filthy Food.

RED WINES CONTINUED...

OTHER INTERESTING REDS

DON NICANOR *BARREL SELECT* “NIETO SENETINER” MALBEC – Mendoza, Argentina 14/46
MEYER FAMILY CELLARS SYRAH – Yorkville Highlands 14/46
THE PRISONER – Napa Valley 19/63
TILIA MALBEC–SYRAH – Argentina 35
ROTH “HERITAGE” – Sonoma County 65
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 68
ABSTRACT *BY ORIN SWIFT* – California 78
CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH – California 85
SHAFER TD–9 – Napa Valley 100

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 11/35
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/42
VEUVE CLICQUOT YELLOW LABEL – Reims, France 20/67
GLORIA FERRER BLANC DE NOIRS – Carneros 40
SCHRAMSBERG BLANC DE BLANCS – California 65
ROEDERER BRUT PREMIER – Reims, France 100
TAITTINGER BRUT LA FRANCAISE – Reims, France 105

CHARDONNAY

J LOHR ARROYO VISTA VINEYARD – Monterey County 13/42
CHALK HILL – Russian River Valley 14/46
ROMBAUER – Carneros, Napa Valley 18/60
WENTE “MORNING FOG” – San Francisco Bay 34
CATENA – Mendoza, Argentina 44
STARMONT – Carneros, Napa Valley 46
MER SOLEIL SILVER “UNOAKED” – Monterey 46
CLOS PEGASE *MITSUOKO’S VINEYARD* – Carneros 48
RAMEY – Russian River Valley 55
FERRARI–CARANO *TRÈ TERRE* – Russian River Valley 60
GARY FARRELL – Russian River Valley 64
PATZ & HALL *DUTTON RANCH* – Russian River Valley 74
CAKEBREAD CELLARS – Napa Valley 75
THE PRISONER – Carneros 75
CHALK HILL ESTATE BOTTLED – Chalk Hill 85
FAR NIENTE – Napa Valley 96
LEWIS CELLARS – Napa Valley 100

SAUVIGNON BLANC

VAVASOUR – Awatere Valley, New Zealand 11/35
HONIG – Napa Valley 14/46
CAKEBREAD CELLARS – Napa Valley 16/52
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 45
TWO MEY – Napa/Sonoma County 48
PASCAL JOLIVET – Sancerre, France 62

OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ – Willamette Valley 13/42
DR. LOOSEN “DR. L” RIESLING – Germany 11/35
SCHLOSS VOLLARDS RIESLING – Germany 13/42
FERRARI–CARANO PINOT GRIGIO – Sonoma County 11/35
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/42
AIX ROSÉ – AOP Coteaux d’Aix-en-Provence 46
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50

HANDCRAFTED MARTINIS \$14

THE SPARKLING ROSE

Corazón 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

Square One Vodka : St–Germain : Grapefruit Juice : Sparkling Wine

RED–HEADED RITA

Corazón Blanco Tequila : Pomegranate Juice

CINDY’S LEMON DROP

Ketel One Citroen Vodka : Lemon Juice

ENGLISH MARTINI

Plymouth English Gin : Cucumber : Fresh Mint

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