

SOUPS & STARTERS

CHEF'S DAILY SOUP 7

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

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

RAFFAELE'S OLD WORLD LASAGNA – Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend 19

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

HOUSEMADE DESSERTS

Suggested tableside by server.

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

BROQUEL MALBEC – Argentina 11/35
SHINAS *ESTATE “THE GUILTY” SHIRAZ* –
Victoria, Australia 12/39
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 VOLLRADS 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