J. ALEXANDER'S®

SOUPS & STARTERS

CHEF'S DAILY SOUP 9

MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 19

FIRE-GRILLED ARTICHOKES Rémoulade *(limited availability)* 19

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

CAESAR SALAD Reggiano, rustic croutons 14

ORIGINAL GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 21

CYPRESS SALAD+ Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 21

THAI KAI CHICKEN SALAD+ Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 21

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 22

FRENCH DIP* Thinly sliced beef, baguette, horseradish 29

NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 20

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 39

NEW YORK STRIP* Aged *Certified Angus Beef®*, NYO mac & cheese 53

STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 54

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 54

SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 47

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

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 26

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

BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 36

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+ 12 | Very Best Chocolate Cake 14 | Key Lime Pie 13

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

Proudly serving Coca-Cola® products.

+Contains nuts. *These items can be cooked to order. Allergy notice: our menu items might contain eggs, wheat, dairy, peanuts, treenuts, shellfish, fish, soy, and sesame. 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. 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 BOCA

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

ROMBAUER CHARDONNAY – Carneros, Napa Valley 19/74
HONIG SAUVIGNON BLANC – Napa Valley 14/54
CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France 22/86
FAR NIENTE *ESTATE BOTTLED* **CHARDONNAY** – Napa Valley 115
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 19/74
CAKEBREAD CELLARS CABERNET SAUVIGNON – Napa Valley 115
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82

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 : Lime Juice

PEACH MOCKGRIA 11
Peach Purée : Cranberry Juice : Orange Juice : Pom Wonderful Pomegranate Juice

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
VEUVE CLICQUOT YELLOW LABEL – Reims, France 22/86
GLORIA FERRER BLANC DE NOIRS – Carneros 55

CHARDONNAY

MER SOLEIL *RESERVE* – Monterey 13/50
CHALK HILL – Russian River Valley 14/54
FRANK FAMILY – Carneros 17/66
ROMBAUER – Carneros, Napa Valley 19/74
CHATEAU STE. MICHELLE – Columbia Valley 40
CAKEBREAD CELLARS – Napa Valley 87
FLOWERS – Sonoma Coast 92
PAUL HOBBS – Russian River Valley 98
FAR NIENTE *ESTATE BOTTLED* – Napa Valley 115
KISTLER – Sonoma Mountain 130

SAUVIGNON BLANC

VAVASOUR – Marlborough, New Zealand 13/50
HONIG – Napa Valley 14/54
DUCKHORN – North Coast 57
CAKEBREAD CELLARS – North Coast 68

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 13/50
TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 14/54
KING ESTATE PINOT GRIS – Willamette Valley 14/54
DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany 13/50
LUCIEN ALBRECHT *RESERVE* **RIESLING** – Alsace, France 14/54
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 45
SCHLOSS VOLLRADS RIESLING – Germany 55
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 56

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®

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 45
EAST SIDE CROSSING – Lodi 46
STARMONT – North Coast 48
FRANCISCAN – Napa County 50
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80
HONIG – Napa Valley 87
CAKEBREAD CELLARS – Napa Valley 115
CADE *HOWELL MOUNTAIN* – Napa Valley 165
DARIOUSH 'SIGNATURE' – Napa Valley 195

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 13/50
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 47
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
GOLDENEYE – Anderson Valley 118

ZINFANDEL

SEGHESIO – Sonoma County 14/54
SALDO – California 15/58
MOSS ROXX 'OLD VINE' *RESERVE* – Lodi 42
FROG'S LEAP – Napa Valley 68
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 75

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 14/54
PENFOLDS 'BIN 28' SHIRAZ – South Australia 16/62
UNSHACKLED RED BLEND – California 18/70
THE PRISONER RED BLEND – California 19/74
STAGS' LEAP PETITE SIRAH – Napa Valley 78