

## SOUPS & STARTERS

CHICKEN PASTA SOUP 7

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

FIRE-GRILLED ARTICHOKE – Seasoned with herb butter. With rémoulade 14

AVOCADO BOMB\* – Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado with tortilla chips 19

## SALADS

ALEX'S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons 11

ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 11

GRILLED CHICKEN SALAD – Feta cheese, olives, tomatoes with white wine vinaigrette 18

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

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 & 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 – With Tillamook cheddar 17

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

FRENCH DIP – Sliced Prime Rib, baguette and horseradish 22

HYDE PARK – Grilled chicken breast topped with Monterey Jack 16

## 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 26

NEW YORK STRIP – Aged beef with NYO mac & cheese 40

STEAK MAUI – Marinated ribeye with smashed potatoes 40

FILET MIGNON WITH BÉARNAISE – Center cut, baked potato 41

SLOW ROASTED PRIME RIB – Aged Mid-Western beef served au jus with smashed potatoes 31 Extra cut 39

## SPECIALTIES

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

GRILLED SALMON – Fresh cold water salmon 27

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

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 23

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 29

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 7 SPLIT PLATE CHARGE 3

## SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Daily Vegetable

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

## HOUSEMADE DESSERTS

Suggested tableside by server.

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

JOSEPH CARR – Paso Robles 13/42  
MT. VEEDER – Napa Valley 15/49  
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 15/49\*  
THREE RIVERS – Columbia Valley 35\*  
CHAPPELLET “MOUNTAIN CUVÉE” – Napa Valley 45  
MONTES ALPHA – Colchagua Valley 45  
SEBASTIANI – Lake County/Sonoma Coast 45\*  
FRANCISCAN – Napa Valley 48  
STARMONT – Napa Valley 50  
ROTH *ESTATE* – Alexander Valley 52  
HONIG – Napa Valley 68  
KULETO *ESTATE* – Napa Valley 90\*  
LANCASTER *ESTATE* – Alexander Valley 90\*  
LANCASTER WINEMAKERS CUVÉE – Alexander Valley 90\*  
GROTH – Napa Valley 100  
CHALK HILL *ESTATE RED* – Chalk Hill 100\*  
ALTVS – Napa Valley 145\*  
NICKEL & NICKEL *C.C. RANCH* – Rutherford, Napa Valley 160  
DUNN VINEYARDS – Napa Valley 200  
MERUS – Napa Valley 225\*  
DIAMOND CREEK *VOLCANIC HILL* – Napa Valley 260

### MERLOT

THE VELVET DEVIL – Washington State 12/39  
MARKHAM – Napa Valley 14/46  
SANTA EMA *RESERVE* – Maipo Valley, Chile 35  
KEENAN – Napa Valley 68  
ROMBAUER – Carneros 70  
DUCKHORN – Napa Valley 80  
PRIDE MOUNTAIN – Napa Valley 105

### PINOT NOIR

LUCKY STAR – California 10/32  
ELOUAN – Oregon 13/42  
CHALK HILL – Sonoma Coast 14/46\*  
FLOWERS – Sonoma Coast 17/56  
ANGELINE *RESERVE* – Mendocino County 32  
LINCOURT *LINDSAY'S VINEYARD* – Sta. Rita Hills 40\*  
WILLAMETTE “WHOLE CLUSTER” – Willamette Valley 40  
THE FOUR GRACES – Willamette Valley 45\*  
CHALONE *ESTATE* – Chalone AVA 46\*  
ARGYLE – Willamette Valley 48  
MORGAN “CLONE 12” – Santa Lucia Highlands 58  
SAINTSBURY – Carneros 60  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 65\*  
GARY FARRELL – Russian River Valley 65  
TWO SISTERS *LINDSAY'S VINEYARD* – Sta. Rita Hills 90\*  
FLOWERS *SEA VIEW RIDGE* – Sonoma Coast 105

### ZINFANDEL

FOUR VINES “OLD VINE CUVÉE” – California 10/32  
FROG'S LEAP – Napa Valley 14/46  
RIDGE “THREE VALLEYS CUVÉE” – Sonoma County 40  
SEGHEISIO “OLD VINES” – Sonoma 45  
TURLEY *ESTATE* – Napa Valley 70

### OTHER INTERESTING REDS

BROQUEL MALBEC – Mendoza, Argentina 11/35  
DON NICANOR “NIETO SENETINER” MALBEC –  
Mendoza, Argentina 12/39\*  
THE PRISONER – Napa Valley 18/60  
SKYSIDE RED BLEND – North Coast 42  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 50  
ROTH “HERITAGE” – Sonoma County 60\*  
MOLLYDOOKER “BLUE EYED BOY” – Australia 85  
MINER “ORACLE” – Napa Valley 120

## WHITES

### CHAMPAGNE & SPARKLING

FRANCOIS MONTAND BLANC DE BLANC –  
France 11/35  
LUCIEN ALBRECHT BRUT ROSÉ –  
AOC Crémant d'Alsace 13/42\*  
VEUVE CLICQUOT “YELLOW LABEL” –  
Reims, France 16/52  
GLORIA FERRER BLANC DE NOIR – Carneros 42  
TAITTINGER BRUT NV – Reims, France 100

### CHARDONNAY

CHALONE *ESTATE* – Chalone AVA 11/35\*  
NEWTON “SKYSIDE” – North Coast 12/39  
CHALK HILL – Sonoma Coast 13/42\*  
FRANK FAMILY – Carneros 15/49  
WENTE “MORNING FOG” – San Francisco Bay 30  
GLEN CARLOU – South Africa 35  
CATENA – Mendoza, Argentina 37  
SEBASTIANI – North Coast 38\*  
LINCOURT *COURTNEY'S* – Sta. Rita Hills 40\*  
LINCOURT “STEEL” – Sta. Rita Hills 40\*  
CHATEAU STE. MICHELLE *CANOE RIDGE* –  
Horse Heaven Hills 44  
CLOS PEGASE *MITSUKO'S VINEYARD* – Napa Valley 45  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 48\*  
GARY FARRELL – Russian River Valley 57  
PINE RIDGE “DIJON CLONES” – Carneros 58  
ROMBAUER – Napa Valley 60  
PATZ & HALL *DUTTON RANCH* – Russian River Valley 65  
TWO SISTERS *COURTNEY'S VINEYARD* – Sta. Rita Hills 65\*  
CAKEBREAD – Napa Valley 68  
CHATEAU MONTELENA – Napa Valley 75  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 80\*  
HOLLYWOOD & VINE “2480” – Napa Valley 80  
PAHLMAYER – Napa Valley 120

### SAUVIGNON BLANC

CLIFFORD BAY – New Zealand 10/32\*  
HONIG – Napa Valley 13/42  
CRAGGY RANGE *TE MUNA ROAD* –  
Martinborough, New Zealand 14/46  
SEBASTIANI – Sonoma County 27\*  
ROTH *ESTATE* – Sonoma County 34\*  
ST. SUPREY *ESTATE* – Napa Valley 60

### OTHER WHITES & ROSÉ

AIX ROSÉ – AOP Coteaux d'Aix-en-Provence 12/39  
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/46  
CLEAN SLATE RIESLING – Germany 11/35  
SCHLOSS VOLLRADS RIESLING –  
Rheingau, Germany 13/42  
CIELO PINOT GRIGIO – Delle Venezie, Italy 10/32  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/42  
FOUR GRACES PINOT GRIS – Willamette Valley 12/39\*  
CONUNDRUM WHITE TABLE WINE – California 48  
SANTA MARGHERITA PINOT GRIGIO –  
Alto Adige, Italy 50

### DESSERT SELECTIONS

DOWS VINTAGE PORT 375 ML BOTTLE – Portugal 13/42

**J. ALEXANDER'S**  
RESTAURANT

\* CWC  
To expedite service, we open wine at the pub, unless otherwise requested.  
Some wines may contain sulfites.

## HANDCRAFTED COCKTAILS

### THE "CAPONE" 12

Bulleit Rye Whiskey : Fernet Branca  
Angostura Bitters

### ELDERFLOWER MOJITO 9

Prichard's Rum : St~Germain : Fresh Mint

### THE (561) 12

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

### THAI MARGARITA 12

El Mayor Tequila : St~Germain : Fresh Basil

### LEMON DROP MOJITO 9

Wheatly Vodka : St~Germain : Mint  
Pineapple Juice

### KNICKERBOCKER 12

Angel's Envy Bourbon : Angostura Bitters  
Candied Cherry

### THE SPARKLING ROSE 12

Corzo Tequila : Grapefruit Bitters : Sparkling Wine

### DOPPELGÄNGER 12

Angel's Envy Bourbon : Disaronno  
Candied 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

## 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  
Belvedere Vodka

### FLEUR-DE-LIS

Tito's 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