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

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

CRISPY RICE* Spicy tuna, Fresno peppers, unagi sauce, scallions 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

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

ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 24

STEAK SALAD* Seared filet, avocado, bacon, bleu cheese, tomatoes, white wine 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 17

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

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

FRENCH DIP* Thinly sliced beef, baguette, horseradish 26

COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18

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

AHI TUNA POKE BOWL* Sticky rice, edamame, avocado, pickled red onions, cucumbers, carrots, sriracha mayo 26

CILANTRO SHRIMP Grilled shrimp, cilantro oil, Cajun spices, rice, Southern coleslaw 28

ROTISSERIE 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

RATTLESNAKE PASTA Southwestern spices, peppers, onions, chicken 25

PORK CHOP* Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 29

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

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

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. 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 TOL

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

CHALK HILL CHARDONNAY – Russian River Valley 13/50
HONIG SAUVIGNON BLANC – Napa Valley 14/54
CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50
LOUIS ROEDERER BRUT PREMIER CHAMPAGNE – Reims, France 95
ROMBAUER CHARDONNAY – Carneros, Napa Valley 78
DAOU CABERNET SAUVIGNON – Paso Robles 15/58
BÖEN *BY BELLE GLOS* **PINOT NOIR** – California 13/50
CAYMUS CABERNET SAUVIGNON – Napa Valley 145
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82
THE PRISONER RED BLEND – California 80

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d'Alsace 14/54
LA MARCA 'ICON' PROSECCO SUPERIORE – Veneto, Italy 14/54
DOMAINE CHANDON BRUT – California 46
LOUIS ROEDERER BRUT PREMIER – Reims, France 95
TAITTINGER BRUT – Reims, France 115

CHARDONNAY

MER SOLEIL *RESERVE* – Monterey 12/46
CHALK HILL – Russian River Valley 13/50
FRANK FAMILY – Carneros 17/66
CHATEAU STE. MICHELLE – Columbia Valley 35
CATENA – Mendoza, Argentina 45
WENTE *ESTATE GROWN* – Livermore Valley 46
STARMONT – Carneros 50
PATZ & HALL – Sonoma Coast 68
FERRARI-CARANO *RESERVE* – Napa Valley, Carneros 70
ROMBAUER – Carneros, Napa Valley 78
CAKEBREAD CELLARS – Napa Valley 85

SAUVIGNON BLANC

VAVASOUR – Marlborough, New Zealand 12/46
HONIG – Napa Valley 14/54
DUCKHORN – North Coast 57
CAKEBREAD CELLARS – North Coast 65

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
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45
CONUNDRUM WHITE TABLE WINE – California 48
SANTA MARGHERITA PINOT GRIGIO – Italy 54
SCHLOSS VOLLRADS RIESLING – Germany 55

DESSERT SELECTIONS

FONSECA 'BIN 27' *375 ML BOTTLE* – Portugal 8/~

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.

ZERO PROOF & MOCKTAILS

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

SUNRISE ON THE BEACH 11
Spicy Agave : Lime Juice : Orange Juice : Fever-Tree Club Soda

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

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

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 – California 50
STARMONT – North Coast 52
MT. VEEDER – Napa Valley 74
FERRARI-CARANO – Alexander Valley 85
FRANK FAMILY – Napa Valley 95
CHALK HILL *ESTATE RED* – Chalk Hill 98
GROTH – Oakville, Napa Valley 100
JOSEPH PHELPS – Napa Valley 105
CAYMUS – Napa Valley 145
SEBASTIANI 'CHERRY BLOCK' – Sonoma County 195
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
FLOWERS – Sonoma Coast 17/66
FRANK FAMILY – Carneros 78
DOMAINE DROUHIN *DUNDEE HILLS* – Oregon 80
ENROUTE 'LES POMMIERS' – Russian River Valley 82
PENNER-ASH – Willamette Valley 95
ARGYLE 'NUTHOUSE' – Eola-Amity Hills, Oregon 98
GOLDENEYE – Anderson Valley 118

ZINFANDEL

SALDO – Dry Creek, Lodi 15/58
MOSS ROXX 'OLD VINE' *RESERVE* – Lodi 40
FROG'S LEAP – Rutherford, Napa Valley 70
RIDGE *GEYSERVILLE* – Sonoma County 82

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 13/50
PENFOLDS 'BIN 28' SHIRAZ – South Australia, Australia 17/66
THE PRISONER RED BLEND – Napa Valley 80