

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.

WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED 'MEDIUM WELL' OR ABOVE. PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES..

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

PROPER DRESS REQUIRED. GENTLEMEN, PLEASE REMOVE HATS AND CAPS.

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*
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
SEGHEGIO – 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
WALTER HANSEL *CAHILL LANE* – Russian River 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*
SCHLOSS VOLLRADS RIESLING –
Qualitätswein, Germany 13/42
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

Square One 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