

## SOUPS & STARTERS

CHICKEN PASTA SOUP 7

MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 14

FIRE-GRILLED ARTICHOKEs – Seasoned with herb butter, served with rémoulade 14

SMOKED SALMON DIP – Smoked in-house 14

## SALADS

ALEX'S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons 10

ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 10

GRILLED CHICKEN SALAD – Tortilla strips, feta cheese, olives, tomatoes with white wine vinaigrette 17

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

ASIAN AHI TUNA SALAD\* – Seared rare with field greens, wasabi in a cilantro vinaigrette 20

## BURGERS, SANDWICHES & SMALL PLATES

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

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

OLD FASHIONED CHEESEBURGER\* – Certified Angus Beef® with Tillamook cheddar 15

STEAK BURGER\* – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 16

FRENCH DIP\* – Sliced Prime Rib, baguette and horseradish 19

HYDE PARK – Grilled chicken breast topped with Monterey Jack 15

## STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

STEAK 'N' FRIES\* – A French Brasserie style steak with garlic, Maître d' butter and french fries 29

STEAK BRAZZO\* – Marinated pieces of filet mignon in a wild mushroom Madeira sauce with "Smashed Potatoes" 29

STEAK MAUI\* – Marinated ribeye with "Smashed Potatoes" 39

NEW YORK STRIP\* – Aged Certified Angus Beef® with NYO mac & cheese 38

FILET MIGNON\* – Center cut, baked potato 39

SLOW ROASTED PRIME RIB\* – Aged Mid-Western beef served au jus with "Smashed Potatoes" 33

## SPECIALTIES

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

GRILLED SALMON\* – Fresh cold water salmon 26

AHI TUNA FILET\* – Topped with wasabi mayonnaise. Served with "Smashed Potatoes," tomatoes and a Toro dipping sauce 30

CILANTRO SHRIMP – Black Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 25

CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) ☉

ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with "Smashed Potatoes" 20

MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 21

RATTLESNAKE PASTA – Southwestern spices, peppers and chicken 20

BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 29

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 5

## 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. PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.

WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED 'MEDIUM WELL' OR ABOVE.

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

SEBASTIANI – Alexander Valley 12/39\*  
THREE RIVERS – Columbia Valley 14/46\*  
JOSEPH CARR – Napa Valley 15/49  
STARMONT – Napa Valley 45  
ROTH *ESTATE* – Sonoma County 48\*  
MT. VEEDER – Napa Valley 60  
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 70\*  
JOSEPH PHELPS – Napa Valley 75  
FERRARI-CARANO – Alexander Valley 80  
CHALK HILL *ESTATE RED* – Chalk Hill 85\*  
GROTH – Oakville, Napa Valley 85  
FRANK FAMILY – Napa Valley 90  
RIDGE *ESTATE* – Santa Cruz 100  
RAMEY – Napa Valley 105  
BURLY – Napa Valley 110  
FAUST – Napa Valley 115  
CAYMUS – Napa Valley 120  
KULETO *ESTATE* – Napa Valley 125\*  
LANCASTER *ESTATE* – Alexander Valley 150\*  
NICKEL & NICKEL *SULLENGER VINEYARD* –  
Oakville, Napa Valley 160  
SEBASTIANI “CHERRY BLOCK” – Sonoma County 180\*

### MERLOT

THE VELVET DEVIL – Washington State 9/28  
WENTE “SANDSTONE” –  
Livermore Valley/San Francisco Bay 11/35  
CHATEAU ST. JEAN – California 34  
FERRARI-CARANO – Sonoma County 40  
MARKHAM – Napa Valley 40  
GRGICH – Napa Valley 65  
DUCKHORN – Napa Valley 90

### PINOT NOIR

LUCKY STAR – California 9/28  
ELOUAN – Oregon 13/42  
FLOWERS – Sonoma Coast 17/56  
MEIOMI – California 42  
CHALK HILL – Sonoma Coast 45\*  
CHALONE *ESTATE* – Chalone AVA 45\*  
THE FOUR GRACES – Willamette Valley 50\*  
TWO SISTERS *LINDSAY’S VINEYARD* – Sta. Rita Hills 50\*  
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 55\*  
PENNER-ASH – Willamette Valley 55  
DOMAINE DROUHIN Dundee Hills – Oregon 62  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 65\*  
GARY FARRELL – Russian River Valley 65  
FRANK FAMILY – Carneros 72  
MORGAN *DOUBLE L VINEYARD* – Santa Lucia Highlands 80  
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 90  
FLOWERS *SEA VIEW RIDGE* – Sonoma Coast 90

### ZINFANDEL

ROSENBLUM “VINTNER’S CUVÉE” – California 11/35  
KLINKER BRICK “OLD VINE” –  
Lodi, Mokelumne River AVA 12/39  
FROG’S LEAP – Rutherford, Napa Valley 50  
HENDRY BLOCK 7 & 22 – Napa Valley 65  
RIDGE *GEYSERVILLE* – Sonoma County 70

### OTHER INTERESTING REDS

SHOOFLY SHIRAZ – South Australia 10/32  
YANGARRA *ESTATE SHIRAZ* –  
McLaren Vale, South Australia 10/32  
TRAPICHE “BROQUEL” MALBEC –  
Mendoza, Argentina 11/35  
SKY SIDE RED BLEND – North Coast 13/42  
DON NICANOR “NIETO SENETINER” MALBEC –  
Argentina 40\*  
THE PRISONER – Napa Valley 60

## WHITES

### CHAMPAGNE & SPARKLING

DOMAINE CHANDON BRUT – California 11/34  
GLORIA FERRER BLANC DE NOIR –  
Sonoma County 40  
LOUIS ROEDERER BRUT PREMIER –  
Reims, France 70  
TAITTINGER BRUT – Reims, France 95

### CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley 9/28  
STARMONT – Carneros 13/42  
CHALK HILL – Sonoma Coast 14/46\*  
CHATEAU STE. MICHELLE – Columbia Valley 30  
CATENA – Mendoza, Argentina 35  
CHALONE *ESTATE* – Chalone AVA 40\*  
CLOS PEGASE *MITSUKO’S VINEYARD* – Carneros 40  
LINCOURT “STEEL” – Sta. Rita Hills 40\*  
SKYSIDE – NORTH COAST 40  
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 42\*  
MER SOLEIL “SILVER” UNOAKED –  
Monterey County 42  
MATANZAS CREEK – Sonoma 45  
GARY FARRELL – Russian River Valley 50  
ROMBAUER – CARNEROS 58  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 60\*  
PATZ & HALL – Sonoma Coast 60  
TWO SISTERS *COURTNEY’S VINEYARD* –  
Sta. Rita Hills 60\*  
FERRARI-CARANO *RESERVE* –  
Napa Valley, Carneros 65  
CAKEBREAD CELLARS – Napa Valley 68  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70\*  
CHATEAU MONTELENA – Napa Valley 72  
LEWIS CELLARS – Russian River Valley 75  
PAUL HOBBS – Russian River Valley 90

### SAUVIGNON BLANC & FUMÉ BLANC

CLIFFORD BAY – New Zealand 10/32\*  
HONIG – Napa Valley 12/39  
NOBILO – Marlborough, New Zealand 30  
ROTH *ESTATE* – Alexander Valley 30\*  
FERRARI-CARANO FUMÉ BLANC –  
Sonoma County 38  
GROTH – Napa Valley 40  
CRAGGY RANGE *TE MUNA ROAD VINEYARD* –  
Martinborough, New Zealand 42  
CAKEBREAD CELLARS – Napa Valley 57

### OTHER WHITES & ROSE

CHATEAU VAL-JOANIS ROSÉ –  
Côtes du Luberon 9/28\*  
CLEAN SLATE RIESLING – Mosel, Germany 10/32  
RUDI WIEST “HOOKED” RIESLING –  
Mosel, Germany 11/35  
CAPOSALDO PINOT GRIGIO – Italy 10/32  
TRAMIN PINOT GRIGIO – Alto Adige, Italy 35  
THE FOUR GRACES PINOT GRIS –  
Willamette Valley 35\*  
SCHLOSS VOLLRADS RIESLING –  
Rhinegau, Germany 35  
CONUNDRUM WHITE TABLE WINE – California 40  
SANTA MARGHERITA PINOT GRIGIO – Italy 45

### DESSERT SELECTIONS

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

**J. ALEXANDER’S**  
RESTAURANT

## HANDCRAFTED COCKTAILS

### THE "CAPONE" 12

Bulleit Rye Whiskey : Fernet Branca  
Angostura Bitters

### ELDERFLOWER MOJITO 9

Bacardi Light Rum : St~Germain : Fresh Mint

### THE (419) 12

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

### THAI MARGARITA 12

El Mayor Tequila : St~Germain : Fresh Basil

### KNICKERBOCKER 12

Maker's Mark Bourbon : Angostura Bitters  
Luxardo Cherry

### THE SPARKLING ROSE 12

Avion Silver Tequila : Grapefruit Bitters  
Sparkling Wine

### DOPPELGÄNGER 12

Maker's Mark Bourbon : Disaronno  
Luxardo Cherry : Fever Tree Ginger Ale

### MOSCOW MULE 9

Tito's Vodka : Fever Tree Ginger Beer

### KENTUCKY OLD FASHIONED 12

Bulleit Whiskey : Angostura Bitters  
Regan's Orange Bitters

### VANILLA SKY 9

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

## HANDCRAFTED MARTINIS \$14

### HALF PAST THREE

Wheatley Vodka : Green Tea : Clover Honey Syrup

### '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  
Grey Goose Vodka

### FLEUR-DE-LIS

Prairie Vodka : St~Germain : Grapefruit Juice  
Sparkling Wine

### RED-HEADED RITA

El Mayor Blanco Tequila : Pomegranate Juice

### CINDY'S LEMON DROP

Ketel One Citroen Vodka : Lemon Juice

### ENGLISH MARTINI

Plymouth English Gin : Cucumber : Fresh Mint

### POMEGRANATE MARTINI

Ketel One Vodka : Pomegranate Juice : Orange Juice

### ESPRESSO MARTINI

Stolichnaya Vanil Vodka : Espresso : Kahlúa  
Bailey's Irish Cream

### MARTINI AU CHOCOLAT

Grey Goose Vodka : Godiva White Chocolate Liqueur  
French Vanilla