

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 15

MR. JACK'S CRISPY CHICKEN Buttermilk hand-breaded tenders 15

STEAK ROLLS Finished with jalapeño ranch dressing 17

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 16

SUSHI

NIGIRI PLATE* Fresh salmon and Hawaiian ahi tuna, with mounded sushi rice 18

CALIFORNIA ROLL Crab salad, asparagus, sesame, avocado, chives, red pepper 15

CRUNCHY SHRIMP ROLL Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, Sriracha mayonnaise 15

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

RAINBOW ROLL* Seared ahi tuna, shrimp, avocado, unagi sauce, Sriracha mayonnaise 18

TUNA STACK* Hawaiian tuna, crab salad, avocado, Sriracha and unagi sauce, with tortilla chips 18

SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK RANCH, KIAWAH ISLAND, WHITE WINE VINAIGRETTE, CILANTRO VINAIGRETTE.

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

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 12

ALEX'S OR CAESAR SALAD WITH SOUP 18

CYPRESS SALAD Crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheddar cheese and buttermilk ranch dressing 18

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

SHRIMP LOUIE SALAD Jumbo shrimp, avocado, tomato, iceberg boat and Kiawah Island dressing 21

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

BURGERS & SANDWICHES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ADD PIMENTO CHEESE - \$1.00

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

OLD FASHIONED CHEESEBURGER* With Tillamook cheddar served all the way 16

FRENCH DIP* Sliced Prime Rib, baguette and horseradish served au jus 21

HYDE PARK Grilled chicken breast topped with Monterey Jack 16

COUNTRY CLUB Ham, turkey, Monterey Jack and cheddar cheese, bacon and mayonnaise 16

FRESH FISH SANDWICH Cut fresh daily with french fries 20

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MÂÎTRE D' BUTTER. 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 31

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

STEAK MAUI* Marinated ribeye with smashed potatoes 43

FILET MIGNON WITH BÉARNAISE* Center cut. Served with smashed potatoes 42

PRIME RIB SANDWICH* Served with french fries, au jus 27

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with smashed potatoes 36

SPECIALTIES

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

AHI TUNA FILET* With wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 31

GRILLED SALMON* Fresh cold water salmon. Served with orzo & wild rice MKT

EMERALD COAST SHRIMP Battered and fried Gulf shrimp served with french fries and cole slaw 26

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and Southern cole slaw 23

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

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

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and Southern cole slaw 31

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Orzo & Wild Rice ~ Broccoli ~ Smashed Potatoes

Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Seasonal Vegetable

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3.5 per person

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

THREE RIVERS – Columbia Valley 13/42
JOSEPH CARR – Napa Valley 16/52
FOLEY JOHNSON *ESTATE* – Napa Valley 17/56
ROTH “HERITAGE” – Sonoma County 44
STARMONT – Napa Valley 48
ROTH *ESTATE* – Alexander Valley 50
LIONS DE BATAILLEY PAUILLAC – Bordeaux, France 65
HONIG – Napa Valley 65
NEYERS *NEYERS RANCH* – Napa Valley 100
CHALK HILL *ESTATE RED* – Chalk Hill AVA 105
KULETO *ESTATE* – Napa Valley 110
LANCASTER *ESTATE* – Alexander Valley 130
LEWIS CELLARS – Napa Valley 150
ALTVS – Coombsville, Napa Valley 160
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 165
PAUL HOBBS – Napa Valley 200
CHATEAU MONTELENA – Napa Valley 205
SILVER OAK – Napa Valley 230
MERUS – Napa Valley 275
DIAMOND CREEK *VOLCANIC HILL* – Napa Valley 275

MERLOT

THE VELVET DEVIL – Washington State 11/35
FERRARI-CARANO – Sonoma County 12/39
TEXTBOOK – Napa Valley 40
DUCKHORN – Napa Valley 70

PINOT NOIR

ANGELS INK – Monterey, California 11/35
ELOUAN – Oregon 13/42
CHALK HILL – Sonoma Coast 15/49
JOSEPH FAIVELEY – Burgundy, France 16/52
THE FOUR GRACES – Willamette Valley 47
CHALONE *ESTATE* – Chalone AVA 70
LUCIA – Santa Lucia Highlands 75
FLOWERS – Sonoma Coast 65
BIG TABLE FARM – Willamette Valley 95
JOSEPH FAIVELEY – Gevrey-Chambertin – Burgundy, France 110
ROCHIOLI *ESTATE* – Russian River Valley 120

ZINFANDEL

NOVY – Russian River Valley 15/49
FROG’S LEAP – Rutherford, Napa Valley 16/52
GIRARD “OLD VINE” – Napa Valley 40
GREEN AND RED *TIP TOP VINEYARD* – Napa Valley 50
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 60

OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 11/35
SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia 13/42
INDIA INK *BY KULETO* – Napa County 14/46
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 56
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ – Australia 85

HANDCRAFTED COCKTAILS

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

ELDERFLOWER MOJITO 10
Bacardi Light Rum : St-Germain : Fresh Mint

THE (919) 12
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer

ELITE MARGARITA 12
El Mayor Blanco Tequila : Grand Marnier : Lime Juice

KNICKERBOCKER 12
Knob Creek Bourbon : Angostura Bitters : Candied Cherry

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

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.

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 11/35
SCHARFFENBERGER BRUT ROSÉ – Anderson Valley 12/39
LOUIS ROEDERER BRUT PREMIER – Á Reims, France 80
DUVAL-LEROY BRUT – Vertus, France 85
POL ROGER RESERVE – Epernay, France 110

CHARDONNAY

CHALK HILL – Sonoma Coast 13/42
NEWTON “SKYSIDE” – North Coast 14/46
FRANK FAMILY – Carneros 15/49
ROMBAUER – Carneros 16/52
WENTE “MORNING FOG” – San Francisco Bay 35
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 38
CHALONE *ESTATE* – Chalone AVA 42
FERRARI-CARANO – Sonoma County 45
GARY FARRELL – Russian River Valley 60
ZD – Carneros 65
CAKEBREAD CELLARS – Napa Valley 65
PATZ & HALL *DUTTON RANCH* – Russian River Valley 70
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 78
FLOWERS – Sonoma Coast 80
LEWIS CELLARS – Napa Valley 85
PINE RIDGE *CARNEROS COLLINES VINEYARD* – Napa Valley 90
RAMEY – Russian River Valley 95
PLUMPJACK *RESERVE* – Napa Valley 100
KISTLER *SONOMA MOUNTAIN* – Sonoma County 105

SAUVIGNON BLANC

ELIZABETH SPENCER “SPECIAL CÚVEE” – Mendocino 12/39
CRAGGY RANGE *TE MUNA ROAD VINEYARD* –
Martinborough, New Zealand 13/42
HONIG – Napa Valley 35
CAKEBREAD CELLARS – Napa Valley 50

OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ – Willamette Valley 12/39
CHATEAU STE. MICHELLE RIESLING – Columbia Valley 11/35
PICCINI PINOT GRIGIO – IGT delle Venezie 10/32
VOLRATZ RIESLING – Rhinegau, Germany 36
THE FOUR GRACES PINOT GRIS – Willamette Valley 36
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 42

DESSERT SELECTIONS

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

Tastings of our wines by the glass are available. Please ask your server.

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

J. ALEXANDER’S®
R E S T A U R A N T

HANDCRAFTED MARTINIS \$14

PEAR MARTINI
Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger

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

‘21’ MANHATTAN
Bulleit Rye Whiskey : Sweet Vermouth : Bitters

MANDARIN BLOSSOM
Hangar 1 Mandarin Blossom Vodka : Triple Sec : Fresh Orange Juice

THE DUKE
Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

FLEUR-DE-LIS
Rain 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