J. ALEXANDER'S®

## SOUPS & STARTERS

**CHEF'S DAILY SOUP** 9

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

**MEXICO CITY SPINACH CON QUESO** Made-in-house salsa, warm tortilla chips 18

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

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

## 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

**REDWOOD SALAD⁺** Roasted chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 21

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

**THAI KAI CHICKEN SALAD⁺** Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 20

**ASIAN AHI TUNA SALAD*** Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 26

## 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 18

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

**TURKEY BURGER** Arugula, Monterey Jack, tomatoes, mayonnaise 19

**SALMON BURGER*** House-made, panko seared, arugula, dill tartar sauce *(limited availability)* 20

**FRENCH DIP*** Thinly sliced beef, baguette, horseradish 28

**COUNTRY CLUB** Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 19

**HYDE PARK** Grilled chicken breast, brioche bun, Monterey Jack, served all the way 19

**CRISPY SHRIMP TACOS** Signature creamy & spicy sauce, lettuce, red peppers, green onions, black beans & rice 18

## STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

**FILET KABOBS*** Aged marinated medallions, hardwood-grilled vegetables, Louisiana rice 44

**CHICAGO RIBEYE*** Made-in-house Worcestershire sauce, smashed potatoes 52

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

**SLOW ROASTED PRIME RIB*** Aged Midwestern beef, au jus, smashed potatoes 46

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

**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

**AHI TUNA POKE BOWL*** Sticky rice, edamame, avocado, pickled red onions, cucumbers, carrots, sriracha mayo 28

**PECAN ENCRUSTED TROUT⁺** Sautéed, mustard beurre blanc, Southern coleslaw 29

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

**PENNE A LA VODKA** Classic pink vodka sauce, grilled chicken, parmesan crisps 24

**MR. JACK'S CRISPY CHICKEN PLATTER** South Carolina Lowcountry recipe, French fries, Southern coleslaw 26

**CHICKEN MILANESE** Sautéed panko bread crumb encrusted cutlet, white wine vinaigrette, smashed potatoes 27

**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**

## SIDE ITEMS

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice⁺ | Seasonal Vegetable
Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Couscous

## HOUSEMADE DESSERTS

Carrot Cake⁺ 12 | Key Lime Pie 13

*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 NB

# 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 : POM Wonderful 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

**VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE** – Reims, France 22/86
**FRANK FAMILY CHARDONNAY** – Carneros 17/66
**FAR NIENTE** *ESTATE BOTTLED* **CHARDONNAY** – Napa Valley 115
**CRAGGY RANGE** *TE MUNA* **SAUVIGNON BLANC** – Martinborough, New Zealand 14/54
**CHATEAU MINUTY 'M' ROSÉ** – Côtes de Provence 13/50
**AUSTIN HOPE CABERNET SAUVIGNON** – Paso Robles 18/88 *(1 liter bottle)*
**HONIG CABERNET SAUVIGNON**– Napa Valley 75
**BÖEN** *BY BELLE GLOS* **PINOT NOIR** – California 13/50
**ENROUTE 'LES POMMIERS' PINOT NOIR** – Russian River Valley 85
**ABSTRACT** *BY ORIN SWIFT* **RED BLEND** – Napa, California 68

# ZERO PROOF

**FRENCH 86'D** 11
Lemon Juice : Regan's Orange Bitters : Fever-Tree Club Soda

**STRAWBERRY NO RITA'** 11
Strawberry Purée : Jalapeno : Juice

**MR. WONDERFUL** 11
POM Wonderful Pomegranate Juice : Blackberry : Lime Juice : Fever-Tree Club Soda

**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

# 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** *SPLIT* – Napa Valley 14/~
**VEUVE CLICQUOT YELLOW LABEL** – Reims, France 22/86
**SCHRAMSBERG BLANC DE NOIRS** – Calistoga, California 68
**TAITTINGER** – Reims, France 115

## CHARDONNAY

**MER SOLEIL** *RESERVE* – Monterey 13/50
**CHALK HILL** – Russian River Valley 14/54
**FRANK FAMILY** – Carneros 17/66
**FERRARI-CARANO** *RESERVE* – Napa Valley 68
**GARY FARRELL** – Russian River Valley 70
**ROMBAUER** – Carneros, Napa Valley 74
**ZD** – California 75
**PAUL HOBBS** – Russian River Valley 98
**FAR NIENTE** *ESTATE BOTTLED* – Napa Valley 115

## SAUVIGNON BLANC

**VAVASOUR** – Marlborough, New Zealand 13/50
**CRAGGY RANGE** *TE MUNA* – Martinborough, New Zealand 14/54
**KIM CRAWFORD** – Marlborough, New Zealand 46
**HONIG** – Napa Valley 48
**DUCKHORN** – North Coast 57
**CAKEBREAD CELLARS** – North Coast 62

## OTHER WHITES & ROSE

**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
**MARCO FELLUGA PINOT GRIGIO** – Collio, Italy 45
**CHATEAU MIRAVAL ROSÉ** – Côtes de Provence 48

*Some wines may contain sulfites.*

*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®

# REDS

## CABERNET SAUVIGNON & CABERNET BLENDS

**DAOU** – Paso Robles 15/58
**ST. FRANCIS** – Sonoma County 16/62
**AUSTIN HOPE** – Paso Robles 18/88 *(1 liter bottle)*
**HALL VINEYARDS** – Napa Valley 20/78
**EAST SIDE CROSSING** – Lodi 40
**STARMONT** – North Coast 48
**HONIG** – Napa Valley 80
**QUILT** – Napa Valley 82
**SILVERADO VINEYARDS** – Napa Valley 88
**CAKEBREAD CELLARS** – Napa Valley 115
**CAYMUS** – Napa Valley 135
**SHAFER** – Stags Leap District, Napa Valley 145
**DARIOUSH 'SIGNATURE'** – Napa Valley 195
**SILVER OAK** – Napa Valley 215
**JOSEPH PHELPS INSIGNIA** *ESTATE* – Napa Valley 292

## MERLOT

**J. LOHR 'LOS OSOS'** – Paso Robles 13/50
**MARKHAM 'SIX STACK'** – North Coast 15/58
**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
**REX HILL** – Willamette Valley 50
**ETUDE** *GRACE BENOIST RANCH* – Carneros 70
**BELLE GLOS** *CLARK & TELEPHONE* – Santa Barbara Valley 78
**FLOWERS** – Sonoma Coast 82
**ENROUTE 'LES POMMIERS'** – Russian River Valley 85
**PENNER-ASH** – Willamette Valley 92
**GOLDENEYE** – Anderson Valley 118

## ZINFANDEL

**SEGHESIO** – Sonoma 14/54
**SALDO** – California 15/58
**MOSS ROXX 'OLD VINE'** *RESERVE* – Lodi 40
**RIDGE** *GEYERSVILLE* – Sonoma County 58
**ROBERT BIALE 'BLACK CHICKEN'** – 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, Australia 16/62
**ABSTRACT** *BY ORIN SWIFT* – Napa, California 68
**STAGS' LEAP PETITE SIRAH** – Napa Valley 78