J. ALEXANDER'S®

SOUPS & STARTERS

CHEF'S DAILY SOUP 9

HOMEMADE FOCACCIA⁺ Whipped ricotta, honey, candied pecans 7

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

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

SMOKED SALMON DIP House smoked, dill tartar sauce, toast points *(limited availability)* 17

AVOCADO BOMB* Hand-cut ahi tuna, crab salad, crispy wontons 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 20

ORIGINAL GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 19

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

SHRIMP LOUIE SALAD* Jumbo Gulf shrimp, avocado, tomato, iceberg, Kiawah Island dressing 24

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

NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 19

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

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 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 45

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

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 34 *(lunch cut available until 4PM)*

AHI TUNA POKE BOWL* Sticky rice, edamame, avocado, pickled red onions, cucumbers, carrots, sriracha mayo 27

PECAN ENCRUSTED TROUT⁺ Sautéed, mustard beurre blanc, Southern coleslaw 28

JUMBO FRIED SHRIMP French fries, Southern coleslaw, cocktail sauce, rémoulade sauce 29

ROTISSERIE CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25

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

PORK TENDERLOIN* Grilled, cured in-house, Thai "Bang Bang" sauce, smashed potatoes 27

BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 34

RATTLESNAKE PASTA Southwestern spices, peppers, onions, chicken 27

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDE ITEMS

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

Couscous | Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato

HOUSEMADE DESSERTS

Carrot Cake⁺ 11 | Very Best Chocolate Cake 13 | Key Lime Pie 12

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 LOU

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 75
HONIG SAUVIGNON BLANC – Napa Valley 14/54
CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50
FLOWERS CHARDONNAY – Sonoma Coast 90
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** – Napa Valley 115
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82

ZERO PROOF

LYRE'S MAI TAI 13
Lyre's Dark Cane Spirit : Lyre's White Cane Spirit : Orgeat

LYRE'S AMARETTI SOUR 13
Lyre's Amaretti : Lemon Juice : Angostura Bitters

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

LYRE'S PEACH SMASH 13
Lyre's Traditional Reserve: Lemon Juice : Peach Purée : Mint

LYRE'S ESPRESSO MARTINI 13
Lyre's Coffee Originale : Lyre's Dark Cane Spirit : Lyre's Amaretti : Espresso : Vanilla

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
DOMAINE CHANDON – California 48
GLORIA FERRER BLANC DE NOIRS – Carneros 50
TAITTINGER – Reims, France 110
LOUIS ROEDERER BRUT PREMIER – Reims, France 115

CHARDONNAY

MER SOLEIL *RESERVE* – Monterey 13/50
CHALK HILL – Russian River Valley 14/54
FRANK FAMILY – Carneros 17/66
WENTE *ESTATE GROWN* – Livermore Valley 46
J. LOHR 'ARROYO SECO' – Monterey County 58
SONOMA-CUTRER *RUSSIAN RIVER RANCHES* – Sonoma County 54
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 60
ROMBAUER – Carneros, Napa Valley 75
CAKEBREAD CELLARS – Napa Valley 85
FLOWERS – Sonoma Coast 90
STAG'S LEAP 'KARIA' – Carneros, Napa Valley 92

SAUVIGNON BLANC & FUMÉ BLANC

FERRARI-CARANO FUMÉ BLANC – Sonoma County 13/50
VAVASOUR – Marlborough, New Zealand 13/50
HONIG – Napa Valley 14/54
KIM CRAWFORD – Marlborough, New Zealand 48
DUCKHORN – North Coast 57
CAKEBREAD CELLARS – North Coast 75

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
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 52
CONUNDRUM WHITE TABLE WINE – California 55

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.

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
FRANCISCAN – Napa Valley 55
FOLEY JOHNSON *ESTATE* – Napa Valley 80
SILVERADO – Napa Valley 85
MT. VEEDER – Napa Valley 86
SEQUOIA GROVE – Napa Valley 95
HALL – Napa Valley 105
PAPILLON *BY ORIN SWIFT* – Napa Valley 115
GROTH – Oakville, Napa Valley 118
CAYMUS – Napa Valley 150
DARIOUSH 'SIGNATURE' – Napa Valley 195

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
ETUDE *GRACE BENOIST RANCH* – Carneros 72
BELLE GLOS *CLARK & TELEPHONE* – Santa Barbara County 80
ENROUTE 'LES POMMIERS' – Russian River Valley 82
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 85
FLOWERS – Sonoma Coast 95
GOLDENEYE – Anderson Valley 118

ZINFANDEL

SALDO – California 15/58
SEGHESIO – Sonoma 55
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 – Napa Valley 18/70
MOLLYDOOKER "BLUE EYED BOY" – McLaren Vale, Australia 98