J. ALEXANDER'S®

SOUPS & 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

AVOCADO BOMB* Hand-cut ahi tuna, crab salad, crispy wontons 22

CRISPY RICE* Spicy tuna, Fresno peppers, unagi sauce, scallions 19

SUSHI

NIGIRI PLATE* Filets of cold water salmon & ahi tuna, seasoned rice 19

CRUNCHY SHRIMP ROLL Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, sriracha mayonnaise 18

TERIYAKI SALMON ROLL* Cucumber, cream cheese, red pepper, jalapeño, unagi sauce, crème fraîche, sliced Fresno chili 17

RAINBOW ROLL* Ahi tuna, shrimp, avocado, unagi sauce, sriracha mayonnaise 19

SPICY HAWAIIAN ROLL* Ahi tuna, mango, avocado, macadamia nuts, jalapeño 19

BRONCO ROLL Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 23

SURF & TURF ROLL* Surimi, avocado, cream cheese, beef carapaccio, sriracha mayonnaise, masago 20

FIRECRACKER ROLL* Seared ahi tuna, avocado, topped with spicy tuna 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

REDWOOD SALAD⁺ Roasted chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 21

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

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 28

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 39

RIBEYE* Made-in-house Worcestershire sauce, smashed potatoes 51

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

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 52

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..

SINCE 1978 CERTIFIED ANGUS BEEF® BRAND

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

TERIYAKI CHICKEN BOWL Sticky rice, carrots, broccoli, green onion, pickled red onions, snow peas, red peppers, sriracha mayo, sesame seeds 23

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

PORK CHOP* Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 30

BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 36

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.

ALLERGIES OR DIETARY NEEDS?
SCAN HERE

BB/CG DEN

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

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®

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