

STARTERS

- CHEF'S DAILY SOUP 9
- HOMEMADE FOCACCIA Seasonal accoutrements 7
- DEVILED EGGS Sugar-cured bacon, made-in-house pickle relish 14
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 16
- FIRE-GRILLED ARTICHOKEs Rémoulade (*limited availability*) 16
- GIUSEPPE'S MEATBALLS House-made fennel sausage, parmesan, classic marinara 17
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 18

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
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- 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 19
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 23

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 16
- OLD FASHIONED CHEESEBURGER* *Certified Angus Beef®*, brioche bun, aged Tillamook cheddar, served all the way 19
- STEAK BURGER* Ground tenderloin & ribeye, Tillamook cheddar, brioche bun, grilled onions, arugula, Kiawah Island dressing 20
- FRENCH DIP* Thinly sliced beef, baguette, horseradish 24
- COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18
- PRIME RIB SANDWICH* Au jus 28
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 17
- CRISPY SHRIMP TACOS Signature creamy & spicy sauce, lettuce, red peppers, black beans & rice 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 34
- STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 48
- NEW YORK STRIP* Aged *Certified Angus Beef®*, NYO mac & cheese 47
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 48
- SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 42



SEAFOOD & SPECIALTIES

- TODAY'S FEATURED SEAFOOD* A wide selection of fresh seafood with the Chef's signature preparation MKT
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (*limited availability*) MKT
- GRILLED SALMON** Faroe Islands cold water salmon, chilled orzo & wild rice 34 (*lunch cut available until 4PM*)
- SEARED AHI TUNA** Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 34
- EMERALD COAST SHRIMP Crispy Gulf shrimp, rémoulade, honey Dijon, French fries, Southern coleslaw 25
- ROTISSERIE CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 24
- MR. JACK'S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 24
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 23
- PORK TENDERLOIN* Grilled, cured in-house, Thai "Bang Bang" sauce, smashed potatoes 26
- BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 32
- ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDE ITEMS

- French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice* | Black Beans & Rice
- Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Couscous | Seasonal Vegetable

HOUSEMADE DESSERTS

- Carrot Cake* 11 | Very Best Chocolate Cake 13 | Key Lime Pie 12

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

MER SOLEIL 'UNOAKED' CHARDONNAY - Monterey 12/46

HONIG SAUVIGNON BLANC - Napa Valley 13/50

CHATEAU MINUTY 'M' ROSÉ - Côtes de Provence 13/50

ROMBAUER CHARDONNAY - Carneros 18/70

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

BÖEN BY BELLE GLOS PINOT NOIR - California 13/50

GROTH CABERNET SAUVIGNON - Oakville, Napa Valley 92

ENROUTE 'LES POMMIERS' PINOT NOIR - Russian River Valley 82

THE PRISONER RED BLEND - Napa Valley 70

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT - New Mexico 12/46

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

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

GLORIA FERRER BLANC DE NOIRS - Carneros 45

TAITTINGER - Reims, France 98

VEUVE CLICQUOT YELLOW LABEL - Á Reims, France 105

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

WENTE MORNING FOG - Central Coast, California 35

CATENA - Mendoza, Argentina 40

ZD - Carneros 52

FERRARI-CARANO RESERVE - Sonoam County 55

CAKEBREAD CELLARS - Napa Valley 82

FLOWERS - Sonoma Coast 92

SAUVIGNON BLANC

VAVASOUR - Marlborough, New Zealand 12/46

HONIG - Napa Valley 13/50

CRAGGY RANGE TE MUNA - Martinborough, New Zealand 40

CAKEBREAD CELLARS - North Coast 52

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

SCHLOSS VOLLARDS RIESLING - Germany 50

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
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.

MOCKTAILS & ZERO-PROOF

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

PEACH MOCKGRIA 11

Peach Purée : Cranberry Juice : Orange Juice : Pom Wonderful Pomegranate Juice

MR. WONDERFUL 11

Pom Wonderful Pomegranate Juice : Blackberry : Lime Juice : Fever-Tree Club Soda

LYRE'S PEACH SMASH 13

Lyre's American Malt : Lemon Juice : Monin Peach Purée : Fresh Mint

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 45

STARMONT - North Coast 50

HONIG - Napa Valley 65

SEQUOIA GROVE - Napa Valley 70

FREEMARK ABBEY - Napa Valley 78

GROTH - Oakville, Napa Valley 92

JORDAN - Alexander Valley 115

SILVER OAK - Alexander Valley 125

CAYMUS - Napa Valley 145

MERLOT

J. LOHR 'LOS OSOS' - Paso Robles 12/46

MARKHAM 'SIX STACK' - North Coast 14/54

WENTE SANDSTONE - Livermore Valley, San Francisco 35

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

GARY FARRELL - Russian River Valley 75

BELLE GLOS CLARK & TELEPHONE - Santa Barbara County 78

DOMAINE SERENE "YAMHILLE CUVÉE" - Willamette Valley 80

ENROUTE 'LES POMMIERS' - Russian River Valley 82

FLOWERS - Sonoma Coast 85

ZINFANDEL

SEGHESSIO - Sonoma 14/54

SALDO - California 15/58

8 YEARS IN THE DESERT BY ORIN SWIFT - California 60

GREEN & RED CHILES CANYON ESTATE - Napa Valley 65

OTHER INTERESTING REDS

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

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

THE PRISONER RED BLEND - Napa Valley 70

ABSTRACT BY ORIN SWIFT - California 78

MOLLYDOOKER "BLUE EYED BOY" SHIRAZ - McLaren Vale, Australia 85