

SOUPS & STARTERS

- CHEF’S DAILY SOUP 9
- CROISSANT BASKET Fresh baked, honey butter (4) 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
- SMOKED SALMON DIP House smoked, dill tartar sauce, toast points (limited availability) 17
- FIRE–GRILLED ARTICHOKES Rémoulade (limited availability) 18
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 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
- CYPRESS SALAD+ Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 22
- 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 19
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 25
- STEAK SALAD* Seared filet, avocado, bacon, bleu cheese, tomatoes, white wine vinaigrette 28

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 21
- FRENCH DIP* Thinly sliced beef, baguette, horseradish 27
- COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 19
- NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 19
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 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
- STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 52
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 51
- 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.

SEAFOOD & SPECIALTIES

- TODAY’S FEATURED SEAFOOD* A wide selection of fresh seafood with the Chef’s signature preparation MKT
- GRILLED SALMON+* Faroe Islands cold water salmon, chilled orzo & wild rice 34 (lunch cut available until 4PM)
- AHI TUNA POKE BOWL* Sticky rice, edamame, avocado, pickled red onions, cucumbers, carrots sriracha mayo 28
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (limited availability) MKT
- PECAN ENCRUSTED TROUT+ Sautéed, Mustard beurre blanc, Southern coleslaw 29
- 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 26
- PORK TENDERLOIN* Grilled, cured in-house, Thai “Bang Bang” sauce, smashed potatoes 28
- BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, Southern coleslaw, French fries 36
- ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9 / SPLIT PLATE CHARGE 7

SIDE ITEMS

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

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. 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.



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
- CHALK HILL CHARDONNAY – Russian River Valley 14/54
- HONIG SAUVIGNON BLANC – Napa Valley 14/54
- CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 13/50
- ROMBAUER CHARDONNAY – Carneros, Napa Valley 75
- AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 (1 liter bottle)
- BÖEN *BY BELLE GLOS* PINOT NOIR – California 13/50
- FAUST CABERNET SAUVIGNON – Napa Valley 97
- ENROUTE ‘LES POMMIERS’ PINOT NOIR – Russian River Valley 82
- 8 YEARS IN THE DESERT *BY ORIN SWIFT* ZINFANDEL – California 85

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
- ARGYLE BRUT – Willamette Valley 75
- TAITTINGER – Reims, France 105
- LOUIS ROEDERER BRUT PREMIER – France 110
- VEUVE CLICQUOT YELLOW LABEL – France 110

CHARDONNAY

- MER SOLEIL *RESERVE* – Monterey 13/50
- CHALK HILL – Russian River Valley 14/54
- FRANK FAMILY – Carneros 17/66
- BREWER-CLIFTON – Sta. Rita Hills 74
- ROMBAUER – Carneros, Napa Valley 75
- SANFORD – Sta. Rita Hills 78
- ZD – California 80
- FLOWERS – Sonoma Coast 87
- CAKEBREAD CELLARS – Napa Valley 90
- FAR NIENTE *ESTATE BOTTLED* – Napa Valley 115

SAUVIGNON BLANC & FUMÉ BLANC

- VAVASOUR – Marlborough, New Zealand 13/50
- HONIG – Napa Valley 14/54
- FERRARI-CARANO FUMÉ BLANC – Sonoma County 40
- CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand 54
- CLOUDY BAY – Marlborough, New Zealand 55
- DUCKHORN – North Coast 57
- CAKEBREAD CELLARS – North Coast 70

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
- JERMANN PINOT GRIGIO – Venezia Giulia, Italy 40
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 48

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

- ROSEBERRY MULE 11
- Blackberry : Agave Nectar : Lime Juice : Fever-Tree Ginger Beer
- STRAWBERRY NO RITA’ 11
- Strawberry Purée : Jalapeno : Lime Juice

MR. WONDERFUL 11

Pom Wonderful Pomegranate Juice : Blackberry : Lime Juice : Fever-Tree Club Soda

FAUX-JITO 11

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

THE THREE A-MANGOS 11

Mango Purée : Lemon Juice : Fever-Tree Ginger Beer

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
- STARMONT – North Coast 55
- FERRARI-CARANO – Sonoma County 68
- SILVERADO VINEYARDS – Napa Valley 82
- ELIZABETH SPENCER – Napa Valley 85
- HONIG – Napa Valley 95
- FAUST – Napa Valley 97
- SEQUOIA GROVE – Napa Valley 100
- NICKEL & NICKEL *SULLENGER VINEYARD* – Napa Valley 160
- CAYMUS – Napa Valley 200 (1 liter bottle)
- DARIOUSH ‘SIGNATURE’ – Napa Valley 195
- MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 230
- CAYMUS “SPECIAL SELECTION” – Rutherford, Napa Valley 315

MERLOT

- J. LOHR ‘LOS OSOS’ – Paso Robles 13/50
- MARKHAM ‘SIX STACK’ – North Coast 15/58
- DUCKHORN VINEYARDS – Napa Valley 100

PINOT NOIR

- BÖEN *BY BELLE GLOS* – California 13/50
- ARGYLE ‘BLOOM HOUSE’ – Willamette Valley 15/58
- SIDURI – Willamette Valley 16/62
- FRANK FAMILY – Carneros 68
- BELLE GLOS *CLARK & TELEPHONE* – Santa Barbara County 78
- ENROUTE ‘LES POMMIERS’ – Russian River Valley 82
- FLOWERS – Sonoma Coast 85
- GARY FARRELL – Russian River Valley 98
- DOMAINE SERENE ‘YAMHILL CUVÉE’ – Willamette Valley 115
- GOLDENEYE – Anderson Valley 118
- MERRY EDWARDS – Russian River Valley 130

ZINFANDEL

- SEGHECIO – Sonoma 14/54
- SALDO – California 15/58
- MOSS ROXX ‘OLD VINE’ *RESERVE* – Lodi 40
- 8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 85

OTHER INTERESTING REDS

- ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 13/50
- PENFOLDS ‘BIN 28’ SHIRAZ – South Australia 16/62
- STAGS’ LEAP PETITE SIRAH – Napa Valley 78
- THE PRISONER RED BLEND – California 90