

STARTERS

- CHEF’S DAILY SOUP 9
- HOMEMADE FOCACCIA* Whipped ricotta, honey, candied pecans 7
- DEVEILED 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
- HUEVOS ROLLS Southwestern style egg rolls, Thai Bang Bang sauce 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
- CAESAR SALAD Reggiano, rustic croutons 14
- ORIGINAL GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 19
- THAI KAI CHICKEN SALAD* Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 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 24

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 19
- STEAK BURGER* Ground tenderloin & ribeye, Tillamook cheddar, brioche bun, grilled onions, arugula, Kiawah Island dressing 20
- FRENCH DIP* Thinly sliced beef, baguette, horseradish 25
- 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 18
- 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 35
- STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 48
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 48
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 48
- SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 42



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
- 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, onions, 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 33

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

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



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

- LA MARCA ‘ICON’ PROSECCO SUPERIORE – Veneto, Italy 14/54
- MER SOLEIL *RESERVE* CHARDONNAY – Monterey 12/46
- HONIG SAUVIGNON BLANC – Napa Valley 14/54
- 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
- DARIOUSH ‘SIGNATURE’ CABERNET SAUVIGNON – Napa Valley 195
- ENROUTE ‘LES POMMIERS’ PINOT NOIR – Russian River Valley 82
- THE PRISONER RED BLEND – Napa Valley 75

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
- GLORIA FERRER BLANC DE NOIRS – Carneros 48
- TAITTINGER – Reims, France 105
- VEUVE CLICQUOT YELLOW LABEL – Reims, France 108

CHARDONNAY

- MER SOLEIL *RESERVE* – 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 38
- CATENA – Mendoza, Argentina 45
- ZD – Carneros 58
- FERRARI-CARANO *RESERVE* – Sonoma County 62
- CAKEBREAD CELLARS – Napa Valley 85
- FLOWERS – Sonoma Coast 92
- FAR NIENTE *ESTATE BOTTLED* – Napa Valley 110

SAUVIGNON BLANC

- VAVASOUR – Marlborough, New Zealand 12/46
- HONIG – Napa Valley 14/54
- CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand 48
- DUCKHORN – North Coast 57
- CAKEBREAD CELLARS – North Coast 58

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 VOLLRADS RIESLING – Germany 55

DESSERT SELECTIONS

- FONSECA RESERVE RUBY PORT 3 OZ. – Portugal 10/~

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®

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.

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)
- EAST SIDE CROSSING – Lodi 42
- ROTH *ESTATE* – Alexander Valley 48
- STARMONT – North Coast 52
- HONIG – Napa Valley 70
- SEQUOIA GROVE – Napa Valley 75
- FREEMARK ABBEY – Napa Valley 78
- GROTH – Oakville, Napa Valley 95
- JORDAN – Alexander Valley 115
- SILVER OAK – Alexander Valley 135
- CAYMUS – Napa Valley 145
- DARIOUSH ‘SIGNATURE’ – Napa Valley 195

MERLOT

- J. LOHR ‘LOS OSOS’ – Paso Robles 12/46
- MARKHAM ‘SIX STACK’ – North Coast 14/54
- WENTE SANDSTONE – Livermore Valley, California 38
- 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 78
- BELLE GLOS *CLARK & TELEPHONE* – Santa Barbara County 80
- ENROUTE ‘LES POMMIERS’ – Russian River Valley 82
- DOMAINE SERENE ‘YAMHILLE CUVÉE’ – Willamette Valley 85
- FLOWERS – Sonoma Coast 90
- GOLDENEYE – Anderson Valley 118

ZINFANDEL

- SEGHECIO – Sonoma 14/54
- SALDO – California 15/58
- MOSS ROXX ‘OLD VINE’ *RESERVE* – Lodi 40
- GREEN & RED *CHILES CANYON ESTATE* – Napa Valley 65
- 8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 68

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 75
- ABSTRACT *BY ORIN SWIFT* – California 78
- MOLLYDOOKER ‘BLUE EYED BOY’ SHIRAZ – McLaren Vale, Australia 85