J. ALEXANDER'S®

STARTERS

CHEF'S DAILY SOUP 9

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

MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 19

FIRE-GRILLED ARTICHOKES Rémoulade *(limited availability)* 19

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 21

AVOCADO BOMB* Hand-cut ahi tuna, crab salad, crispy wontons 23

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 21

CYPRESS SALAD⁺ Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 21

THAI KAI CHICKEN SALAD⁺ Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 21

ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 26

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 18

OLD FASHIONED CHEESEBURGER* *Certified Angus Beef®*, brioche bun, aged Tillamook cheddar, served all the way 22

FRENCH DIP* Thinly sliced beef, baguette, horseradish 29

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

NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 19

CRISPY FISH SANDWICH Panko crusted, rémoulade, pickles, lettuce 24

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 39

STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 54

NEW YORK STRIP* Aged *Certified Angus Beef®*, NYO mac & cheese 53

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 54

SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 47

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 38

GRILLED SALMON⁺* Faroe Islands cold water salmon, chilled orzo & wild rice 35 *(lunch cut available until 4PM)*

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (limited availability) MKT

CILANTRO SHRIMP Grilled shrimp, cilantro oil, Cajun spices, couscous, Southern coleslaw 32

ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 28

WILD MUSHROOM MEATLOAF Madeira sauce, smashed potatoes, broccoli 26

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 26

PALERMO CHICKEN Pan fried, goat cheese, sundried tomatoes, beurre blanc, couscous, broccoli 31

RATTLESNAKE PASTA Southwestern spices, peppers, onions, chicken 27

PORK CHOP* Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 34

BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 36

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9 / SPLIT-PLATE CHARGE 7

SIDE ITEMS

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice⁺ | Ripened Tomatoes | Couscous

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

HOUSEMADE DESSERTS

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

A 6% packaging fee applies to all To-Go orders.

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 FTL

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 15
Woodford Reserve Bourbon : Angostura Bitters : Regan's Orange Bitters

Olives and Candied Cherries by Filthy Food.

WINES "WE" LOVE & DRINK

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France 21/82
CHALK HILL CHARDONNAY – Russian River Valley 14/54
HONIG SAUVIGNON BLANC – Napa Valley 15/58
ROMBAUER CHARDONNAY – Carneros 74
CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 *(1 liter bottle)*
BÖEN *BY BELLE GLOS* **PINOT NOIR** – California 13/50
CAYMUS CABERNET SAUVIGNON – Napa Valley 135
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82
8 YEARS IN THE DESERT *BY ORIN SWIFT* **ZINFANDEL** – California 18/70

MOCKTAILS

THE THREE AMANGOS 11
Mango Purée : Lemon Juice : Fever-Tree Ginger Beer

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

ROSEBERRY MULE 11
Blackberry : Agave Nectar : Lime Juice : Fever-Tree Ginger Beer

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

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

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
VEUVE CLICQUOT YELLOW LABEL BRUT – Reims, France 21/82
GLORIA FERRER BLANC DE BLANCS – Carneros 40

CHARDONNAY

MER SOLEIL *RESERVE* – Monterey 13/50
CHALK HILL – Russian River Valley 14/54
FRANK FAMILY – Carneros 17/66
ST. FRANCIS – Sonoma County 40
CHALONE *ESTATE* – Chalone AVA 46
ROMBAUER – Carneros 74
CAKEBREAD CELLARS – Napa Valley 87
CHATEAU MONTELENA – Napa Valley 95
FAR NIENTE *ESTATE BOTTLED* – Napa Valley 115
KISTLER – Sonoma Mountain 130

SAUVIGNON BLANC & FUMÉ BLANC

LIQUID LIGHT *95 CALORIES* – Washington State 13/50
VAVASOUR – Marlborough, New Zealand 13/50
HONIG – Napa Valley 15/58
FERRARI-CARANO FUMÉ BLANC – Sonoma County 40
CLOUDY BAY – Marlborough, New Zealand 55
DUCKHORN – North Coast 57
CAKEBREAD CELLARS – North Coast 68

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
SCHLOSS VOLLRADS RIESLING – Germany 55

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 58
FOLEY JOHNSON *ESTATE* – Napa Valley 80
HONIG – Napa Valley 82
HEITZ CELLARS – Napa Valley 115
PAPILLON *BY ORIN SWIFT* – Napa Valley 120
CAYMUS – Napa Valley 135
SILVER OAK – Alexander Valley 165
DARIOUSH 'SIGNATURE' – Napa Valley 195
CAYMUS 'SPECIAL SELECTION' – Napa Valley 250

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 13/50
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 74
BELLE GLOS *CLARK & TELEPHONE* – Santa Barbara County 75
GARY FARRELL – Russian River Valley 75
ENROUTE 'LES POMMIERS' – Russian River Valley 82
ARGYLE 'NUTHOUSE' – Willamette Valley 87
GOLDENEYE – Anderson Valley 118

ZINFANDEL

SALDO – California 15/58
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 18/70
MOSS ROXX 'OLD VINE' *RESERVE* – Lodi 40
SEGHESIO – Sonoma 54
FROG'S LEAP – Napa Valley 60

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 13/50
CHATEAU DE SAINT COSME – Côtes du Rhône, France 14/54
MOLLYDOOKER 'THE BOXER' – South Australia 14/54
PENFOLDS 'BIN 28' SHIRAZ – South Australia 16/62
THE PRISONER RED BLEND – Napa Valley 19/74
STAGS' LEAP PETITE SIRAH – Napa Valley 65

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.

J. ALEXANDER'S®