

## SOUPS & STARTERS

CHICKEN PASTA SOUP 7

DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 11

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

MR. JACK'S CRISPY CHICKEN – Hand-breaded tenders, served with french fries 16

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

EMERALD COAST SHRIMP – Battered and fried Gulf shrimp 19

## 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 19

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

ASIAN AHI TUNA SALAD – Seared rare with field greens, wasabi in a cilantro vinaigrette 21

## BURGERS & SANDWICHES

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

VEGGIE BURGER – Made in-house. Topped with 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 16

FRENCH DIP\* – Sliced Prime Rib, baguette and horseradish 20

SHRIMP PO BOY – Seasoned crispy shrimp with lettuce, pickle, tomato and rémoulade 18

HYDE PARK – Grilled chicken breast topped with Monterey Jack 16

CRISPY FISH SANDWICH – Cut fresh daily with pickles, lettuce and Kiawah Island Dressing 17

PRIME RIB SANDWICH\* – Served with french fries, au jus 22

## TACOS PLATTERS

SHRIMP – Crispy shrimp, cabbage, red peppers, chives and Thai “Bang Bang” sauce 17

FISH – Daily fish selections, deep fried, avocado, jalapeño ranch 17

## 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, served with french fries 28

STEAK MAUI\* – Marinated ribeye with smashed potatoes 38

FILET MIGNON WITH BÉARNAISE\* – Center cut. Served with a loaded baked potato 38

NEW YORK STRIP\* – Aged beef with NYO mac & cheese 38

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 every day ☉

FRESH DAILY FISH WITH CZARINA SAUCE – Served over rice with a classic New Orleans cream-based sauce ☉

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

EMERALD COAST SHRIMP – Battered and fried Gulf shrimp served with french fries and cole slaw 25

CAROLINA CRAB CAKES – 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

GRILLED PORK TENDERLOIN – Cured in-house with Thai “Bang Bang” Sauce with smashed potatoes 23

BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 30

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 7

## SIDE ITEMS

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

Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Kale Side Salad

## 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.

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 10/32  
ST. FRANCIS – Sonoma County 14/46  
FOLEY JOHNSON *ESTATE* – Napa Valley 16/52\*  
FRANCISCAN – Napa County 44  
JOSEPH CARR – Napa Valley 45  
SEBASTIANI – Alexander Valley 45\*  
STARMONT – Napa Valley 45  
MT. VEEDER – Napa Valley 55  
SILVERADO – Napa Valley 58  
CLOS PEGASE – Napa Valley 65  
CHALK HILL *ESTATE RED* – Chalk Hill 80\*  
GROTH – Oakville, Napa Valley 80  
KULETO *ESTATE* – Napa Valley 80\*  
LANCASTER *ESTATE* – Alexander Valley 100\*  
GRGICH HILLS *ESTATE* – Napa Valley 110  
CAYMUS – Napa Valley 115  
BLUEPRINT *LAIL VINEYARDS* – Napa Valley 130  
MINER FAMILY – Oakville, Napa Valley 130  
MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 170  
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 170\*  
SILVER OAK – Napa Valley 175  
MERUS – Napa Valley 245\*

### MERLOT

THE VELVET DEVIL – Washington State 11/35  
DUCKHORN – Napa Valley 15/49  
MARKHAM – Napa Valley 45  
FROG’S LEAP – Rutherford, Napa Valley 65  
PRIDE MOUNTAIN – Napa Valley 110

### PINOT NOIR

LUCKY STAR – California 10/32  
ELOUAN – Oregon 13/42  
ARGYLE – Willamette Valley 15/49  
LINCOURT *LINDSAY’S VINEYARD* – Sta. Rita Hills 40\*  
THE FOUR GRACES – Willamette Valley 40\*  
MEIOMI – California 42  
REX HILL – Willamette Valley 42  
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 42  
CHALONE *ESTATE* – Chalone AVA 44\*  
FOLEY – Sta. Rita Hills 48\*  
ARGYLE “NUTHOUSE” – Willamette Valley 75  
FLOWERS – Sonoma Coast 65  
GARY FARRELL – Russian River Valley 65  
DOMAINE SERENE “YAMHILL CÚVEE” – Willamette Valley 70  
SAINTSBURY *BROWN RANCH* – Carneros 75

### ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/35  
ROSENBULM *VINTNERS CÚVEE* – California 28  
RAVENSWOOD – Sonoma 35  
RIDGE *THREE VALLEYS* – Sonoma County 46  
CHATEAU MONTELENA – Napa Valley 58  
RIDGE *LYTTON SPRINGS* – Sonoma County 67

### OTHER INTERESTING REDS

SHOOFLY SHIRAZ – McLaren Vale, Australia 10/32  
BROQUEL MALBEC – Argentina 11/35  
THE PRISONER – Napa Valley 17/56  
E. GUIGAL *CÔTES-DU-RHÔNE* – France 34  
SKYSIDE RED BLEND – North Coast 35  
STAGS’ LEAP WINERY *PETITE SYRAH* – Napa Valley 56  
NEWTON “THE PUZZLE” – Napa Valley 145  
QUINTESSA RED TABLE WINE – Rutherford 195

### HANDCRAFTED COCKTAILS

THE “CAPONE” – Bulleit Rye Whiskey 12  
ELDERFLOWER MOJITO – Bayou Rum 9  
THE (225) – Bulleit Rye Whiskey 12  
THAI MARGARITA – El Mayor Tequila 12  
KNICKERBOCKER – Angel’s Envy Bourbon 12  
THE SPARKLING ROSE – Corzo Tequila 12  
DOPPELGÄNGER – Angel’s Envy Bourbon 12  
MOSCOW MULE – Tito’s Vodka 9

## WHITES

### CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 11/35  
GLORIA FERRER BLANC DE NOIRS – Carneros 45  
SCHRAMSBERG BLANC DE BLANC – Napa Valley 58  
TAITTINGER “BRUT LA FRANCAISE” – Reims, France 75

### CHARDONNAY

WENTE – San Francisco Bay 11/35  
STARMONT – Napa Valley 13/42  
ROMBAUER – Carneros 16/52  
LINCOURT “STEEL” – Sta. Rita Hills 36\*  
CATENA – Argentina 40  
J. LOHR – *ARROYO VISTA VINEYARD* – Monterey 40  
CHALONE *ESTATE* – Chalone AVA 42\*  
NEWTON “SKYSIDE” – Sonoma County 42  
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 44  
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 45\*  
MER SOLEIL “SILVER” – Monterey, California 45  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 50\*  
GARY FARRELL – Russian River Valley 50  
CAKEBREAD CELLARS – Napa Valley 65  
FLOWERS – Sonoma Coast 65  
PATZ & HALL *DUTTON RANCH* – Russian River Valley 65  
ZD – Carneros 65  
GRGICH HILLS *ESTATE* – Napa Valley 69  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 80\*  
LEWIS CELLARS – Sonoma 85  
FAR NIENTE – Napa Valley 100  
PAUL HOBBS – Sonoma County 100

### SAUVIGNON BLANC

CLIFFORD BAY – New Zealand 10/32\*  
HONIG – Napa Valley 13/42  
CRAGGY RANGE *TE MUNA ROAD VINEYARD* –  
Martinborough, New Zealand 38  
CHALK HILL *ESTATE* – Chalk Hill 40\*  
CAKEBREAD CELLARS – Napa Valley 48

### OTHER WHITES & ROSÉ

CHATEAU VAL–JOANIS ROSÉ – AOP Luberon 11/35\*  
SAINT M RIESLING – Germany 10/32  
SCHLOSS VOLLARDS RIESLING – Germany 10/32  
THE FOUR GRACES PINOT GRIS –  
Willamette Valley 11/35\*  
MARCO FELLUGA PINOT GRIGIO – Italy 13/42  
CLEAN SLATE RIESLING – Germany 30  
CONUNDRUM WHITE TABLE WINE – California 40  
SANTA MARGHERITA PINOT GRIGIO –  
Alto Adige, Italy 45

### DESSERT SELECTIONS

FONSECA ‘BIN 27’ PORT 3 oz. – Portugal 6/~

TO EXPEDITE SERVICE, WE OPEN OUR WINE AT THE PUB, UNLESS OTHERWISE REQUESTED.

\*CWC

**J. ALEXANDER’S**  
RESTAURANT

### HANDCRAFTED MARTINIS

HALF PAST THREE – Wheatley Vodka 14  
‘21’ MANHATTAN – Bulleit Rye Whiskey 14  
PEAR MARTINI – Grey Goose La Poire 14  
THE DUKE – Bombay Sapphire Gin  
or Belvedere Vodka 14  
FLEUR-DE-LIS – Square One Vodka 14  
RED-HEADED RITA – El Mayor Tequila 14  
CINDY’S LEMON DROP – Ketel One Citroen 14  
ENGLISH MARTINI – Plymouth English Gin 14