

J. ALEXANDER'S®

RESTAURANT

STARTERS

PICO DE GALLO
SALSA & CHIPS – MADE IN-HOUSE4
MR. JACK'S CHICKEN FINGERS – HAND-BREADED, WITH FRENCH FRIES8
MEXICO CITY SPINACH CON QUESO – SERVED WITH TORTILLA CHIPS8

SOUPS

CHEF'S DAILY SOUP4
MONDAY
 RED BEAN
TUESDAY
 SAN ANTONIO TORTILLA
WEDNESDAY
 CHEF JIM'S GUMBO
THURSDAY
 MONTEREY MUSHROOM
FRIDAY
 BLACK BEAN
SATURDAY
 RED RIVER CHILI
SUNDAY
 BAKED POTATO
EVERYDAY
 CHICKEN PASTA

SIDE ITEMS

ORZO & WILD RICE3
 MAYTAG BLEU CHEESE COLE SLAW (MBC).....3
 SMASHED POTATOES3
 TEQUILABEANS*3
 FRENCH FRIES.....3
 NOT YOUR ORDINARY MAC & CHEESE.....3
 ONE POUND LOADED BAKED POTATO4
 DAILY VEGETABLE4

DESSERTS

ALL MADE IN THIS RESTAURANT
CARROT CAKE
 TOPPED WITH CREAM
 CHEESE ICING5
VERY BEST CHOCOLATE CAKE – HÄAGEN-DAZS®
 ICE CREAM AND HOT FUDGE6
KEY LIME PIE
 CLASSIC RECIPE.....7

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE ADULTS.
 PLEASE NO PIPE OR CIGAR SMOKING.
 CELL PHONES ON VIBRATE WOULD BE APPRECIATED.
 PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.
 *CERTAIN ITEMS ON OUR MENU CONTAIN ALCOHOL.
 WE SINCERELY APPRECIATE YOUR BUSINESS.



SALADS

OUR IN-HOUSE MADE SALAD DRESSINGS INCLUDE: HONEY DIJON, CREAMY BLEU CHEESE, CLASSIC RANCH, KIAWAH ISLAND, FRESH HERB VINAIGRETTE, CILANTRO VINAIGRETTE, WALNUT VINAIGRETTE.

ALEX'S SALAD – WITH BACON, CHEESE, GRAPE TOMATOES, CUCUMBERS AND CROUTONS.....7
ORIGINAL CAESAR SALAD – WITH CROUTONS AND REGGIANO PARMESAN.....8
FIELD GREENS SALAD – WONTONS AND ALMONDS IN A WALNUT VINAIGRETTE8
FAUCON SALAD – MIXED GREENS, BACON, BLEU CHEESE, EGG, CROUTONS WITH CREAMY BLEU CHEESE DRESSING8
CYPRESS SALAD – CHOPPED CHICKEN FINGERS, BACON, AND CHEESE10
GRILLED CHICKEN SALAD – FETA CHEESE, OLIVES, GRAPE TOMATOES WITH FRESH HERB VINAIGRETTE11
THAI KAI SALAD – CHICKEN, MIXED GREENS, PEANUTS TOSSED IN A CILANTRO VINAIGRETTE WITH THAI PEANUT SAUCE.....11
SOUP AND SALAD – WITH AN ALEX'S OR CAESAR SALAD10
ASIAN AHI TUNA SALAD – SEARED, RARE WITH FIELD GREENS IN A WASABI CILANTRO VINAIGRETTE15

BURGERS & SANDWICHES

WE GRIND FRESH *Certified Angus Beef*® CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. BURGERS ARE SERVED WITH LETTUCE, TOMATOES, RED ONIONS, PICKLE, MAYONNAISE AND MUSTARD. CHICKEN AND FISH SANDWICHES ARE SERVED WITH ALL OF THE ABOVE EXCEPT MUSTARD. SERVED WITH FRENCH FRIES UNLESS OTHERWISE NOTED.

VEGGIE BURGER – MADE IN-HOUSE WITH MONTEREY JACK7
OLD FASHIONED CHEESEBURGER – WITH TILLAMOOK CHEDDAR8
BACON SWISS BURGER – TOPPED WITH SWISS CHEESE AND BACON.....9
CHICKEN SALAD – OPEN FACE ON FOCACCIA BREAD WITH ORZO & WILD RICE10
HYDE PARK – GRILLED CHICKEN BREAST WITH MONTEREY JACK9
DOWNHOME CHICKEN – BARBECUE SAUCE, BACON AND MONTEREY JACK9
COUNTRY CLUB – HAM, TURKEY, TWO CHEESES, BACON AND MAYONNAISE10
FRESH FISH SANDWICH – CUT FRESH DAILY, WITH RÉMOULADE SAUCE12
FRENCH DIP – SLICED PRIME RIB, BAGUETTE AND HORSERADISH15

STEAKS & PRIME RIB

WE FINISH OUR STEAKS WITH MÂTRE D' BUTTER. ALL STEAKS ARE GRILLED OVER A LIVE HICKORY FIRE.

STEAK AND FRIES – 10 oz. *Certified Angus Beef*® STRIP STEAK, FRIES, MÂTRE D' BUTTER WITH GARLIC18
STEAK MAUI – 12 oz. MARINATED *Certified Angus Beef*®, "SMASHED POTATOES"20
NEW YORK STRIP – 16 oz. *Certified Angus Beef*® WITH NYO MAC & CHEESE.....26
FILET MIGNON – 10 oz. *Certified Angus Beef*® WITH BAKED POTATO24
PRIME RIB SANDWICH – 8 oz. *Certified Angus Beef*®, FRENCH FRIES, AU JUS16
AGED PRIME RIB – 12 oz. *Certified Angus Beef*® SERVED AU JUS WITH "SMASHED POTATOES".....19
 EXTRA THICK 16 oz. CUT...22

SPECIALTIES

ROTISSERIE CHICKEN – ONE-HALF CHICKEN ROASTED AND SEASONED WITH OUR SPECIAL HERB BLEND SERVED WITH "SMASHED POTATOES"13
MR. JACK'S CHICKEN FINGER PLATTER – SOUTH CAROLINA LOW COUNTRY RECIPE WITH FRENCH FRIES AND MBC COLE SLAW.....13
RATTLESNAKE PASTA – SOUTHWESTERN SPICES, PEPPERS AND CHICKEN13
GRILLED PORK TENDERLOIN – MAPLE CURED WITH "BANG BANG" SAUCE AND "SMASHED POTATOES"17
BARBECUE DANISH BABY BACK RIBS – SERVED WITH TEQUILA BEANS AND MBC COLE SLAW21
CILANTRO SHRIMP – BLACK TIGER SHRIMP WITH CILANTRO OIL AND CAJUN SPICES, SERVED WITH MBC COLE SLAW17
MISO GLAZED AHI TUNA FILET – SEARED RARE WITH "SMASHED POTATOES" AND OUR SEASONAL VEGETABLE24
GRILLED FISH – FRESH SELECTIONS DAILY. FILETED IN-HOUSE DAILYMKT.

◆
 ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE...4
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SPLIT PLATE CHARGE...3

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

GREAT WINES BY THE GLASS / BOTTLE

CHARDONNAY

BUTTERFIELD STATION – CALIFORNIA	6 / 21
ESTANCIA – MONTEREY	7 / 25
ST. FRANCIS – SONOMA COUNTY	8 / 28
LOUIS LATOUR GRAND ARDÈCHE – FRANCE	8 / 27
NEWTON – NAPA VALLEY	8 / 28
CATENA – AGRELO VINEYARD – ARGENTINA	8 / 30
MATANZAS CREEK – SONOMA COUNTY	9 / 35
STONESTREET – SONOMA COUNTY	10 / 36
FRANCISCAN – NAPA VALLEY	3 0
SILVERADO – NAPA VALLEY	3 5
CHATEAU ST. MICHELLE – CANOE RIDGE VINEYARD – WASHINGTON STATE	4 0
PINE RIDGE “DIJON CLONES” – CARNEROS	4 5
CHATEAU ST. JEAN – ROBERT YOUNG – ALEXANDER VALLEY	4 8
ZD – CALIFORNIA	5 0
MER SOLEIL – CENTRAL COAST	6 0
CHALK HILL – SONOMA	6 5
SHAFFER “RED SHOULDER RANCH” – NAPA VALLEY	6 6
PAUL HOBBS “RICHARD DINNER VINEYARD” – NAPA VALLEY	8 5

SAUVIGNON BLANC

SILVERADO – NAPA VALLEY	8 / 28
HONIG – NAPA VALLEY	8 / 28
VILLA MARIA – MARLBOROUGH	8 / 28
KIM CRAWFORD – NEW ZEALAND	9 / 35
CAKEBREAD – NAPA VALLEY	4 5

CHAMPAGNE AND SPARKLING

KENWOOD YULUPA – CALIFORNIA	7 / —
LOUIS ROEDERER BRUT PREMIER – FRANCE	5 6
TAITTINGER – FRANCE	8 5

OTHER WHITES

BERINGER ZINFANDEL – CALIFORNIA	6 / 22
RUDI WIEST RIESLING – RHEIN RIVER - GERMANY	6 / 23
MEZZA CORONA PINOT GRIGIO – ITALY	6 / 23
SANTA MARGHERITA PINOT GRIGIO – ITALY	11 / 39

CABERNET SAUVIGNON

COLUMBIA CREST – COLUMBIA VALLEY	6 / 22
ST. FRANCIS – SONOMA COUNTY	9 / 32
STONESTREET – ALEXANDER VALLEY	12 / 42
FRANCISCAN – NAPA VALLEY	12 / 42
ESTANCIA – PASO ROBLES	3 0
CHATEAU ST. JEAN – SONOMA	4 0
SILVERADO – NAPA VALLEY	4 5
CLOS PEGASE – NAPA VALLEY	4 9
MERRYVALE – NAPA VALLEY	5 1
STAG'S LEAP – NAPA VALLEY	6 0
GROTH – NAPA VALLEY – OAKVILLE	8 0
HEITZ – NAPA VALLEY – BELLA OAKS	8 5
FORMAN – NAPA VALLEY	9 0
PLUMPJACK – OAKVILLE – NAPA VALLEY	9 3
PAUL HOBBS – NAPA VALLEY	9 5
CAYMUS – NAPA VALLEY	10 0
HARTWELL – STAGS LEAP DISTRICT – NAPA VALLEY	14 0
SILVER OAK – NAPA VALLEY	18 0

MERLOT

SANTA RITA – CHILE	6 / 22
RED DIAMOND – WASHINGTON	7 / 26
FRANCIS COPPOLA “DIAMOND SERIES” – NAPA VALLEY	9 / 32
CHATEAU ST. MICHELLE – COLUMBIA VALLEY	9 / 33
ST. FRANCIS – SONOMA	3 2
MARKHAM – NAPA VALLEY	4 0
CHATEAU ST. JEAN – SONOMA	4 5
SHAFFER – NAPA VALLEY	6 0

PINOT NOIR

SEBASTIANI – SONOMA COAST	8 / 29
DAVID BRUCE – CENTRAL COAST	4 5
SIDURI – MUIRFIELD VINEYARD – WILLAMETTE VALLEY	7 0

ZINFANDEL

RODNEY STRONG “KNOTTY VINES” – SONOMA	8 / 29
RAVENSWOOD – SONOMA	9 / 33
RIDGE – LYTTON SPRINGS – SONOMA	4 5

OTHER INTERESTING REDS

E. GUIGAL COTES DU RHONE (SYRAH) – FRANCE	8 / 28
GREG NORMAN CABERNET / MERLOT – LIMESTONE COAST	8 / 29
GREG NORMAN ESTATES SHIRAZ – LIMESTONE COAST	8 / 29
FOPPIANO PETITE SIRAH – RUSSIAN RIVER	9 / 33
ESTANCIA MERITAGE – ALEXANDER VALLEY	4 8
FRANCISCAN MAGNIFICAT MERITAGE – NAPA VALLEY	5 8
QUINTESSA RED TABLE WINE – RUTHERFORD	1 5 0

PORT

GRAHAM'S SIX GRAPES – PORTUGAL	6 / —
DOW'S LATE BOTTLED VINTAGE '96 – PORTUGAL	7 / —

ALL BY THE GLASS WINE POURS ARE 7OZ. EXCEPT FOR PORTS. TO EXPEDITE SERVICE, WE OPEN OUR WINE AT THE PUB.

WE DO NOT TAKE ANY SHORTCUTS IN PRODUCT PREPARATION. PROVIDING YOU OUTSTANDING SERVICE, QUALITY FOOD AND GREAT VALUE IS OUR OBJECTIVE. A FEW OF THE THINGS WE DO ARE: MAKE OUR SOUPS FROM SCRATCH IN OUR KITCHEN. USE FEDERALLY INSPECTED U.S.D.C. APPROVED FISH HAND CUT IN OUR KITCHEN. MAKE OUR OWN SALAD DRESSINGS. HAND CUT AND TRIM OUR NEW YORK STRIP, FILET AND RIBEYE STEAKS IN OUR KITCHEN. USE COLD WATER, NORTH ATLANTIC SALMON. MAKE OUR PASTA SAUCES FROM SCRATCH DAILY IN OUR KITCHEN. POUR ONLY PREMIUM LIQUORS AS HOUSE BRANDS. MAKE ALL OF OUR DESSERTS IN OUR KITCHEN.

J. ALEXANDER'S
RESTAURANT

COCKTAILS

THE COSMOPOLITAN
ABSOLUT MANDRIN VODKA,
COINTREAU AND CRANBERRY
JUICE, SQUEEZED WITH
FRESH LIME.

MARTINI AU CHOCOLAT
BELVEDERE VODKA, GODIVA
CHOCOLATE LIQUEUR, AND
RICH FRENCH VANILLA
CREAM.

**THE GENERAL'S
MARTINI**

KETEL ONE VODKA OR
BOMBAY SAPPHIRE GIN,
VERMOUTH GARNISHED
WITH THREE SANTA
BARBARA OLIVES.

THE DIRTY MARTINI
A DIRTY GENERAL'S
MARTINI.

**CRAZY IVAN
BLOODY MARY**

TÛRI VODKA, TOMATO
JUICE AND SPICES
GARNISHED WITH A LIME.

MIMOSA COCKTAIL
FRESHLY SQUEEZED ORANGE
JUICE, SPARKLING WINE
AND COINTREAU

**KNOB CREEK
MANHATTAN**

KNOB CREEK BOURBON
AND SWEET VERMOUTH
FINISHED WITH A CHERRY

BEERS ON LINE

AMSTEL LIGHT

BASS ALE

GUINNESS

SIERRA NEVADA

BOTTLED BEER

BUDWEISER

BUD LIGHT

COORS LIGHT

MICHELOB LIGHT

MILLER LITE

ROLLING ROCK

NEWCASTLE BROWN ALE

CORONA

HEINEKEN

SHINER BOCK

HAAKE BECK
(NON-ALCOHOLIC)

ROBIN SPARKS
GENERAL MANAGER

MICHAEL INGRAM
EXECUTIVE CHEF

**STEPHEN
WROBLEWSKI**
MANAGER IN CHARGE
OF SERVICE

RL/RL CS