J. ALEXANDER'S®

STARTERS

CHEF'S DAILY SOUP 9

HOMEMADE FOCACCIA+ Whipped ricotta, honey, candied pecans 7

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

GIUSEPPE'S MEATBALLS House-made fennel sausage, parmesan, classic marinara 17

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

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

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

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 25

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

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

FRENCH DIP* Thinly sliced beef, baguette, horseradish 27

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

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

PRIME RIB SANDWICH* Au jus 28

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 50

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

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

RATTLESNAKE PASTA Southwestern spices, peppers, onions, chicken 25

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

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+ | Couscous

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

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. Some items served at this establishment may contain imported seafood. 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 BIR

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
A BERRY LEMONTINI 17
Grey Goose Berry Rouge Vodka : Triple Sec : Lemon Juice : Blueberry Jam
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

FRANK FAMILY CHARDONNAY – Carneros 17/66
HONIG SAUVIGNON BLANC – Napa Valley 15/58
CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50
FLOWERS CHARDONNAY – Sonoma Coast 80
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France 100
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/70
BÖEN *BY BELLE GLOS* **PINOT NOIR** – California 13/50
8 YEARS IN THE DESERT *BY ORIN SWIFT* **ZINFANDEL** – California 75
HALL VINEYARDS CABERNET SAUVIGNON – Napa Valley 82
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82

ZERO PROOF

LYRE'S PINEAPPLE MARGARITA...*ASK TO MAKE IT SPICY* 13
Lyre's Agave Blanco Spirit : Pineapple Juice : Orange Juice : Agave : Lime Juice
LYRE'S PALOMA 13
Lyre's Agave Blanco Spirit : Lime Juice : Fever-Tree Sparkling Pink Grapefruit
LYRE'S AMARETTI SOUR 13
Lyre's Amaretti : Lemon Juice : Angostura Bitters
FAUX-JITO 11
Fresh Mint : Agave Nectar : Lime Juice : Fever-Tree Club Soda
LYRE'S TOMMY'S MARGARITA 13
Lyre's Agave Blanco Spirit : Agave Nectar : Lime Juice

WHITES

CHAMPAGNE & SPARKLING

DOMAINE CHANDON – California 13/50
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
MUMM BRUT PRESTIGE – Napa County 50
VEUVE CLICQUOT YELLOW LABEL – Reims, France 100

CHARDONNAY

MER SOLEIL *RESERVE* – Monterey 13/50
CHALK HILL – Russian River Valley 14/54
FRANK FAMILY – Carneros 17/66
J. LOHR 'ARROYO VISTA' – Monterey 45
FERRARI-CARANO *TRÉ TERRE* – Russian River Valley 50
FRANCISCAN – Monterey County 52
CATENA – Mendoza, Argentina 54
DAOU – Napa Valley 58
GARY FARRELL – Russian River Valley 60
THE PRISONER – Carneros 72
FLOWERS – Sonoma Coast 80
JORDAN – Russian River Valley 110

SAUVIGNON BLANC / FUMÉ BLANC

VAVASOUR – Marlborough, New Zealand 13/50
HONIG – Napa Valley 15/58
FERRARI-CARANO FUMÉ BLANC – Sonoma County 46
SILVERADO *MILLER RANCH* – Yountville, Napa Valley 55
DUCKHORN – North Coast 57
CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand 58
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
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 48
CONUNDRUM WHITE TABLE WINE – California 50
SCHLOSS VOLLRADS RIESLING – Germany 52

DESSERT SELECTIONS

SANDEMAN RUBY *3 OZ.* – Portugal 10/~

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 18/70
EAST SIDE CROSSING – Lodi 40
ROTH *ESTATE* – Alexander Valley 48
HONIG – Napa Valley 80
HALL VINEYARDS – Napa Valley 82
STARMONT – North Coast 85
FAUST – Napa Valley 100
GROTH – Oakville, Napa Valley 115
PAPILLON *BY ORIN SWIFT* – Napa Valley 125
CAYMUS – Napa Valley 130
CADE *ESTATE* – Howell Mountain 190
DARIOUSH 'SIGNATURE' – Napa Valley 195
QUINTESSA – Napa Valley 225

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 13/50
MARKHAM 'SIX STACK' – North Coast 14/54
WENTE "SANDSTONE" – Livermore Valley 50
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
CHALK HILL – Sonoma Coast 42
ANGELINE – Mendocino County 45
LINCOURT *LINDSAY'S* – Sta. Rita Hills 45
THE FOUR GRACES – Willamette Valley 47
BENTON LANE – Willamette Valley 50
REX HILL – Willamette Valley 58
ETUDE *GRACE BENOIST RANCH* – Carneros 72
BELLE GLOS *LAS ALTURAS* – Monterey County 80
ENROUTE 'LES POMMIERS' – Russian River Valley 82
GOLDENEYE – Anderson Valley 118

ZINFANDEL

SEGHESIO – Sonoma 14/54
SALDO – California 15/58
MOSS ROXX 'OLD VINE' *RESERVE* – Lodi 40
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 75
RIDGE *LYTTON SPRINGS* – Sonoma County 92

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 13/50
PENFOLDS 'BIN 28' SHIRAZ – South Australia 17/66
THE PRISONER RED BLEND – California 19/74