

STARTERS & SUSHI

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 15

CALIFORNIA ROLL Crab salad, asparagus, sesame, avocado, chives, red pepper 12

SPICY TUNA ROLL* Ahi tuna, cucumber, jicama, avocado, sesame, unagi sauce, Sriracha mayonnaise 16

STEAK ROLLS With Chimichurri sauce and spicy Ranch dressing 19

AVOCADO BOMB* Hawaiian tuna, crab salad, thinly sliced avocado, unagi sauce and Sriracha mayonnaise with tortilla chips 19

SALADS

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

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 12

REDWOOD SALAD Rotisserie chicken, pecans, avocado, tomatoes, 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 22

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 16

OLD FASHIONED CHEESEBURGER* Toasted egg washed bun served all the way with Tillamook cheddar 17

FRENCH DIP* Thinly sliced roasted prime rib on a toasted baguette with creamy horseradish 21

HYDE PARK Grilled chicken breast topped with Monterey Jack 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* A French Brasserie style steak with garlic, served with french fries 33

FILET KABOB* Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 35

STEAK MAUI* Marinated ribeye with smashed potatoes 45

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

FILET MIGNON WITH BÉARNAISE* Center cut, baked potato 45

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with smashed potatoes 39

SPECIALTIES

TODAY'S FEATURED FISH We offer a wide selection of fresh paneed 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 31

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 22

GRILLED PORK TENDERLOIN* Cured in-house with Thai "Bang Bang" sauce and smashed potatoes 24

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.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 11/37

FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 15/51

THREE RIVERS – Columbia Valley 42

FRANCISCAN – Napa Valley 45

STARMONT – Napa Valley 50

JOSEPH CARR – Napa Valley 52

HONIG – Napa Valley 65

SILVERADO – Napa Valley 70

CHALK HILL *ESTATE RED* – Chalk Hill 100

CAYMUS – Napa Valley 120

LANCASTER *ESTATE* – Alexander Valley 130

PAUL HOBBS – Napa Valley 135

CAYMUS SPECIAL SELECTION – Napa Valley 250

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/37

MARKHAM – Napa Valley 46

DUCKHORN VINEYARDS – Napa Valley 70

PINOT NOIR

LUCKY STAR – California 10/34

ANGELS INK – Monterey, California 12/41

ELOUAN – Oregon 13/44

ARGYLE – Willamette Valley 45

WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 48

MEIOMI – California 50

GARY FARRELL – Russian River Valley 65

ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 80

FLOWERS – Sonoma Coast 85

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 10/34

JOEL GOTT – California 40

SALDO – California 50

OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 11/37

ABSTRACT *BY ORIN SWIFT RED BLEND* – California 12/41

TILIA MALBEC/SYRAH – Mendoza, Argentina 35

YANGARRA *ESTATE SHIRAZ* – South Australia 45

8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 60

THE PRISONER – California 75

QUINTESSA MERITAGE – Rutherford 165

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 : Lemon Juice

OUT OF TIME

Buffalo Trace Single Barrel Whiskey : Honey Syrup

Black Cherry Jam : Angostura Bitters

POMEGRANATE MARTINI

Ketel One Vodka : Pomegranate Juice : Orange Juice

MARTINI AU CHOCOLAT

Grey Goose Vodka : Godiva Dark Chocolate Liqueur : French Vanilla Cream

Olives and Candied Cherries by Filthy Food.

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 11/34

LUMINORE *BY LA MARCA PROSECCO* – Valdobbiadene, Italy 12/41

MUMM NAPA CUVÉE M – Napa Valley 40

TAITTINGER – Á Reims, France 90

POL ROGER *RESERVE* – Epernay, France 100

CHARDONNAY

ST. FRANCIS – Sonoma County 11/37

CHALK HILL – Russian River Valley 14/48

FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 35

SEBASTIANI – North Coast 38

CHATEAU STE. MICHELLE – Columbia Valley 40

WENTE *RIVA RANCH* – Arroyo Seco, Monterey 45

FERRARI-CARANO *RESERVE* – Carneros, Napa Valley 50

FRANK FAMILY – Carneros 55

WALTER HANSEL – Russian River Valley 65

CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75

FLOWERS – Sonoma Coast 80

CAKEBREAD CELLARS – Napa Valley 85

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 10/34

HONIG – Napa Valley 13/44

CHASING VENUS – Marlborough, New Zealand 30

FERRARI-CARANO FUMÉ BLANC – Sonoma County 38

CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 45

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes De Provence 12/41

CHATEAU STE. MICHELLE RIESLING – Columbia Valley 10/34

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 12/41

DESSERT SELECTIONS

FONSECA BIN 27 *375 ML BOTTLE* – Portugal 40

J. ALEXANDER'S
RESTAURANT

HANDCRAFTED COCKTAILS

THE OUTLIER 12

Buffalo Trace Single Barrel Whiskey : Sugar Cubes

Peychaud’s Bitters : Lemon Bitters

THE (614) 12

Bulleit Rye Bourbon : Bittermens Bitters : Fever Tree Ginger Beer

ELITE MARGARITA 12

El Mayor Tequila : Grand Marnier : Lime Juice

KNICKERBOCKER 12

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

LEMON DROP MOJITO 10

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

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

Knob Creek Whiskey : Angostura Bitters : Regans’ Orange Bitters

VANILLA SKY 10

Stoli Vanil : Crème de Violette : Lemon Juice : Fever Tree Club Soda