

SOUPS & STARTERS

- CHEF’S DAILY SOUP 9
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 16
- FIRE–GRILLED ARTICHOKEs Rémoulade (limited availability) 16
- TUNA POKE* Ahi tuna, soy sauce, sesame oil, red onions, avocado, sesame seeds, Roma Crunch lettuce 21

WOOD–FIRED PIZZAS

OUR DAILY HOUSE–MADE DOUGH IS RESTED FOR 3 DAYS AND COOKED IN AN ITALIAN WOOD–BURNING OVEN

- MARGHERITA San Marzano tomato sauce, fresh mozzarella, parmesan, basil 16
- ARTISAN SAUSAGE House-made panna sauce, fennel sausage, caramelized onions, scallions 17
- HOT HONEY San Marzano tomato sauce, pepperoni, sweet peppadew peppers 18
- WILD MUSHROOM House-made panna sauce, roasted garlic, parmesan, tarragon 17
- BBQ CHICKEN Roasted chicken, smoked gouda, caramelized onions, fresh mozzarella 18
- ITALIAN MEATS San Marzano tomato sauce, seasoned ground beef, bacon, fennel sausage and pepperoni 19

SALADS

ADD CHICKEN +8, SALMON OR SHRIMP +12

MADE–IN–HOUSE SALAD DRESSINGS: HONEY DIJON, BLEU CHEESE, RANCH, KIAWAH ISLAND, WHITE WINE VINAIGRETTE, CILANTRO VINAIGRETTE

- ALEX’S SALAD Bacon, cheddar cheese, tomatoes, carrots, cucumbers, rustic croutons, choice of dressing 14
- CAESAR SALAD Reggiano, rustic croutons 14
- THAI KAI CHICKEN SALAD* Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- CYPRESS SALAD* Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 19
- ORIGINAL GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 19
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 24

BURGERS & SANDWICHES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND–PATTIED BURGERS. SERVED WITH FRENCH FRIES.

- VEGGIE BURGER+ Made-in-house, brioche bun, Monterey Jack, served all the way, chilled orzo & wild rice 17
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 19
- FRENCH DIP* Thinly sliced beef, baguette, horseradish 25
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 18
- NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 18
- COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D’ BUTTER, EXCEPT FOR MARINATED STEAKS.

- STEAK ‘N’ FRIES* Aged Certified Angus Beef®, French brasserie style, maître d’ butter 36
- FILET KABOBS* Marinated filet medallions, hardwood-grilled vegetables, Louisiana rice 43
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 49
- STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 49
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 49
- SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 43

We do not recommend and will respectfully not guarantee any steak ordered medium well or above.

SEAFOOD & SPECIALTIES

- TODAY’S FEATURED SEAFOOD* A wide selection of fresh seafood with the Chef’s signature preparation MKT
- SEARED AHI TUNA** Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 34
- GRILLED SALMON** Faroe Islands cold water salmon, chilled orzo & wild rice 34 (lunch cut available until 4PM)
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (limited availability) MKT
- ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 24
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 24
- OLD WORLD LASAGNA House-made fennel sausage, marinara, creamy ricotta, mozzarella, parmesan 24
- PORK CHOP* Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 30
- BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, Southern coleslaw, French fries 33

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDE ITEMS

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice+ | Seasonal Vegetable

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

HOUSEMADE DESSERTS

Carrot Cake+ 11 | Very Best Chocolate Cake 13 | Key Lime Pie 12

Proudly serving Coca-Cola® products.

+CONTAINS NUTS. *THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES. ALTHOUGH WE MAKE EVERY EFFORT TO ACCOMMODATE DIETARY NEEDS, OUR KITCHENS HANDLE COMMON ALLERGENS AND CROSS-CONTACT MAY OCCUR. AN 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE; HOWEVER, GRATUITY IS AT YOUR DISCRETION. PROPER DRESS REQUIRED. HELPFUL DINING GUIDELINES AT JALEXANDERS.COM.

J. ALEXANDER’S®



ALLERGIES OR DIETARY NEEDS?
SCAN HERE



AJ/CG FRANK

HANDCRAFTED MARTINIS

- THE DUKE 17
- Ketel One Vodka or Hendrick’s Gin Classic Martini : Twist or Olives
- ‘21’ MANHATTAN 17
- Bulleit Rye : Sweet Vermouth : Angostura Bitters
- PEAR MARTINI 17
- Grey Goose La Poire Vodka : Domaine de Canton Ginger : Candied Ginger
- RED–HEADED RITA MARTINI 17
- Corazón Blanco Tequila : Cointreau : Pomegranate Juice
- CINDY’S LEMON DROP 17
- Ketel One Citroen Vodka : Lemon Juice
- VESPER 17
- Belvedere Vodka : Beefeater Gin : Lillet Blanc
- FLEUR–DE–LIS 17
- Tito’s Handmade Vodka : St~Germain : Grapefruit Juice : Gruet Sparkling Wine
- ESPRESSO MARTINI 17
- Absolut Vanilia : Espresso : Kahlúa : Baileys Irish Cream

Spirit substitutions for handcrafted martinis and cocktails may affect menu price.

WINES “WE” LOVE & DRINK

- ROMBAUER CHARDONNAY – Carneros 19/74
- HONIG SAUVIGNON BLANC – Napa Valley 14/54
- CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 13/50
- VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France 125
- ZD CHARDONNAY – California 82
- DAOU CABERNET SAUVIGNON – Paso Robles 15/58
- ARGYLE ‘BLOOM HOUSE’ PINOT NOIR – Willamette Valley 15/58
- THE PRISONER RED BLEND – California 19/74
- CAYMUS CABERNET SAUVIGNON – Napa Valley 160 (1 liter bottle)
- ENROUTE ‘LES POMMIERS’ PINOT NOIR – Russian River Valley 82

WHITES

CHAMPAGNE & SPARKLING

- GRUET BRUT – New Mexico 13/50
- LA MARCA ‘ICON’ PROSECCO SUPERIORE – Veneto, Italy 14/54
- LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 14/54
- GLORIA FERRER BLANC DE NOIRS – Carneros 50
- TAITTINGER – Reims, France 115
- VEUVE CLICQUOT YELLOW LABEL – Reims, France 125

CHARDONNAY

- MER SOLEIL RESERVE – Monterey 13/50
- CHALK HILL – Russian River Valley 14/54
- FRANK FAMILY – Carneros 17/66
- ROMBAUER – Carneros, Napa Valley 19/74
- J. LOHR ‘ARROYO VISTA’ – Monterey 45
- FERRARI–CARANO RESERVE – Carneros 68
- THE PRISONER – Carneros 72
- SHEA WINE CELLARS ESTATE – Willamette Valley 80
- ZD – California 82
- KOSTA BROWNE ‘ONE SIXTEEN’ – Russian River Valley 110
- SHAFER RED SHOULDER RANCH – Napa Valley 125

SAUVIGNON BLANC & FUMÉ BLANC

- FERRARI–CARANO FUMÉ BLANC – Sonoma County 13/50
- VAVASOUR – Marlborough, New Zealand 13/50
- HONIG – Napa Valley 14/54
- SILVERADO MILLER RANCH – Napa Valley 42
- DUCKHORN – North Coast 57
- CAKEBREAD CELLARS – Napa Valley 70

OTHER WHITES & ROSÉ

- CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 13/50
- BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy 13/50
- TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 14/54
- DR. LOOSEN ‘DR. L’ RIESLING – Mosel, Germany 13/50
- LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 14/54
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45
- MARCO FELLUGA PINOT GRIGIO – Collio, Italy 48
- SCHLOSS VOLLRADS RIESLING – Germany 52
- SANTA MARGHERITA PINOT GRIGIO – Italy 60

Corkage fee, \$25.

We proudly pour a 7 ounce glass of wine.

Tastings of our wines by the glass are available. Please ask your server.

HANDCRAFTED COCKTAILS

- PAPER PLANE 16
- Angel’s Envy Bourbon : Amaro Nonino : Aperol : Lemon Juice
- FRENCH 75 14
- Gruet Sparkling Wine : Bombay Sapphire Gin : Lemon Juice
- MIDNIGHT MARGARITA 14
- Don Julio Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt
- YUZU MULE 14
- Wheatley Vodka : Yuzu Purée : Fresh Lime : Fever-Tree Ginger Beer
- DOPPELGÄNGER 15
- Maker’s Mark Bourbon : Disaronno : Candied Cherry : Fever-Tree Ginger Ale
- SPARKLING PALOMA 14
- Pantalones Blanco Tequila : Gran Gala : Fever-Tree Sparkling Pink Grapefruit
- HUGO SPRITZ 14
- La Marca ‘ICON’ Prosecco Superiore : St~Germain : Mint : Fever-Tree Club Soda
- KENTUCKY OLD FASHIONED 14
- Woodford Reserve Bourbon : Angostura Bitters : Regan’s Orange Bitters

Olives and Candied Cherries by Filthy Food.

ZERO PROOF & MOCKTAILS

- BLOOD ORANGE SPRITZ 13
- Lyre’s Italian Orange : Blood Orange Purée : Fever Tree Club Soda
- LYRE’S OLD FASHIONED 13
- Lyre’s American Malt : Angostura Bitters : Regan’s Orange Bitters

- LYRE’S PALOMA 13
- Lyre’s Agave Blanco Spirit : Lime Juice : Fever-Tree Sparkling Pink Grapefruit

- FRENCH 86’D 11
- Lemon Juice : Regan’s Orange Bitters : Fever-Tree Club Soda

- MR. WONDERFUL 11
- Pom Wonderful Pomegranate Juice : Blackberry : Lime Juice : Fever-Tree Club Soda

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

- DAOU – Paso Robles 15/58
- ST. FRANCIS – Sonoma County 16/62
- QUILT – Napa Valley 17/66
- AUSTIN HOPE – Paso Robles 18/88 (1 liter bottle)
- EAST SIDE CROSSING – Lodi 40
- FRANCISCAN – Monterey County 55
- ELIZABETH SPENCER – Napa Valley 65
- FOLEY JOHNSON ESTATE – Napa Valley 80
- HONIG – Napa Valley 85
- SILVERADO – Napa Valley 90
- HEITZ – Napa Valley 110
- GROTH – Oakville, Napa Valley 115
- CAYMUS – Napa Valley 160 (1 liter bottle)
- DARIOUSH ‘SIGNATURE’ – Napa Valley 195
- SILVER OAK – Napa Valley 210
- QUINTESSA – Napa Valley 240

MERLOT

- J. LOHR ‘LOS OSOS’ – Paso Robles 12/46
- MARKHAM ‘SIX STACK’ – North Coast 14/54
- PRIDE MOUNTAIN – Sonoma County 105

PINOT NOIR

- BÖEN BY BELLE GLOS – California 13/50
- ARGYLE ‘BLOOM HOUSE’ – Willamette Valley 15/58
- BELLE GLOS ‘BALADE’ – Santa Rita Hills 15/58
- SIDURI – Willamette Valley 16/62
- ETUDE GRACE BENOIST RANCH – Carneros 72
- BELLE GLOS CLARK & TELEPHONE – Santa Barbara County 80
- ENROUTE ‘LES POMMIERS’ – Russian River Valley 82
- FLOWERS – Sonoma Coast 100
- GOLDENEYE – Anderson Valley 118
- KOSTA BROWNE – Russian River Valley 120

ZINFANDEL

- SALDO – California 15/58
- 8 YEARS IN THE DESERT BY ORIN SWIFT – California 18/70
- MOSS ROXX ‘OLD VINE’ RESERVE – Lodi 40
- GREEN & RED CHILES CANYON ESTATE – Napa Valley 65

OTHER INTERESTING REDS

- ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 13/50
- PENFOLDS ‘BIN 28’ SHIRAZ – South Australia 16/62
- THE PRISONER RED BLEND – California 19/74