

SOUPS & STARTERS

CHICKEN PASTA SOUP 9

MEXICO CITY SPINACH CON QUESO Tortilla chips 18

FIRE-GRILLED ARTICHOKES Rémoulade (*limited availability*) 18

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 14

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

SALADS

ADD CHICKEN +8, SALMON OR SHRIMP +12

ALEX'S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic croutons, choice of dressing 14

Made in-house salad dressings: Honey Dijon, Bleu Cheese, Kiawah Island, Ranch, Vinaigrette, Cilantro Vinaigrette

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14

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

GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 20

THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 20

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

PARADISE COAST KALE SALAD Roasted chicken, cranberries, almonds, avocado, goat cheese, croutons, house vinaigrette 21

BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL BURGERS, SANDWICHES, AND SMALL PLATES SERVED WITH FRENCH FRIES.

VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack 18

OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 21

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, brioche bun, grilled onions, Kiawah Island dressing 21

FRENCH DIP* Thinly sliced, baguette, horseradish 27

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 19

FRESH FISH SANDWICH Cut fresh daily, brioche bun, rémoulade, pickles, lettuce 23

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

COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 19

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED 'MEDIUM WELL' OR ABOVE.

STEAK 'N' FRIES* Aged Certified Angus Beef®, French Brasserie style, maître d butter 36

NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 51

STEAK MAUI* Marinated ribeye, smashed potatoes 51

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 52

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 43



SPECIALTIES

TODAY'S FRESH SEAFOOD SELECTION* MKT

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice salad, ripened tomatoes 38

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

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

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

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 25

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 34

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

CHICKEN PICATTA Pan-fried, lemon white wine caper sauce, diced tomatoes, parmesan cheese, smashed potatoes, broccoli 31

ALEX's or Caesar salad to accompany your entrée 9/ split-plate charge 7

SIDE ITEMS

French Fries | Southern Coleslaw | Broccoli | Chilled Orzo & Wild Rice Salad | Seasonal Vegetable | Couscous

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Ripened Tomatoes

HOUSEMADE DESSERTS

Suggested tableside by server.

*THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES. AN 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE. HOWEVER, GRATUITY IS UP TO YOUR DISCRETION. PROPER DRESS REQUIRED. GENTLEMEN, PLEASE REMOVE HATS AND CAPS. HELPFUL DINING GUIDELINES CAN BE FOUND 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

LUMINORE BY LA MARCA PROSECCO - Valdobbiadene, Italy 14/54

CHALK HILL CHARDONNAY - Russian River Valley 13/50

HONIG SAUVIGNON BLANC - Napa Valley 15/58

CHATEAU MINUTY 'M DE MINUTY' ROSÉ - Côtes de Provence 14/54

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE - Á Reims, France 150

AUSTIN HOPE CABERNET SAUVIGNON - Paso Robles (1 liter bottle) 18/88

BÖEN BY BELLE GLOS PINOT NOIR - California 13/50

CADE HOWELL MOUNTAIN CABERNET SAUVIGNON - Napa Valley 215

PENNER-ASH PINOT NOIR - Willamette Valley 80

GREEN & RED CHILES CANYON ESTATE ZINFANDEL - Napa Valley 65

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT - New Mexico 13/50

LUCIEN ALBRECHT BRUT ROSÉ - AOC Crémant d'Alsace 13/50

LUMINORE BY LA MARCA PROSECCO - Valdobbiadene, Italy 14/54

SCHRAMSBERG BLANCS DE BLANC - North Coast 16/62

DELAMOTTE BRUT - Le Mesnil-sur-Oger, France 145

VEUVE CLICQUOT YELLOW LABEL - Á Reims, France 150

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' - Monterey 12/46

CHALK HILL - Russian River Valley 13/50

FRANK FAMILY - Carneros 17/66

ROMBAUER - Carneros, Napa Valley 18/70

CATENA - Mendoza, Argentina 37

ST. FRANCIS - Sonoma County 45

CLOS PEGASE MITSUKO'S VINEYARD - Napa Valley 48

CAKEBREAD CELLARS - Napa Valley 85

FAR NIENTE ESTATE BOTTLED - Napa Valley 100

SAUVIGNON BLANC

VAVASOUR - Marlborough, New Zealand 12/46

HONIG - Napa Valley 14/54

CRAGGY RANGE TE MUNA - Martinborough, New Zealand 45

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

MARCO FELLUGA PINOT GRIGIO - Collio, Italy 42

CHATEAU MIRAVAL ROSÉ - Côtes de Provence 45

SANTA MARGHERITA PINOT GRIGIO - Alto Adige, Italy 55

We proudly pour a 7 ounce glass of wine.

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

Some wines may contain sulfites. Corkage fee, \$25.

J. ALEXANDER'S
RESTAURANT

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

Luminore by La Marca Prosecco : 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 PINEAPPLE MARGARITA...ASK TO MAKE IT SPICY 13

Lyre's Agave Blanco Spirit : Pineapple Juice : Orange Juice : Agave : Lime Juice

FAUX-JITO 11

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

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

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)

ROTH ESTATE - Alexander Valley 44

FRANCISCAN - Sonoma Coast 50

HONIG - Napa Valley 85

JOSEPH PHELPS ESTATE GROWN - Napa Valley 95

GROTH - Oakville, Napa Valley 118

CADE HOWELL MOUNTAIN - Napa Valley 215

SILVER OAK - Napa Valley 220

MERLOT

J. LOHR 'LOS OSOS' - Paso Robles 13/50

MARKHAM 'SIX STACK' - North Coast 14/54

CHATEAU STE. MICHELLE - Columbia Valley 36

DUCKHORN - Napa Valley 85

PINOT NOIR

BÖEN BY BELLE GLOS - California 13/50

ARGYLE 'BLOOM HOUSE' - Willamette Valley 15/58

SIDURI - Willamette Valley 16/62

REX HILL - Willamette Valley 62

FLOWERS - Sonoma Coast 70

ENROUTE 'LES POMMIERS' - Russian River Valley 82

SLANDER BY ORIN SWIFT - California 87

ROCHIOLI ESTATE GROWN - Russian River Valley 160

ZINFANDEL

SEGHESIO - Sonoma County 14/54

SALDO - Dry Creek, Lodi 15/58

RIDGE 'THREE VALLEYS CÚVEE' - Sonoma County 52

STORYBOOK MOUNTAIN VINEYARDS - Napa Valley 72

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC - Mendoza, Argentina 13/50

E. GUIGAL CÔTES DU RHÔNE SYRAH BLEND - France 13/50

PENFOLDS 'BIN 28' SHIRAZ - South Australia 16/62

THE PRISONER RED BLEND - California 19/74

MOLLYDOOKER 'THE BOXER' SHIRAZ - McLaren Vale, Australia 52

STAGS' LEAP PETITE SIRAH - Napa Valley 78