

STARTERS

- CHEF'S DAILY SOUP 8
- MR. JACK'S CRISPY CHICKEN Hand-breaded tenders, French fries 16
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 16
- FIRE-GRILLED ARTICHOKE Rémoulade (*limited availability*) 17
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19

SALADS

ADD CHICKEN +8, SALMON OR SHRIMP +12

MADE-IN-HOUSE SALAD DRESSINGS: HONEY DIJON, BLEU CHEESE, RANCH, WHITE WINE VINAIGRETTE, CILANTRO VINAIGRETTE

- ALEX'S SALAD Bacon, cheddar cheese, tomatoes, carrots, cucumbers, rustic croutons, choice of dressing 14
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 18
- CYPRESS SALAD* Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 19
- 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 24

BURGERS, SANDWICHES & TACOS

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES UNLESS OTHERWISE NOTED.

- VEGGIE BURGER Made-in-house, brioche bun, Monterey Jack, served all the way 16
- OLD FASHIONED CHEESEBURGER* *Certified Angus Beef*®, brioche bun, aged Tillamook cheddar, served all the way 19
- STEAK BURGER* Ground tenderloin & ribeye, Tillamook cheddar, brioche bun, grilled onions, arugula, Kiawah Island dressing 20
- FRENCH DIP* Thinly sliced beef, baguette, horseradish 24
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 18
- COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18
- CRISPY SHRIMP TACOS Signature creamy & spicy sauce, lettuce, red peppers, green onions, black beans & rice 18
- CRISPY FISH TACOS Daily fish selections, Southern coleslaw, avocado, jalapeño ranch, made-in-house salsa, black beans & rice 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 34
- STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 49
- NEW YORK STRIP* Aged *Certified Angus Beef*®, NYO mac & cheese 48
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 48
- SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 42



SEAFOOD & SPECIALTIES

- TEXAS REDFISH Chef's featured preparation MKT
- TROUT ALMONDINE+ Mustard beurre blanc, toasted almonds, broccoli, couscous 31
- GRILLED SALMON** Faroe Islands cold water salmon, chilled orzo & wild rice 33 (*lunch cut available until 4PM*)
- SEARED AHI TUNA** Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 34
- EMERALD COAST SHRIMP Crispy Gulf shrimp, rémoulade, honey Dijon, French fries, Southern coleslaw 27
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (*limited availability*) MKT
- ROASTED 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 24
- MARDI GRAS PASTA Linguine, crawfish, shrimp, andouille sausage, bacon, red peppers, green peppers, Cajun alfredo sauce 29
- PALERMO CHICKEN Pan fried, goat cheese, sundried tomatoes, beurre blanc, couscous, broccoli 26
- BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 32
- 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
Smashed Potatoes | Not Your Ordinary Mac & Cheese | Couscous | Loaded Baked Potato | Black Beans & Rice

HOUSEMADE DESSERTS

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

* 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. SOME ITEMS SERVED AT THIS ESTABLISHMENT MAY CONTAIN IMPORTED SEAFOOD. PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES. WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED 'MEDIUM WELL' OR ABOVE. AN 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE. HOWEVER, GRATUITY IS UP TO YOUR DISCRETION. PROPER DRESS REQUIRED. GENTLEMEN, PLEASE REMOVE HATS AND CAPS. 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.

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

Luminore *by La Marca* Prosecco : 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

LUMINORE *BY LA MARCA* PROSECCO – Valdobbiadene, Italy 14/54

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46

HONIG SAUVIGNON BLANC – Napa Valley 13/50

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

ROMBAUER CHARDONNAY – Carneros 18/70

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 (1 liter bottle)

BÖEN *BY BELLE GLOS* PINOT NOIR – California 13/50

GROTH CABERNET SAUVIGNON – Oakville, Napa Valley 92

ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82

THE PRISONER RED BLEND – Napa Valley 85

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46

LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d'Alsace 13/50

LUMINORE *BY LA MARCA* PROSECCO – Valdobbiadene, Italy 14/54

SCHRAMSBERG BLANC DE BLANC – Napa Valley 100

TAITTINGER "BRUT LA FRANCAISE" – Reims, France 115

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46

CHALK HILL – Russian River Valley 13/50

FRANK FAMILY – Carneros 17/66

ROMBAUER – Carneros 18/70

CATENA – Argentina 40

J. LOHR ARROYO VISTA VINEYARD – Monterey 52

THE PRISONER – Carneros 62

POST AND BEAM *BY FAR NIETE* – Napa Valley 65

FLOWERS – Sonoma Coast 82

CAKEBREAD CELLARS – Napa Valley 85

SAUVIGNON BLANC / FUMÉ BLANC

VAVASOUR – Marlborough, New Zealand 12/46

HONIG – Napa Valley 13/50

CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand 50

CAKEBREAD CELLARS – North Coast 65

OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy 12/46

TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 13/50

LUCIEN ALBRECHT *RESERVE* RIESLING – Alsace, France 12/46

DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany 13/50

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 42

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45

SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 62

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

PEACH MOCKGRIA 11

Peach Purée : Cranberry Juice : Orange Juice : Pom Wonderful Pomegranate Juice

THE THREE AMANGOS 11

Mango Purée : Lemon Juice : Fever-Tree Ginger Beer

FAUX-JITO 11

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

MAY DAY 11

Strawberry Purée : Lime Juice : Fever-Tree Ginger Beer

STRAWBERRY NO RITA' 11

Strawberry Purée : Jalapeno : Juice

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)

FRANCISCAN – Napa County 48

THE PRISONER – Napa Valley 60

SILVERADO – Napa Valley 65

GROTH – Oakville, Napa Valley 92

FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 100

GRGICH HILLS *ESTATE* – Napa Valley 120

CAYMUS – Napa Valley 140

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 12/46

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

WILLAMETTE VALLEY "WHOLE CLUSTER" – Oregon 52

ETUDE *GRACE BENOIST RANCH* – Carneros 70

BELLE GLOS *CLARK & TELEPHONE* – Santa Barbara County 75

ENROUTE 'LES POMMIERS' – Russian River Valley 82

FLOWERS – Sonoma Coast 82

DOMAINE SERENE "YAMHILL CÚVEE" – Willamette Valley 120

ZINFANDEL

SEGHECIO – Sonoma 14/54

SALDO *BY THE PRISONER WINE COMPANY* – California 15/58

RIDGE *LYTTON SPRINGS* – Sonoma County 92

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 13/50

UNSHACKLED 'RED BLEND' – California 14/54

PENFOLDS 'BIN 28' SHIRAZ – South Australia 16/62

E. GUIGAL CÔTES-DU-RHÔNE – France 50

ABSTRACT *BY ORIN SWIFT* – California 65

STAGS' LEAP WINERY PETITE SIRAH – Napa Valley 68

THE PRISONER RED BLEND – Napa Valley 85