

SOUPS & STARTERS

- CHEF’S DAILY SOUP 9
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm 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
- 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
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 20
- CYPRESS SALAD* Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 20
- THAI KAI CHICKEN SALAD* Mixed greens, snow peas, carrots, red peppers, 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 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
- FRENCH DIP* Thinly sliced beef, baguette, horseradish 27
- 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
- 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 36
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 51
- STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 51
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 52
- SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 43



SEAFOOD & SPECIALTIES

- TODAY’S FEATURED SEAFOOD* A wide selection of fresh seafood with the Chef’s signature preparation MKT
- SEARED AHI TUNA** Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 38
- GRILLED SALMON** Faroe Islands cold water salmon, chilled orzo & wild rice 35 (lunch cut available until 4PM)
- 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 28
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 25
- PORK CHOP* Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 34
- BARBECUE BABY BACK RIBS Dry rub, 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 | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice* | Seasonal Vegetable | Couscous
- Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Ripened Tomatoes

HOUSEMADE DESSERTS

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

A 6% packaging fee applies to all To-Go orders.

+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. WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED MEDIUM WELL OR ABOVE. 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 — GENTLEMEN, PLEASE REMOVE HATS AND CAPS. HELPFUL DINING GUIDELINES AT JALEXANDERS.COM.

AG/CG BOCA

ALLERGIES OR DIETARY NEEDS?
SCAN HERE



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

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

- SEGHECIO – 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