J. ALEXANDER'S®

SOUPS & STARTERS

CHEF'S DAILY SOUP 9

MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 17

FIRE-GRILLED ARTICHOKES Rémoulade *(limited availability)* 17

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 17

ARTISAN SAUSAGE House-made panna sauce, fennel sausage, caramelized onions, scallions 18

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 20

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 25

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 20

FRENCH DIP* Thinly sliced beef, baguette, horseradish 27

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 19

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 37

FILET KABOBS* Marinated filet medallions, hardwood-grilled vegetables, Louisiana rice 43

NEW YORK STRIP* Aged *Certified Angus Beef®*, NYO mac & cheese 50

STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 51

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 51

SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 45

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

SINCE 1978 CERTIFIED ANGUS BEEF® BRAND

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 25

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 25

OLD WORLD LASAGNA House-made fennel sausage, marinara, creamy ricotta, mozzarella, parmesan 25

PORK CHOP* Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 31

BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, Southern coleslaw, French fries 34

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.

ALLERGIES OR DIETARY NEEDS?
SCAN HERE

BB/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.

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.

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

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

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.

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