

SOUPS & STARTERS

CHICKEN PASTA SOUP 9

MEXICO CITY SPINACH CON QUESO Tortilla chips 18

FIRE-GRILLED ARTICHOKES Rémoulade (*limited availability*) 18

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 21

AVOCADO BOMB* Hand-cut Ahi tuna, crab salad, crispy wontons 23

SALADS

ADD CHICKEN +8, SALMON OR SHRIMP +12.

ALEX'S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic croutons, choice of dressing 14

Made in-house salad dressings: Honey Dijon, Bleu Cheese, Kiawah Island, Ranch, Vinaigrette, Cilantro Vinaigrette

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14

GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 20

CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumbers, bacon, cheese, cornbread croutons, ranch dressing 20

THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 20

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 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 In-house recipe, brioche bun, Monterey Jack 18

OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, served all the way, aged Tillamook cheddar 21

FRENCH DIP* Thinly sliced, baguette, horseradish 27

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickle, ranch dressing, brioche bun 19

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 19

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.

WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED 'MEDIUM WELL' OR ABOVE.

STEAK 'N' FRIES* Aged Certified Angus Beef®, French Brasserie style, maître d butter 36

NEW YORK STRIP* Certified Angus Beef®, NYO mac & cheese 51

STEAK MAUI* Marinated ribeye, smashed potatoes 51

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

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 43



SPECIALTIES

TODAY'S FRESH SEAFOOD SELECTION MKT

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice salad, ripened tomatoes 38

GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice salad 35 (*lunch cut available until 4PM*)

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, Dijon sauce, French fries, Southern coleslaw MKT

ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 28

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

PORK CHOP* Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 34

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 34

ALEX's or Caesar salad to accompany your entrée 9 / split-plate charge 7

SIDES

French Fries | Southern Coleslaw | Broccoli | Chilled Orzo & Wild Rice Salad | Seasonal Vegetable | Couscous

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

HOUSEMADE DESSERTS

Suggested tableside by server.

*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please make us aware of any food allergies. 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.

WINES "WE" LOVE & DRINK

ROMBAUER CHARDONNAY - Carneros, Napa Valley 18/70

HONIG SAUVIGNON BLANC - Napa Valley 14/54

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

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE - Á Reims, France 19/74

CAKEBREAD CELLARS CHARDONNAY - Napa Valley 85

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

BÖEN BY BELLE GLOS PINOT NOIR - California 13/50

THE PRISONER RED BLEND - California 18/70

CAKEBREAD CELLARS CABERNET SAUVIGNON - Napa Valley 115

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

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT - New Mexico 13/50

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

LUMINORE BY LA MARCA PROSECCO - Valdobbiadene, Italy 14/54

VEUVE CLICQUOT YELLOW LABEL - Á Reims, France 19/74

GLORIA FERRER BLANC DE NOIR - Carneros 50

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' - Monterey 13/50

CHALK HILL - Russian River Valley 14/54

FRANK FAMILY - Carneros 17/66

ROMBAUER - Carneros, Napa Valley 18/70

CHATEAU STE. MICHELLE - Columbia Valley 40

CAKEBREAD CELLARS - Napa Valley 85

FLOWERS - Sonoma Coast 90

PAUL HOBBS - Russian River Valley 95

SAUVIGNON BLANC

VAVASOUR - Marlborough, New Zealand 13/50

HONIG - Napa Valley 14/54

CAKEBREAD CELLARS - North Coast 65

OTHER WHITES & ROSÉ

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

CHATEAU MIRAVAL ROSÉ - Côtes de Provence 14/54

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

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

KING ESTATE PINOT GRIS - Willamette Valley 14/54

LUCIEN ALBRECHT RESERVE RIESLING - Alsace, France 12/46

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

MARCO FELLUGA PINOT GRIGIO - Collio, Italy 42

SCHLOSS VOLLARDS RIESLING - Germany 54

SANTA MARGHERITA PINOT GRIGIO - Alto Adige, Italy 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.

Some wines may contain sulfites.

J. ALEXANDER'S
RESTAURANT

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.

MOCKTAILS

FAUX-JITO 11

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

THE THREE AMANGOS 11

Mango Purée : Lemon Juice : Fever-Tree Ginger Beer

MAY DAY 11

Strawberry Purée : Lime Juice : Fever-Tree Ginger Beer

STRAWBERRY NO RITA' 11

Strawberry Purée : Jalapeno : Juice

PEACH MOCKGRIA 11

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

ROTH ESTATE - Alexander Valley 42

STARMONT - Napa Valley 45

FRANCISCAN - Napa County 48

FOLEY JOHNSON ESTATE - Rutherford, Napa Valley 80

HONIG - Napa Valley 85

CAKEBREAD CELLARS - Napa Valley 115

CADE HOWELL MOUNTAIN - Napa Valley 160

MERLOT

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

MARKHAM 'SIX STACK' - North Coast 14/54

ROMBAUER - Carneros 85

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

BELLE GLOS CLARK & TELEPHONE - Santa Barbara County 18/70

THE FOUR GRACES - Willamette Valley 45

CHALK HILL - Sonoma Coast 58

FOLEY RANCHO SANTA ROSA - Sta. Rita Hills 65

GARY FARRELL - Russian River Valley 78

ENROUTE 'LES POMMIERS' - Russian River Valley 82

FLOWERS SEA VIEW RIDGE - Sonoma Coast 120

ZINFANDEL

SEGHESSIO - Sonoma County 14/54

SALDO - Dry Creek, Lodi 15/58

FROG'S LEAP - Napa Valley 68

8 YEARS IN THE DESERT BY ORIN SWIFT - California 72

OTHER INTERESTING REDS

TROUBLEMAKER RED BLEND - Central Coast 13/50

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

E. GUIGAL CÔTES DU RHÔNE SYRAH BLEND - France 13/50

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

UNSHACKLED RED BLEND - California 17/66

THE PRISONER RED BLEND - California 18/70

STAGS' LEAP PETITE SIRAH - Napa Valley 70