

SOUPS & STARTERS

- CHEF’S DAILY SOUP 9
- DEVEILED EGGS Sugar-cured bacon, made-in-house pickle relish 14
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 18
- FIRE–GRILLED ARTICHOKEs Rémoulade (limited availability) 18
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 20

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
- CYPRESS SALAD* Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 21
- ORIGINAL GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 19
- 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 25

BURGERS & SANDWICHES

- WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND–PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES.
- VEGGIE BURGER Made-in-house, brioche bun, Monterey Jack, served all the way 18
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 21
- STEAK BURGER* Ground beef tenderloin & ribeye, Tillamook cheddar, brioche bun, grilled onions, arugula, Kiawah Island dressing 22
- FRENCH DIP* Thinly sliced beef, baguette, horseradish 27
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 19
- COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 19
- SALMON BURGER* House-made, panko seared, arugula, dill tartar sauce (limited availability) 20

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
- STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 51
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 51
- 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
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (limited availability) MKT
- GRILLED SALMON** Faroe Islands cold water salmon, chilled orzo & wild rice 34 (lunch cut available until 4PM)
- AHI TUNA POKE BOWL* Sticky rice, edamame, avocado, pickled red onions, cucumbers, carrots, sriracha mayo 28
- PECAN ENCRUSTED TROUT* Sautéed, mustard beurre blanc, Southern coleslaw 28
- ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25
- PENNE A LA VODKA Classic pink vodka sauce, grilled chicken, parmesan crisps 24
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 25
- PORK CHOP* Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 30
- BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 35
- RATTLESNAKE PASTA Southwestern spices, peppers, onions, chicken 27
- 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
- Couscous | Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato

HOUSEMADE DESSERTS

- Carrot Cake* 12 | Very Best Chocolate Cake 14 | Key Lime Pie 13

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.



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

- LA MARCA ‘ICON’ PROSECCO SUPERIORE – Veneto, Italy 14/54
- ROMBAUER CHARDONNAY – Carneros, Napa Valley 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 120
- AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 (1 liter bottle)
- BÖEN *BY BELLE GLOS* PINOT NOIR – California 13/50
- SALDO ZINFANDEL – California 15/58
- FAUST CABERNET SAUVIGNON – Napa Valley 110
- ENROUTE ‘LES POMMIERS’ PINOT NOIR – Russian River Valley 82

WHITES

CHAMPAGNE & SPARKLING

- GRUET BRUT – New Mexico 13/50
- LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 14/54
- LA MARCA ‘ICON’ PROSECCO SUPERIORE – Veneto, Italy 14/54
- DOMAINE CHANDON BRUT – California 50
- MUMM ‘BRUT PRESTIGE’ – Napa Valley 62
- VEUVE CLICQUOT YELLOW LABEL – Reims, France 120

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
- CATENA – Mendoza, Argentina 46
- LINCOURT ‘STEEL’ UNOAKED – Sta. Rita Hills 55
- THE PRISONER – Carneros 65
- ZD – California 75
- FRANCISCAN – Napa/Monterey County 70
- CHATEAU MONTELENA – Napa Valley 110

SAUVIGNON BLANC

- VAVASOUR – Marlborough, New Zealand 13/50
- HONIG – Napa Valley 14/54
- CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand 15/58
- KIM CRAWFORD – Marlborough, New Zealand 46
- DUCKHORN – North Coast 57
- CAKEBREAD CELLARS – North Coast 75

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
- MARCO FELLUGA PINOT GRIGIO – Collio, Italy 45
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 48
- BLINDFOLD ‘BLANC DE NOIR’ – California 62
- SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 65

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®

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

- LYRE’S ESPRESSO MARTINI 13
- Lyre’s Coffee Originale : Lyre’s Dark Cane Spirit : Lyre’s Amaretti : Espresso : Vanilla
- 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
- FAUX-JITO 11
- Fresh Mint : Agave Nectar : Lime Juice : Fever-Tree Club Soda
- SUNRISE ON THE BEACH 11
- Spicy Agave : Lime Juice : Orange Juice : Fever-Tree Club Soda

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

- DAOU – Paso Robles 15/58
- ST. FRANCIS – Sonoma County 16/62
- AUSTIN HOPE – Paso Robles 18/88 (1 liter bottle)
- QUILT – Napa Valley 20/79
- EAST SIDE CROSSING – Lodi 40
- FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80
- HALL VINEYARDS – Napa Valley 82
- SILVERADO VINEYARDS – Napa Valley 88
- HONIG – Napa Valley 90
- FERRARI-CARANO *RESERVE* – Alexander Valley 97
- SEQUOIA GROVE – Napa Valley 100
- FAUST – Napa Valley 110
- CAKEBREAD CELLARS – Napa Valley 125
- CAYMUS – Napa Valley 145
- DARIOUSH ‘SIGNATURE’ – Napa Valley 195
- SILVER OAK – Napa Valley 225
- MERCURY HEAD – Napa Valley 245

MERLOT

- J. LOHR ‘LOS OSOS’ – Paso Robles 13/50
- MARKHAM ‘SIX STACK’ – North Coast 15/58
- DUCKHORN – Napa Valley 100

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
- FLOWERS – Sonoma Coast 75
- BELLE GLOS *CLARK & TELEPHONE* – Santa Maria Valley 78
- ENROUTE ‘LES POMMIERS’ – Russian River Valley 82
- PENNER-ASH – Willamette Valley 92
- GOLDENEYE – Anderson Valley 118

ZINFANDEL

- SALDO – California 15/58
- RIDGE *GEYSERVILLE* – Sonoma County 58
- MOSS ROXX ‘OLD VINE’ *RESERVE* – Lodi 40
- ROMBAUER – Carneros, Napa Valley 72
- 8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 85

OTHER INTERESTING REDS

- ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 13/50
- PENFOLDS ‘BIN 28’ SHIRAZ – South Australia, Australia 16/62
- THE PRISONER RED BLEND – California 19/74
- STAGS’ LEAP PETITE SIRAH – Napa Valley 78
- MOLLYDOOKER ‘BLUE EYED BOY’ SHIRAZ – South Australia 110