J. ALEXANDER'S®

## SOUPS & STARTERS

**CHEF'S DAILY SOUP** 9

**HOMEMADE FOCACCIA⁺** Whipped ricotta, honey, candied pecans 7

**MEXICO CITY SPINACH CON QUESO** Made-in-house salsa, warm tortilla chips 17

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

**HONG KONG SHRIMP** Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19

**AVOCADO BOMB*** Hand-cut ahi tuna, crab salad, crispy wontons 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

**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

**THAI KAI CHICKEN SALAD⁺** Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19

**ASIAN AHI TUNA SALAD*** Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 25

## 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 27

**HYDE PARK** Grilled chicken breast, brioche bun, Monterey Jack, served all the way 18

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

**NASHVILLE HOT CHICKEN SANDWICH** Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 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 37

**FILET KABOBS*** Marinated filet medallions, hardwood-grilled vegetables, Louisiana rice 43

**STEAK MAUI*** Marinated ribeye, pineapple, soy, ginger, smashed potatoes 51

**NEW YORK STRIP*** Aged *Certified Angus Beef®*, NYO mac & cheese 50

**FILET MIGNON WITH BÉARNAISE*** Center cut, loaded baked potato 51

**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.*

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

**CAJUN TROUT*** Herb butter, Louisiana rice, Southern coleslaw 31

**GRILLED SALMON⁺** Faroe Islands cold water salmon, chilled orzo & wild rice 34 *(lunch cut available until 4PM)*

**CAROLINA CRAB CAKES** Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw *(limited availability)* MKT

**SEARED AHI TUNA⁺*** Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 34

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

**ROTISSERIE CHICKEN** 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 26

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

**PORK TENDERLOIN*** Hardwood-grilled, cured in-house, Thai "Bang Bang" sauce, smashed potatoes 29

**RATTLESNAKE PASTA** Southwestern spices, peppers, onions, chicken 25

**BARBECUE BABY BACK RIBS** Dry rub, Plum Creek BBQ sauce, French fries, tenderloin tequila beans 34

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

## SIDE ITEMS

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice⁺ | Couscous

Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Seasonal Vegetable | Smashed Potatoes| Tenderloin Tequila Beans

## 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. 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 MEM

# 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

**FRANK FAMILY CHARDONNAY** – Carneros 17/66
**HONIG SAUVIGNON BLANC** – Napa Valley 14/54
**CHATEAU MINUTY 'M' ROSÉ** – Côtes de Provence 13/50
**FLOWERS CHARDONNAY** – Sonoma Coast 95
**VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE** – Reims, France 130
**AUSTIN HOPE CABERNET SAUVIGNON** – Paso Robles 18/88 *(1 liter bottle)*
**BÖEN** *BY BELLE GLOS* **PINOT NOIR** – California 13/50
**PENFOLDS 'BIN 28' SHIRAZ** – South Australia 16/62
**ENROUTE 'LES POMMIERS' PINOT NOIR** – Russian River Valley 82
**CAYMUS CABERNET SAUVIGNON** – Napa Valley 145

# ZERO PROOF & MOCKTAILS

**LYRE'S SPARKLING BLOOD ORANGE** 13
Lyre's Agave Blanco Spirit : Lime Juice : Agave : Fever-Tree Blood Orange Ginger Beer

**LYRE'S MOJITO** 13
Lyre's White Cane Spirit : Lime Juice : Mint: Fever-Tree Club Soda

**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

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

# 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
**MUMM NAPA BRUT PRESTIGE** – Napa Valley 50
**VEUVE CLICQUOT YELLOW LABEL** – Reims, France 130

## CHARDONNAY

**MER SOLEIL** *RESERVE* – Monterey 13/50
**CHALK HILL** – Russian River Valley 14/54
**THE PRISONER** – Carneros 15/58
**FRANK FAMILY** – Carneros 17/66
**J. LOHR 'ARROYO VISTA'** – Monterey 48
**FRANCISCAN** – Napa County 52
**GARY FARRELL** – Russian River Valley 65
**MANNEQUIN** *BY ORIN SWIFT* – California 70
**ROMBAUER** – Carneros, Napa Valley 75
**CAKEBREAD CELLARS** – Napa Valley 90
**FLOWERS** – Sonoma Coast 95
**FAR NIENTE** *ESTATE BOTTLED* – Napa Valley 105

## SAUVIGNON BLANC & FUMÉ BLANC

**FERRARI-CARANO FUMÉ BLANC** – North Coast 13/50
**VAVASOUR** – Marlborough, New Zealand 13/50
**HONIG** – Napa Valley 14/54
**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
**CHATEAU MIRAVAL ROSÉ** – Côtes de Provence 45
**MARCO FELLUGA PINOT GRIGIO** – Collio, Italy 48
**SCHLOSS VOLLRADS RIESLING** – Germany 52

*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®

# 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
**SEAN MINOR 'SIGNATURE SERIES'** – North Coast 57
**STARMONT** – North Coast 58
**HONIG** – Napa Valley 90
**SEQUOIA GROVE** – Napa Valley 98
**JORDAN** – Alexander Valley 105
**CAYMUS** – Napa Valley 145
**PAUL HOBBS** – Napa Valley 180
**DARIOUSH 'SIGNATURE'** – Napa Valley 195
**SILVER OAK** – Napa Valley 215

## MERLOT

**J. LOHR 'LOS OSOS'** – Paso Robles 13/50
**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
**SEAN MINOR 'SIGNATURE SERIES'** – Sonoma Coast 45
**ETUDE** *GRACE BENOIST RANCH* – Carneros 72
**GARY FARRELL** – Russian River Valley 75
**BELLE GLOS** *CLARK & TELEPHONE* – Santa Barbara County 80
**SLANDER** *BY ORIN SWIFT* – California 78
**ENROUTE 'LES POMMIERS'** – Russian River Valley 82
**FLOWERS** – Sonoma Coast 95
**GOLDENEYE** – Anderson Valley 118

## ZINFANDEL

**SEGHESIO** – 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 75

## OTHER INTERESTING REDS

**ALTA VISTA 'VIVE' MALBEC** – Mendoza, Argentina 13/50
**PENFOLDS 'BIN 28' SHIRAZ** – South Australia 16/62
**THE PRISONER RED BLEND** – California 18/70
**ABSTRACT** *BY ORIN SWIFT* – California 75
**STAGS' LEAP PETITE SIRAH** – Napa Valley 78