

SOUPS & STARTERS

- CHEF’S DAILY SOUP 9
- DEVEILED 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
- AVOCADO BOMB* Hand-cut ahi tuna, crab salad, crispy wontons 21
- CRISPY RICE* Spicy tuna, Fresno peppers, unagi sauce, scallions 19

SUSHI

- NIGIRI PLATE* Filets of cold water salmon & ahi tuna, seasoned rice 18
- CRUNCHY SHRIMP ROLL Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, sriracha mayonnaise 17
- TERIYAKI SALMON ROLL* Cucumber, cream cheese, red pepper, jalapeño, unagi sauce, crème fraîche, sliced Fresno chili 17
- RAINBOW ROLL* Seared Ahi tuna, shrimp, avocado, unagi sauce, sriracha mayonnaise 18
- SPICY HAWAIIAN ROLL* Ahi tuna, mango, avocado, macadamia nuts, jalapeño 19
- BRONCO ROLL Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 22
- SURF & TURF ROLL* Surimi, avocado, cream cheese, beef carapaccio, sriracha mayonnaise, masago 19
- FIRECRACKER ROLL* Seared ahi tuna, avocado, topped with spicy tuna 20

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
- REDWOOD SALAD* Roasted chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 20
- ORIGINAL GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 20
- THAI KAI CHICKEN SALAD* Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 21
- SHRIMP LOUIE SALAD Jumbo gulf shrimp, avocado, tomato, iceberg, Kiawah Island dressing 23
- 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 27
- 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 37
- RIBEYE* Made-in-house Worcestershire sauce, smashed potatoes 49
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 51
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 50
- SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 44



SEAFOOD & SPECIALTIES

- 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 35 (lunch cut available until 4PM)
- TROUT ALMONDINE+ Mustard beurre blanc, toasted almonds, broccoli, couscous 33
- AHI TUNA POKE BOWL* Sticky rice, edamame, avocado, pickled red onions, cucumbers, carrots, sriracha mayo 28
- ROASTED 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
- BRASSERIE CHICKEN Panko-crusteD, parmesan, lemon butter caper sauce, tomatoes, smashed potatoes 29
- PORK CHOP* Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 30
- BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 35
- RATTLESNAKE PASTA Southwestern spices, peppers, onions, chicken 27
- ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 10

SIDE ITEMS

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

HOUSEMADE DESSERTS

- Carrot Cake* 12 | Very Best Chocolate Cake 14 | Key Lime Pie 13

Proudly serving Coca-Cola® products.

*CONTAINS NUTS. *THESE ITEMS CAN BE COOKED TO ORDER. ALLERGY NOTICE: OUR MENU ITEMS MIGHT CONTAIN EGGS, WHEAT, DAIRY, PEANUTS, TREENUTS, SHELLFISH, FISH, SOY, AND SESAME. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. SOME ITEMS SERVED AT THIS ESTABLISHMENT MAY CONTAIN IMPORTED SEAFOOD. 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.



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
- ROMBAUER CHARDONNAY – Carneros, Napa Valley 19/74
- HONIG SAUVIGNON BLANC – Napa Valley 14/54
- CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 14/54
- 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
- PENFOLDS ‘BIN 28’ SHIRAZ – South Australia 16/62
- PAPILLON *BY ORIN SWIFT* CABERNET SAUVIGNON BLEND – Napa Valley 145
- ENROUTE ‘LES POMMIERS’ PINOT NOIR – Russian River Valley 82

WHITES

CHAMPAGNE & SPARKLING

- GRUET BRUT NV – New Mexico 13/50
- LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 14/54
- LA MARCA ‘ICON’ PROSECCO SUPERIORE – Veneto, Italy 14/54
- GLORIA FERRER BLANC DE BLANCS – Sonoma 45
- NICHOLAS FEUILLATTE BRUT ROSÉ – France 75
- TAITTINGER BRUT *RESERVE* – Reims, France 95

CHARDONNAY

- MER SOLEIL *RESERVE* – Monterey 13/50
- CHALK HILL – Russian River Valley 14/54
- FRANK FAMILY – Carneros 18/70
- ROMBAUER – Carneros, Napa Valley 19/74
- SIDURI – Willamette Valley 55
- HARTFORD COURT – Russian River Valley 57
- MINER FAMILY – Napa Valley 60
- DAOU ‘BODYGUARD’ – Paso Robles 62
- CAKEBREAD CELLARS – Napa Valley 87
- FLOWERS – Sonoma Coast 92
- SHAFER *RED SHOULDER RANCH* – Napa Valley 98

SAUVIGNON BLANC

- VAVASOUR – Marlborough, New Zealand 13/50
- HONIG – Napa Valley 14/54
- DUCKHORN – North Coast 57

OTHER WHITES & ROSÉ

- CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 14/54
- DR. LOOSEN ‘DR. L’ RIESLING – Germany 13/50
- LUCIEN ALBRECHT *RESERVE* RIESLING – Alsace, France 14/54
- ‘J’ PINOT GRIS – California 13/50
- BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy 13/50
- TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 14/54
- MARCO FELLUGA PINOT GRIGIO – Collio, Italy 50
- DOMAINE PERRAUD *VIEILLES VIGNES* WHITE BURGUNDY – Mâcon-Villages 42
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 48
- CONUNDRUM WHITE TABLE WINE – California 48

DESSERT SELECTIONS

- FONSECA ‘BIN 27’ – Portugal 11/~

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.

ZERO PROOF

- BLOOD ORANGE SPRITZ 13
- Lyre’s Italian Orange : Blood Orange Purée : Fever-Tree Club Soda
- LYRE’S PASSION STAR MARTINI 13
- Lyre’s Dry London Spirit : Lyre’s Classico : Passion Fruit Purée : Vanilla : Lime Juice
- LYRE’S ESPRESSO MARTINI 13
- Lyre’s Coffee Originale : Lyre’s Dark Cane Spirit : Lyre’s Amaretti : Espresso : Vanilla
- LYRE’S PINEAPPLE MARGARITA...ASK TO MAKE IT SPICY 13
- Lyre’s Agave Blanco Spirit : Pineapple Juice : Orange Juice : Agave : Lime Juice
- LYRE’S STRAWBERRY MOJITO 13
- Lyre’s White Cane Spirit : Strawberry Purée : Lime Juice : Mint : 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
- HONIG – Napa Valley 82
- ZD – Napa Valley 85
- FAUST – Napa Valley 88
- JORDAN – Sonoma County 120
- CAYMUS VINEYARDS – Napa Valley 135
- MINER FAMILY *EMILY’S VINEYARD* – Napa Valley 137
- PAPILLON *BY ORIN SWIFT* – Napa Valley 145
- DARIOUSH ‘SIGNATURE’ – Napa Valley 195
- RAMEY – Napa Valley 220
- CAYMUS SPECIAL SELECTION – Napa Valley 270

MERLOT

- J. LOHR ‘LOS OSOS’ – Paso Robles 13/50
- MARKHAM ‘SIX STACK’ – North Coast 14/54
- FREEMARK ABBEY – Napa Valley 60
- 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
- LOUIS LATOUR ‘VALMOISSINE’ – France 38
- MORGAN ‘TWELVE CLONES’ – Santa Lucia Highlands 58
- BREWER–CLIFTON – Sta. Rita Hills 68
- ETUDE *GRACE BENOIST RANCH* – Carneros 80
- ENROUTE ‘LES POMMIERS’ – Russian River Valley 82
- PENNER–ASH – Willamette Valley 88
- GOLDENEYE – Anderson Valley 118

ZINFANDEL

- SALDO – California 15/58
- 8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 19/74
- MOSS ROXX ‘OLD VINE’ *RESERVE* – Lodi 40

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
- ABSTRACT *BY ORIN SWIFT* – California 70
- QUILT ‘FABRIC OF THE LAND’ RED BLEND – Napa Valley 75
- STAGS’ LEAP PETITE SIRAH – Napa Valley 78