

STARTERS

CHICKEN PASTA SOUP 7

SPINACH CON QUESO Served with pico de gallo and tortilla chips 13

FIRE-GRILLED ARTICHOKEs With rémoulade 13

CALAMARI Seasoned, breaded and deep-fried with marinara sauce 17

SUSHI

CALIFORNIA ROLL 12

RAINBOW ROLL* 13

SPICY TUNA ROLL* 13

CRUNCHY SHRIMP ROLL 14

AVOCADO BOMB* 15

SALADS

In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, White Wine Vinaigrette, Cilantro Vinaigrette.

ALEX'S SALAD With bacon, cheese, tomatoes, cucumbers and rustic croutons 10

ORIGINAL CAESAR SALAD Grated Reggiano parmesan, rustic croutons (add rotisserie chicken +6, add salmon +7) 10

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 17

THAI KAI SALAD Grilled chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 17

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

BURGERS, SANDWICHES & ETC.

We grind fresh chuck daily for our hand-pattied burgers.

VEGGIE BURGER Made in-house. Served all the way with Monterey Jack 14

OLD FASHIONED CHEESEBURGER* Served all the way with aged Tillamook cheddar 15

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

FRENCH DIP* Sliced Prime Rib, soft baguette, creamy horseradish, served au jus 19

STEAK TACOS* Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 15

STEAKS & PRIME RIB

Steaks finished with Maitre d' butter. All of our steaks and prime rib are Certified Angus Beef.®

STEAK 'N' FRIES* A French Brasserie style steak with garlic, served with fries 24

FILET MIGNON WITH BÉARNAISE* 10 oz. Center cut, loaded baked potato 36

NEW YORK STRIP* 16 oz. Aged beef with NYO mac & cheese 38

SLOW ROASTED PRIME RIB* Aged and roasted on the bone, served au jus with smashed potatoes 36

ENTRÉES

TODAY'S FRESH FISH We offer a selection of panéed, pan-roasted, or hardwood grilled seafood Q

JUMBO FRIED SHRIMP French fries, cole slaw, cocktail and remoulade sauces 28

AHI TUNA FILET* Wasabi mayonnaise. Served with smashed potatoes, tomatoes, and a Toro dipping sauce 31

CAROLINA CRAB CAKES Jumbo lump crab meat, chili mayonnaise and Fallot mustard sauce.

French fries and cole slaw (LA) Q

GRILLED SALMON* Fresh cold water, Norwegian salmon with orzo and wild rice 26

ROTISSERIE CHICKEN Special herb blend with smashed potatoes and a chicken demi-glace 22

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and cole slaw 20

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, french fries and Southern cole slaw 29

SIDES & SMALL PLATES 6

French Fries | Southern Cole Slaw | Broccoli with Lemon and Reggiano | Orzo & Wild Rice

Smashed Potatoes | Loaded Baked Potato | Not Your Ordinary Mac & Cheese | Seasonal Vegetable

Alex's Salad to accompany your entrée 7

*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. We do not recommend and will not guarantee any meat ordered 'medium well' or above. All ingredients are not listed, please make us aware of any food allergies.

REDS

CABERNET SAUVIGNON

- GRAYSON CELLARS – California 11/35
SEBASTIANI – Sonoma County 13/42
FOLEY JOHNSON ESTATE –
Rutherford, Napa Valley 17/56
ROTH ESTATE – Alexander Valley 55
CHÂTEAU GAUDIN PAUILLAC – Bordeaux, France 65
HONIG – Napa Valley 80
MINER FAMILY – Napa Valley 90
MOUNT VEEDER – Napa Valley 90
PALMAZ CEDAR KNOLL VINEYARD – Napa Valley 100
CHALK HILL ESTATE RED – Chalk Hill 120
NICKEL & NICKEL BRANDING IRON VINEYARD –
Oakville, Napa Valley 185
SILVER OAK – Napa Valley 185
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 230
CHAPPELLET PRITCHARD HILL – Napa Valley 310
DIAMOND CREEK VOLCANIC HILL – Napa Valley 325
SHAFER HILLSIDE SELECT – Stags Leap District 425

MERLOT

- THE VELVET DEVIL – Washington State 13/42
FERRARI-CARANO – Sonoma County 14/46
ROTH ESTATE – Sonoma County 48
MARKHAM – Napa Valley 50
DUCKHORN – Napa Valley 90

PINOT NOIR

- LUCKY STAR – California 11/35
ELOUAN – Oregon 13/42
CHALK HILL – Sonoma Coast 16/52
MOMMESSIN LA CLÉ SAINT-PIERRE – Bourgogne 40
MEIOMI – California 50
LINCOURT RANCHO SANTA ROSA – Sta. Rita Hills 50
CHALONE ESTATE – Chalone AVA 65
THE FOUR GRACES – Willamette Valley 65
TRIONE VINEYARDS RIVER ROAD RANCH –
Russian River Valley 75
DOMAINE SERENE “YAMHILL CUVÉE” –
Willamette Valley 85
FLOWERS – Sonoma Coast 100
PENNER-ASH SHEA VINEYARD – Yamhill-Carlton 120
ROCHIOLI – Russian River Valley 130

ZINFANDEL

- JOEL GOTT – California 14/46
FROG'S LEAP – Napa Valley 16/52
SEBASTIANI – Sonoma County 42
SALDO – California 65
FRANK FAMILY – Napa Valley 75
RIDGE LYTTON SPRINGS – Dry Creek Valley 78

OTHER INTERESTING REDS

- THE SEEKER MALBEC – Mendoza, Argentina 11/35
8 YEARS IN THE DESERT BY ORIN SWIFT –
California 19/63
THE PRISONER RED BLEND – Napa Valley 20/67
MAS PICOSA GRENACHE MONTSANT TINTO –
Catalonia, Spain 45
CANTINE POVERO BAROLO “PRIORE” –
Piemonte, Italy 55
CARLO REVELLO E FIGLI BAROLO – Piemonte, Italy 65
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ –
McLaren Vale, South Australia 100
SHAFER TD-9 RED BLEND – Napa Valley 125
GAJA BARBARESCO – Piemonte, Italy 275

WHITES

CHAMPAGNE & SPARKLING

- DE PERRIERE BRUT ROSÉ – France 10/32
MIONETTO PROSECCO – Treviso DOC 12/39
GRUET BRUT – New Mexico 13/42
LUCIEN ALBRECHT BRUT ROSÉ –
AOC Crémant d'Alsace 13/42
VEUVE CLICQUOT YELLOW LABEL –
Reims, France 18/60
TAITTINGER – Reims, France 95
PERRIER-JOUËT GRAND BRUT –
Epernay, France 105
POL ROGER RESERVE – Epernay, France 105

CHARDONNAY

- ST. FRANCIS – Sonoma County 11/35
CHATEAU ST. JEAN –
North Coast, Sonoma County 13/42
RAMEY – Russian River Valley 16/52
ROTH ESTATE – Russian River Valley 45
CHALK HILL – Sonoma Coast 52
WENTE RIVA RANCH – Arroyo Seco, Monterey 55
MINER FAMILY – Napa Valley 58
WALTER HANSEL THE MEADOWS VINEYARD –
Russian River Valley 60
GARY FARRELL – Russian River Valley 68
ROMBAUER – Carneros 70
ZD – California 75
PATZ & HALL DUTTON RANCH –
Russian River Valley 82
FLOWERS – Sonoma Coast 90
CHALK HILL ESTATE BOTTLED –
Chalk Hill AVA 95
PLUMBJACK RESERVE – Napa Valley 105
KISTLER LES NOISETIERS – Sonoma Coast 120

SAUVIGNON BLANC

- CLIFFORD BAY –
Marlborough, New Zealand 11/35
ELIZABETH SPENCER – Mendocino 12/39
HONIG – Napa Valley 50
CHALK HILL ESTATE BOTTLED –
Chalk Hill AVA 55
CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

- THE FOUR GRACES ROSÉ –
Willamette Valley 13/42
FIRESTONE RIESLING FIRST ESTATE –
Santa Barbara County 12/39
CIELO PINOT GRIGIO – IGT Delle Venezie 9/28
MARCO FELLUGA PINOT GRIGIO –
Collio, Italy 14/46
PINE RIDGE CHENIN BLANC/VIOGNIER –
California 37
SCHLOSS VOLLRADS RIESLING –
Rhinegau, Germany 60
JJ PRÜM WEHLENER SONNENUHR SPÄTLESE
RIESLING – Mosel, Germany 65

DESSERT SELECTIONS

- FONSECA BIN 27 – Portugal 13/42

J. ALEXANDER'S
RESTAURANT

Tastings of our wines by the glass are available. Please ask your server.
To expedite service, we open wine at the pub, unless otherwise requested.

HANDCRAFTED COCKTAILS

The "Capone" 10

Bulleit Rye Whiskey : Fernet Branca
Angostura Bitters

Kentucky Old Fashioned 10

Bulleit Bourbon : Angostura Bitters
Regan's Orange Bitters

Citrus Mojito 9

Bacardi Limón Rum : Fresh Mint

Honeysuckle Sparkle 9

Sparkling Wine : Cointreau : Wildflower Honey

Doppelgänger 10

Angel's Envy Bourbon : Disaronno
Candied Cherry : Fever Tree Ginger Ale

Moscow Mule 9

Tito's Vodka : Fresh Lime : Fever Tree Ginger Beer

HANDCRAFTED MARTINIS \$ 14

The Duke

Classic Martini : Bombay Sapphire Gin or
Belvedere Vodka

'21' Manhattan

Knob Creek Rye : Sweet Vermouth : Bitters

Fleur-de-lis

Tito's Vodka : St~Germain : Grapefruit Juice
Sparkling Wine

Red-Headed Rita

El Jimador Silver Tequila : Pomegranate Juice

Cindy's Lemon Drop

Ketel One Citroen Vodka : Lemon Juice

English

Plymouth Gin : Cucumber : Fresh Mint