

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 12

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 14

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

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 17

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

SALADS

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

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan (add roasted chicken +6) 12

THAI KAI SALAD Artisan greens, roasted chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce 17

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 18

ROASTED CHICKEN SALAD Crumbled feta cheese, olives, tomatoes and roasted chicken with white wine vinaigrette 17

ASIAN AHI TUNA SALAD* Seared rare with artisan greens, wasabi in a cilantro vinaigrette 22

BURGERS, SANDWICHES & TACOS

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

VEGGIE BURGER House-made recipe with fresh beets, black beans and brown rice, with a ginger soy glaze and Monterey Jack 15

OLD FASHIONED CHEESEBURGER* With Tillamook cheddar 16

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 16

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles and ranch dressing 17

STEAK TACOS* Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 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 31

NEW YORK STRIP* Aged beef with NYO mac & cheese 42

STEAK MAUI* Marinated ribeye with smashed potatoes 42

FILET MIGNON* Center cut, baked potato 42

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

SPECIALTIES

TODAY'S FEATURED FISH A wide selection of fresh panéed or hardwood-grilled fresh seafood MKT

AHI TUNA FILET* Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 30

GRILLED SALMON* Fresh cold water salmon 28

PECAN ENCRUSTED TROUT Pan-fried and finished with a Fallot Dijon mustard sauce. With cole slaw 27

ROASTED 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 23

ROASTED PORK CHOP Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 31

RAFFAELE'S OLD WORLD LASAGNA Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend 22

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 ~ Daily Vegetable

Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3.5 per person

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON – California 11/37
CHATEAU STE. MICHELLE “INDIAN WELLS” – Columbia Valley 12/41
QUILT – Napa Valley 15/51
AUSTIN HOPE – Paso Robles 16/54
STARMONT – North Coast 50
FOLEY JOHNSON *ESTATE* – Napa Valley 52
ELIZABETH SPENCER – Napa Valley 65
HONIG – Napa Valley 72
HALL – Napa Valley 75
FAUST – Napa Valley 90
SEQUOIA GROVE – Napa Valley 90
PAPILLON *BY ORIN SWIFT* – Napa Valley 110
CAYMUS – Napa Valley 130
CADE *ESTATE* – Howell Mountain 150
PAUL HOBBS *NATHAN COOMBS VINEYARD* – Napa Valley 165
SILVER OAK – Alexander Valley 180
SHAFER “ONE POINT FIVE” – Napa Valley, Stags Leap District 185

MERLOT

THE VELVET DEVIL – Washington State 11/37
FERRARI-CARANO – Sonoma 13/44
MARKHAM – Napa Valley 45
NORTHSTAR – Columbia Valley, Washington 60
DUCKHORN – Napa Valley 80

PINOT NOIR

ANGELS INK – Monterey, California 12/41
ELOUAN – Oregon 13/44
BÖEN – Russian River Valley 14/48
BELLE GLOS “BALADE” – Santa Rita Hills 15/51
ARGYLE – Oregon 45
THE FOUR GRACES – Willamette Valley 48
ETUDE *GRACE BENOIST RANCH* – Carneros 65
SLANDER *BY ORIN SWIFT* – California 70
BELLE GLOS *CLARK AND TELEPHONE* – Russian River Valley 75
PENNER-ASH – Willamette Valley 85
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 86
FLOWERS – Sonoma Coast 90
BREWER-CLIFTON *MACHADO* – Sta. Rita Hills 95
MERRY EDWARDS – Russian River Valley 98

ZINFANDEL

KLINKER BRICK “OLD VINE” – Lodi 13/44
SEGHESIO – Sonoma County 14/48
SALDO – California 50
HARTFORD – Russian River Valley 60
RIDGE *LYTTON SPRINGS* – Sonoma County 80

OTHER INTERESTING REDS

ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 12/41
SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 13/44
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 17/58
THE PRISONER – California 18/62
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –
Suisun Valley, California 50
ABSTRACT *BY ORIN SWIFT* – Napa, California 60
SHAFER TD-9™ – Napa Valley 95

HANDCRAFTED MARTINIS \$15

CUCUMBER MARTINI

Hendrick’s Gin : Dry Vermouth : Fresh Cucumber

HAVANA

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

FLEUR-DE-LIS

Tito’s Vodka : St-Germain : Grapefruit Juice : Sparkling Wine

RED-HEADED RITA

El Mayor Blanco Tequila : Pomegranate Juice

OUT OF TIME MANHATTAN

Elijah Craig Bourbon : Honey Syrup : Angostura Bitters : Black Cherry Jam

CINDY’S LEMON DROP

Ketel One Vodka : Fresh Lemon Juice

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 10/34
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 12/41
LUMINORE *BY LA MARCA PROSECCO* – Valdobbiadene, Italy 13/44
MUMM BRUT PRESTIGE – Napa Valley 45
LOUIS ROEDERER BRUT PREMIER – Á Reims, France 80
LAURENT-PERRIER BRUT “LA CUVÉE” – France 95
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 110

CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley, San Francisco Bay 11/37
CHALK HILL – Russian River Valley 12/41
THE PRISONER – Carneros 15/51
ROMBAUER – Carneros 16/54
ST. FRANCIS – Sonoma County 40
FERRARI-CARANO *TRÉ TERRE* – Russian River Valley 45
FRANK FAMILY – Carneros 51
GARY FARRELL – Russian River Valley 55
PATZ & HALL *DUTTON RANCH* – Russian River Valley 65
ZD – California 70
FLOWERS – Sonoma Coast 70
PAUL HOBBS – Russian River Valley 80
CAKEBREAD CELLARS – Napa Valley 85
PLUMPJACK – Napa Valley 90
FAR NIENTE *ESTATE BOTTLED* – Napa Valley 95

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 11/37
FERRARI-CARANO FUMÉ BLANC – Sonoma County 12/41
HONIG – Napa Valley 13/44
ELIZABETH SPENCER – Mendocino 35
TWOMEY CELLARS – North Coast, California 40
CAKEBREAD CELLARS – Napa Valley 52

OTHER WHITES & ROSÉ

CHATEAU “M DE MINUTY” ROSÉ – Côtes de Provence 13/44
DR. LOOSEN “DR. L” RIESLING – Germany 11/37
SCHLOSS VOLLRADS RIESLING – Rheingau, Germany 12/41
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 11/37
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/44

DESSERT SELECTIONS

FONSECA BIN 27 – Portugal 9/~
TAYLOR FLADGATE 10 YR TAWNY PORT – Portugal 10/~

HANDCRAFTED COCKTAILS

WHALE FLOWER 12

Gray Whale Gin : St-Germain : Grapefruit Juice : Fever Tree Club Soda

THE MATADOR 13

El Mayor Blanco Tequila : Honey Syrup : Lime Zest : Fresh Lime Juice

GIN & GINGER 13

Hendrick’s Gin : Domaine De Canton Ginger : Sparkling Wine

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

DOG DAY AFTERNOON 12

Tito’s Vodka : Sauvignon Blanc : Grapefruit Juice
Lemon : Mint Flower

DOPPELGÄNGER 13

Old Forester Bourbon : Disaronno : Fever Tree Ginger Ale

MODERN MULE 12

Wheatley Vodka : St-Germain : Fever Tree Ginger Beer

MIDNIGHT MARGARITA 13

Casamigos Reposado Tequila : Cointreau
Black Cherry Jam : Pink Himalayan Salt

Olives and Candied Cherries by Filthy Food.

J. ALEXANDER'S
RESTAURANT