

## 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 15

CALAMARI – Seasoned, breaded and deep fried with marinara sauce 18

AVOCADO BOMB – Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado with tortilla chips 18

## 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, tomatoes, bacon, cheese, croutons and ranch dressing 18

THAI KAI SALAD – Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce 17

SHRIMP LOUIE SALAD – Jumbo gulf shrimp, avocado, tomato, iceberg boat, pine nuts and Kiawah Island dressing 19

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 – With Tillamook cheddar 17

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

STEAK BRAZZO – Marinated pieces of filet mignon in a wild mushroom Madeira sauce with smashed potatoes 31

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 and roasted on the bone, served au jus with smashed potatoes 39

## SPECIALTIES

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

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

GRILLED SALMON – Fresh cold water salmon 27

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  
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 14/46  
MT. VEEDER – Napa Valley 15/49  
ROTH *ESTATE* – Alexander Valley 15/49\*  
THREE RIVERS – Columbia Valley 35\*  
SEBASTIANI – Alexander Valley 45\*  
STARMONT – Napa Valley 45  
FRANCISCAN – Napa County 48  
HONIG – Napa Valley 68  
SEQUOIA GROVE – Rutherford, Napa Valley 80  
KULETO *ESTATE* – Napa Valley 90\*  
LANCASTER WINEMAKER'S CUVÉE – Alexander Valley 90  
CHALK HILL *ESTATE RED* – Chalk Hill 100\*  
GROTH – Oakville, Napa Valley 100  
CAKEBREAD CELLARS – Napa Valley 115  
HEITZ CELLARS – Napa Valley 122  
LANCASTER *ESTATE* – Alexander Valley 125\*  
ALTVS – Napa Valley 145 \*  
CADE *HOWELL MOUNTAIN* – Napa Valley 160  
SEBASTIANI "CHERRY BLOCK" – Sonoma Valley 160\*  
GRGICH HILLS *ESTATE* – Napa Valley 165  
DUNN VINEYARDS – Napa Valley 200  
SILVER OAK – Napa Valley 200  
MERUS – Napa Valley 225\*

## MERLOT

THE VELVET DEVIL – Washington State 11/35  
MARKHAM – Napa Valley 13/42  
CHATEAU STE. MICHELLE – Columbia Valley 40  
KEENAN – Napa Valley 68  
ROMBAUER – Carneros 70

## PINOT NOIR

LUCKY STAR – California 10/32  
ELOUAN – Oregon 13/42  
CHALK HILL – Sonoma Coast 13/42\*  
FLOWERS – Sonoma Coast 16/52  
BELLE GLOS *CLARK & TELEPHONE* – Santa Barbara County 17/56  
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 40\*  
THE FOUR GRACES – Willamette Valley 42\*  
CHALONE *ESTATE* – Chalone AVA 46\*  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 65\*  
GARY FARRELL – Russian River Valley 65  
ARGYLE "NUTHOUSE" – Eola-Amity Hills, Oregon 75  
CLOUDY BAY – New Zealand 80  
TWO SISTERS *LINDSAY'S VINEYARD* – Sta. Rita Hills 90\*  
PAPAPIETRO PERRY – Russian River Valley 96  
FLOWERS *SEA VIEW RIDGE* – Sonoma Coast 120  
KOSTA BROWNE – Santa Lucia Highlands 130  
ROCHIOLI *ESTATE* – Russian River Valley 145

## ZINFANDEL

FROG'S LEAP – Napa Valley 14/46  
SEGHESSIO – Sonoma County 15/49  
STORYBOOK *MOUNTAIN VINEYARDS* –  
Napa Estate, Mayacams Range 65

## OTHER INTERESTING REDS

YANGARRA *ESTATE SHIRAZ* – McLaren Vale, South Australia 10/32  
BROQUEL MALBEC – Mendoza, Argentina 10/32  
DON NICANOR "NIETO SENETINER" MALBEC –  
Mendoza, Argentina 11/35\*  
E. GUIGAL CÔTES DU RHÔNE SYRAH BLEND – France 11/35  
THR PRISONER – Napa Valley 18/60  
SKYSIDE RED BLEND – North Coast 48  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 50  
STAGS' LEAP PETITE SYRAH – Napa Valley 54  
ROTH "HERITAGE" – Sonoma County 60\*

# WHITES

## CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 10/32  
LUCIEN ALBRECHT BRUT ROSÉ –  
AOC Crémant d'Alsace 12/39\*  
VEUVE CLICQUOT "YELLOW LABEL" –  
Reims, France 16/52

GLORIA FERRER BLANC DE NOIR – Carneros 45  
POL ROGER RESERVE – Epernay, France 95  
TAITTINGER BRUT NV – Reims, France 100

## CHARDONNAY

ST. FRANCIS – Sonoma County 12/39  
CHALK HILL – Sonoma Coast 13/42\*  
FRANK FAMILY – Carneros 16/52  
CATENA – Mendoza, Argentina 37  
CHATEAU STE. MICHELLE – Columbia Valley 40  
SKYSIDE – North Coast 40  
CLOS PEGASE *MITSUKO'S VINEYARD* – Napa Valley 45  
MER SOLEIL SILVER "UNOAKED" – Monterey County 45  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 48\*  
MATANZAS CREEK – Alexander Valley 48  
GARY FARRELL – Russian River Valley 57  
PINE RIDGE "DIJON CLONES" –  
Carneros, Napa Valley 58  
ZD – California 60  
RAMEY – Russian River Valley 65  
TWO SISTERS *COURTNEY'S VINEYARD* – Sta. Rita Hills 65\*  
CAKEBREAD CELLARS – Napa Valley 68  
SHEA WINE CELLARS – Willamette Valley 70  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75\*  
FLOWERS – Sonoma Coast 75  
PATZ & HALL *DUTTON RANCH* – Russian River Valley 85  
LEWIS CELLARS – Napa Valley 90  
PAUL HOBBS – Russian River Valley 95

## SAUVIGNON BLANC

CLIFFORD BAY – New Zealand 10/32\*  
HONIG – Napa Valley 12/39  
CRAGGY RANGE *TE MUNA ROAD* –  
Marlborough, New Zealand 14/46  
SEBASTIANI – North Coast 30\*  
ROTH *ESTATE* – Sonoma County 35\*  
GIESEN – Marlborough, New Zealand 38  
SILVERADO *MILLER RANCH* – Napa Valley 50  
CAKEBREAD CELLARS – Napa Valley 45

## OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ – Willamette Valley 11/35\*  
FIRESTONE RIESLING – Santa Barbara County 10/32\*  
CIELO PINOT GRIGIO – Delle Venezie, Italy 9/28  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/42  
THE FOUR GRACES PINOT GRIS –  
Willamette Valley 12/39\*  
KING ESTATE PINOT GRIS – Willamette Valley 35

## DESSERT SELECTIONS

FONSECA 'BIN 27' PORT 3 OZ. POUR – Portugal 8/~

**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

### THE (561) 12

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

### 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

## 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  
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