J. ALEXANDER'S®

SOUPS & STARTERS

CHEF'S DAILY SOUP 9

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

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

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

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

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 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

PARADISE COAST KALE SALAD⁺ Roasted chicken, almonds, cranberries, avocado, goat cheese, white wine vinaigrette, croutons 21

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

STEAK BURGER* Ground tenderloin & ribeye, Tillamook cheddar, brioche bun, grilled onions, arugula, Kiawah Island dressing 22

FRENCH DIP* Thinly sliced beef, baguette, horseradish 29

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 19

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

NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 20

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.

STEAK 'N' FRIES* Aged *Certified Angus Beef®*, French brasserie style, maître d' butter 39

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

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

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

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

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

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

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

CHICKEN PICCATA 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⁺ | Seasonal Vegetable | Couscous

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

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 PLA

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

LA MARCA 'ICON' PROSECCO SUPERIORE – Veneto, Italy 14/54
CHALK HILL CHARDONNAY – Russian River Valley 14/54
HONIG SAUVIGNON BLANC – Napa Valley 14/54
CHATEAU MINUTY 'M DE MINUTY' ROSÉ – Côtes de Provence 13/50
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – 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
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82
THE PRISONER RED BLEND – California 20/82

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
SCHRAMSBERG BLANCS DE BLANC – North Coast 16/62
DELAMOTTE BRUT – Le Mesnil-sur-Oger, France 145
VEUVE CLICQUOT YELLOW LABEL – Reims, France 150

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
ST. FRANCIS – Sonoma County 48
CLOS PEGASE *MITSUKO'S VINEYARD* – Napa Valley 52
CAKEBREAD CELLARS – Napa Valley 87
FAR NIENTE *ESTATE BOTTLED* – Napa Valley 115

SAUVIGNON BLANC

VAVASOUR – Marlborough, New Zealand 13/50
HONIG – Napa Valley 14/54
CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand 54
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
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 56

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®

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)*
EAST SIDE CROSSING – Lodi 40
ROTH *ESTATE* – Alexander Valley 45
FRANCISCAN – Napa County 50
HONIG – Napa Valley 85
JOSEPH PHELPS *ESTATE GROWN* – Napa Valley 95
GROTH – Oakville, Napa Valley 118
DARIOUSH 'SIGNATURE' – Napa Valley 195
CADE *HOWELL MOUNTAIN* – Napa Valley 215
SILVER OAK – Napa Valley 225

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 13/50
MARKHAM 'SIX STACK' – North Coast 14/54
CHATEAU STE. MICHELLE – Columbia Valley 42
DUCKHORN – Napa Valley 90

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 65
FLOWERS – Sonoma Coast 75
ENROUTE 'LES POMMIERS' – Russian River Valley 82
SLANDER *BY ORIN SWIFT* – California 87
GOLDENEYE – Anderson Valley 118

ZINFANDEL

SEGHESIO – Sonoma County 14/54
SALDO – California 15/58
MOSS ROXX 'OLD VINE' *RESERVE* – Lodi 40
RIDGE 'THREE VALLEYS CÚVEE' – Sonoma County 55
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 14/54
PENFOLDS 'BIN 28' SHIRAZ – South Australia 16/62
THE PRISONER RED BLEND – California 20/82
MOLLYDOOKER 'THE BOXER' SHIRAZ – McLaren Vale, Australia 55
STAGS' LEAP PETITE SIRAH – Napa Valley 78