J. ALEXANDER'S®

STARTERS

CHEF'S DAILY SOUP 9

CROISSANT BASKET Fresh baked, honey butter (4) 8

DEVILED EGGS Sugar-cured bacon, made-in-house pickle relish 14

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

SMOKED SALMON DIP House smoked, dill tartar sauce, toast points *(limited availability)* 16

STEAK EGG ROLLS Jalapeño ranch 19

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19

SALADS

ADD CHICKEN +8, SALMON OR SHRIMP +12

MADE-IN-HOUSE SALAD DRESSINGS: HONEY DIJON, BLEU CHEESE, KIAWAH ISLAND, RANCH, 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

ORIGINAL GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 19

CYPRESS SALAD⁺ Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 20

THAI KAI CHICKEN SALAD⁺ Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 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 CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. BURGERS AND SANDWICHES SERVED WITH FRENCH FRIES

VEGGIE BURGER Made-in-house, brioche bun, Monterey Jack, served all the way 17

OLD FASHIONED CHEESEBURGER* *Certified Angus Beef®*, brioche bun, aged Tillamook cheddar, served all the way 20

STEAK BURGER* Ground beef tenderloin & ribeye, Tillamook cheddar, grilled onions, arugula, brioche bun, Kiawah Island dressing 20

FRENCH DIP* Thinly sliced beef, baguette, horseradish 26

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 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

STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 50

NEW YORK STRIP* Aged *Certified Angus Beef®*, NYO mac & cheese 49

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 50

SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 44

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

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 24

BAYOU PASTA Shrimp, bay scallops, crabmeat, spicy alfredo sauce, green onions, red peppers 29

RATTLESNAKE PASTA Southwestern spices, peppers, onions, chicken 25

PORK TENDERLOIN* Grilled, cured in-house, Thai "Bang Bang" sauce, smashed potatoes 26

BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 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 | Couscous | Loaded Baked Potato

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 DYT

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

LA MARCA 'ICON' PROSECCO SUPERIORE – Veneto, Italy 14/54
CHALK HILL CHARDONNAY – Russian River Valley 13/50
HONIG SAUVIGNON BLANC – Napa Valley 14/54
CHATEAU MINUTY 'M' ROSE – Côtes de Provence 13/50
ROMBAUER CHARDONNAY – Carneros 78
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 *(1 liter bottle)*
BÖEN *BY BELLE GLOS* **PINOT NOIR** – California 13/50
PENFOLDS 'BIN 28' SHIRAZ – South Australia 16/62
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82
CAYMUS CABERNET SAUVIGNON – Napa Valley 130

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46
LA MARCA 'ICON' PROSECCO SUPERIORE – Veneto, Italy 14/54
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d'Alsace 14/54
MUMM 'BRUT PRESTIGE' – Napa Valley 50
TAITTINGER – Reims, France 90

CHARDONNAY

MER SOLEIL *RESERVE* – Monterey 12/46
CHALK HILL – Russian River Valley 13/50
FRANK FAMILY – Carneros 17/66
CATENA – Mendoza, Argentina 45
CHATEAU STE. MICHELLE *CANOE RIDGE* –Horse Heaven Hills 47
ST. FRANCIS – Sonoma 50
FERRARI-CARANO – Sonoma County 52
THE PRISONER – Carneros 68
ROMBAUER – Carneros 78
CAKEBREAD CELLARS – Napa Valley 82

SAUVIGNON BLANC

VAVASOUR – Marlborough, New Zealand 12/46
HONIG – Napa Valley 14/54
KIM CRAWFORD – Marlborough, New Zealand 38
CAKEBREAD CELLARS – North Coast 55
DUCKHORN – North Coast 57

OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50
BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy 12/46
TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 13/50
LUCIEN ALBRECHT *RESERVE* **RIESLING** – Alsace, France 12/46
DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany 13/50
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 44
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45
SANTA MARGHERITA PINOT GRIGIO – Alto Adige/Valdadige, Italy 55

We proudly pour a 7 ounce glass of wine.

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

J. ALEXANDER'S®

MOCKTAILS

PEACH MOCKGRIA 11
Peach Purée : Cranberry Juice : Orange Juice : Pom Wonderful Pomegranate Juice

MOCKING BIRD 11
Blackberry : Jalapeno : Lemon Juice : Pineapple Juice

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

FAUX-JITO 11
Fresh Mint : Agave Nectar : Lime Juice : Fever-Tree Club Soda

MAY DAY 11
Strawberry Purée : Lime Juice : Fever-Tree Ginger Beer

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
STARMONT – North Coast 52
HONIG – Napa Valley 75
SEQUOIA GROVE – Napa Valley 80
FOLEY JOHNSON *ESTATE* – Napa Valley 82
SILVERADO VINEYARDS – Napa Valley 89
HALL VINEYARDS – Napa Valley 90
CAYMUS – Napa Valley 130
DARIOUSH 'SIGNATURE' – Napa Valley 195

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 12/46
MARKHAM 'SIX STACK' – North Coast 14/54
DUCKHORN – Napa Valley 95

PINOT NOIR

BÖEN *BY BELLE GLOS* – California 13/50
ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58
SIDURI – Willamette Valley 16/62
ETUDE *GRACE BENOIST RANCH* – Carneros 70
BELLE GLOS *CLARK & TELEPHONE* – Santa Barbara County 80
ENROUTE 'LES POMMIERS' – Russian River Valley 82
FLOWERS – Sonoma Coast 90
PENNER-ASH – Willamette Valley 92
DOMAINE SERENE 'YAMHILL CUVEE' – Willamette Valley 115
GOLDENEYE – Anderson Valley 118

ZINFANDEL

SALDO – California 15/58
MOSS ROXX 'OLD VINE' *RESERVE* – Lodi 40
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 70
RIDGE *GEYSERVILLE* – Alexander Valley 80

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
ABSTRACT *BY ORIN SWIFT* – California 68
STAGS' LEAP PETITE SIRAH – Napa Valley 68