J. ALEXANDER'S®

STARTERS

CHEF'S DAILY SOUP 9

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

MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 18

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

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

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

ORIGINAL GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 21

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

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 21

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

FRENCH DIP* Thinly sliced beef, baguette, horseradish 28

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

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

FRESH FISH SANDWICH Cut fresh daily, rémoulade, pickles, lettuce 21

CRISPY FISH TACOS Daily fish selections, Southern coleslaw, avocado, jalapeño ranch, made-in-house salsa, black beans & rice 20

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

STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 53

NEW YORK STRIP* Aged *Certified Angus Beef®*, NYO mac & cheese 52

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 53

SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 46

We do not recommend and will respectfully not guarantee any steak ordered medium well or above.

SEAFOOD & SPECIALTIES

SEARED AHI TUNA⁺* Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 36

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

TROUT ALMONDINE⁺ Mustard beurre blanc, toasted almonds, broccoli, couscous 32

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

EMERALD COAST SHRIMP Crispy Gulf shrimp, rémoulade, honey Dijon, French fries, Southern coleslaw 31

CILANTRO SHRIMP Grilled shrimp, cilantro oil, Cajun spices, rice, Southern coleslaw 32

ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 27

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

BRASSERIE CHICKEN Panko-crusted, parmesan, lemon butter caper sauce, tomatoes, smashed potatoes 29

RATTLESNAKE PASTA Southwestern spices, peppers, onions, chicken 26

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 36

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDE ITEMS

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

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Black Beans & Rice

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 TAM

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

ROMBAUER CHARDONNAY – Carneros 19/74
HONIG SAUVIGNON BLANC – Napa Valley 14/54
CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50
LUCIEN ALBRECHT *RESERVE* **RIESLING** – Alsace, France 14/54
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France 22/86
CAKEBREAD CELLARS CHARDONNAY – Napa Valley 87
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 *(1 liter bottle)*
BÖEN *BY BELLE GLOS* **PINOT NOIR** – California 13/50
THE PRISONER RED BLEND – California 19/74
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82

MOCKTAILS

ROSEBERRY MULE 11
Blackberry : Agave Nectar : Lime Juice : Fever-Tree Ginger Beer

FAUX-JITO 11
Fresh Mint : Agave Nectar : Lime Juice : Fever-Tree Club Soda

THE THREE AMANGOS 11
Mango Purée : Lemon Juice : Fever-Tree Ginger Beer

MAY DAY 11
Strawberry Purée : Lime Juice : Fever-Tree Ginger Beer

SUNRISE ON THE BEACH 11
Spicy Agave : Lime Juice : Orange 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
VEUVE CLICQUOT YELLOW LABEL – Reims, France 22/86
UNSHACKLED BRUT – California 52
TAITTINGER – Reims, France 105
LOUIS ROEDERER BRUT PREMIER – France 110

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
WENTE *RIVA RANCH* – Arroyo Seco, Monterey 55
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 65
THE PRISONER – Carneros 65
GARY FARRELL – Russian River Valley 70
CAKEBREAD CELLARS – Napa Valley 87
FLOWERS – Sonoma Coast 92

SAUVIGNON BLANC & FUMÉ BLANC

VAVASOUR – Marlborough, New Zealand 13/50
HONIG – Napa Valley 14/54
FERRARI-CARANO FUMÉ BLANC – Sonoma County 50
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
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 48
PINE RIDGE CHENIN BLANC/VIOGNIER – California 48
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 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®

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
MONTES ALPHA *APALTA VINEYARD* – Colchagua Valley 48
FRANCISCAN – California 60
STARMONT – North Coast 62
THE PRISONER – Napa Valley 70
HONIG – Napa Valley 80
FOLEY JOHNSON *ESTATE* – Napa Valley 80
MT. VEEDER – Napa Valley 95
GROTH – Oakville, Napa Valley 105
JOSEPH PHELPS – Napa Valley 130
PAUL HOBBS – Napa Valley 140
DARIOUSH 'SIGNATURE' – Napa Valley 195

MERLOT

J. LOHR "LOS OSOS" – Paso Robles 13/50
MARKHAM 'SIX STACK' – North Coast 14/54
FERRARI-CARANO – Sonoma County 55
DUCKHORN VINEYARDS – Napa Valley 90

PINOT NOIR

BÖEN *BY BELLE GLOS* – California 13/50
ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58
SIDURI – Willamette Valley 16/62
FLOWERS – Sonoma Coast 19/74
WILLAMETTE VALLEY 'WHOLE CLUSTER' – Willamette Valley 45
BELLE GLOS *CLARK AND TELEPHONE* – Santa Barbara 57
CHALK HILL – Sonoma Coast 58
GARY FARRELL – Russian River Valley 75
ENROUTE 'LES POMMIERS' – Russian River Valley 82
GOLDENEYE – Anderson Valley 118

ZINFANDEL

SALDO – California 15/58
MOSS ROXX 'OLD VINE' *RESERVE* – Lodi 40
SEGHESIO – Sonoma County 55
RIDGE 'THREE VALLEYS' – Sonoma County 62
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 19/74
MATCHBOOK SYRAH – Dunnigan Hills 45
STAGS' LEAP PETITE SIRAH – Napa Valley 70