J. ALEXANDER'S®

STARTERS

CHEF'S DAILY SOUP 9

HOMEMADE FOCACCIA⁺ Whipped ricotta, honey, candied pecans 7

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 18

MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 17

FIRE–GRILLED ARTICHOKES Rémoulade *(limited availability)* 17

AVOCADO BOMB* Hand-cut ahi tuna, crab salad, crispy wontons 21

CRISPY RICE* Spicy tuna, Fresno peppers, unagi sauce, scallions 18

SUSHI

NIGIRI PLATE* Filets of cold water salmon & ahi tuna, seasoned rice 18

RAINBOW ROLL* Ahi tuna, shrimp, avocado, surimi, red pepper, unagi sauce, sriracha mayonnaise 18

CRUNCHY SHRIMP ROLL Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, sriracha mayonnaise 17

SURF & TURF ROLL* Surimi, avocado, cream cheese, beef carpaccio, sriracha mayonnaise, masago 19

30A ROLL Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 22

FIRECRACKER ROLL* Seared ahi tuna, avocado, topped with spicy tuna 20

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

THAI KAI CHICKEN SALAD⁺ Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19

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

ORIGINAL GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 19

ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 25

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 17

OLD FASHIONED CHEESEBURGER* *Certified Angus Beef®*, brioche bun, aged Tillamook cheddar, served all the way 20

FRENCH DIP* Thinly sliced beef, baguette, horseradish 27

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 18

NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 19

COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 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 37

STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 51

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 51

NEW YORK STRIP* Aged *Certified Angus Beef®*, NYO mac & cheese 50

SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 45

We do not recommend and will respectfully not guarantee any steak ordered medium well or above.

SINCE 1978 CERTIFIED ANGUS BEEF® BRAND

SEAFOOD & SPECIALTIES

TODAY'S FEATURED SEAFOOD* A wide selection of fresh seafood with the Chef's signature preparation MKT

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 27

TERIYAKI CHICKEN BOWL Sticky rice, carrots, broccoli, green onion, pickled red onions, snow peas, red peppers, sriracha mayo, sesame seeds 23

GRILLED SALMON⁺* Faroe Islands cold water salmon, chilled orzo & wild rice 34 *(lunch cut available until 4PM)*

MARDI GRAS PASTA Linguine, crawfish, shrimp, andouille sausage, bacon, red peppers, green peppers, Cajun alfredo sauce 29

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

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

PORK CHOP* Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 31

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDES

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice⁺ | Seasonal Vegetable

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

HOUSEMADE DESSERTS

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

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 WE

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 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 125
FLOWERS CHARDONNAY – Sonoma Coast 95
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 *(1 liter bottle)*
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82
8 YEARS IN THE DESERT *BY ORIN SWIFT* **RED BLEND** – California 17/66
CAYMUS CABERNET SAUVIGNON – Napa Valley 140
GREEN & RED *CHILES CANYON ESTATE* **ZINFANDEL** – Napa Valley 65

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
MUMM NAPA CUVÉE MM – Napa Valley 50
TAITTINGER – Reims, France 110
VEUVE CLICQUOT YELLOW LABEL – Reims, France 125
DUVAL-LEROY ROSÉ PRESTIGE PREMIER CRU – France 130

CHARDONNAY

MER SOLEIL *RESERVE* – Monterey 13/50
CHALK HILL – Russian River Valley 14/54
FRANK FAMILY – Carneros 17/66
ROMBAUER – Carneros 19/74
J. LOHR 'ARROYO VISTA' – Monterey 55
ZD – California 62
THE PRISONER – Carneros 64
GARY FARRELL – Russian River Valley 65
CAKEBREAD CELLARS – Napa Valley 90
FLOWERS – Sonoma Coast 95
KOSTA BROWNE *ONE SIXTEEN* – Russian River Valley 110

SAUVIGNON BLANC & FUMÉ BLANC

FERRARI-CARANO FUMÉ BLANC – Sonoma County 13/50
VAVASOUR – Marlborough, New Zealand 13/50
HONIG – Napa Valley 14/54
DUCKHORN – North Coast 57
CAKEBREAD CELLARS – North Coast 70

OTHER WHITES & ROSÉ

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
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 48
SCHLOSS VOLLRADS RIESLING – Germany 52

DESSERT SELECTIONS

FONSECA BIN 27 *375 ML BOTTLE* – Portugal 10/~

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.

ZERO PROOF

BLOOD ORANGE SPRITZ 13
Lyre's Italian Orange : Blood Orange Purée : Fever Tree Club Soda

LYRE'S PASSION STAR MARTINI 13
Lyre's Dry London Spirit : Lyre's Classico : Passion Fruit Purée : Vanilla : Lime Juice

LYRE'S OLD FASHIONED 13
Lyre's American Malt : Angostura Bitters : Regan's Orange Bitters

LYRE'S PINEAPPLE MARGARITA...*ASK TO MAKE IT SPICY* 13
Lyre's Agave Blanco Spirit : Pineapple Juice : Orange Juice : Agave : Lime Juice

LYRE'S PALOMA 13
Lyre's Agave Blanco Spirit : Lime Juice : Fever-Tree Sparkling Pink Grapefruit

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)*
EAST SIDE CROSSING – Lodi 40
HONIG – Napa Valley 90
HALL – Napa Valley 97
SILVERADO – Napa Valley 98
CAYMUS – Napa Valley 140
DARIOUSH 'SIGNATURE' – Napa Valley 195
LANCASTER *ESTATE* – Alexander Valley 198
SILVER OAK – Napa Valley 215
CAYMUS SPECIAL SELECTION – Rutherford 255

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 13/50
MARKHAM 'SIX STACK' – North Coast 14/54
DUCKHORN VINEYARDS – Napa Valley 98

PINOT NOIR

BÖEN *BY BELLE GLOS* – California 13/50
ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58
SIDURI – Willamette Valley 16/62
FLOWERS – Sonoma Coast 18/70
BELLE GLOS 'BALADE' – Santa Rita Hills 58
THE FOUR GRACES – Willamette Valley 55
GARY FARRELL – Russian River Valley 80
ENROUTE 'LES POMMIERS' – Russian River Valley 82
DOMAINE SERENE 'YAMHILL CUVEE' – Willamette Valley 105
GOLDENEYE – Anderson Valley 118
ROCHIOLI – Russian River Valley 150

ZINFANDEL

SALDO – California 15/58
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 18/70
MOSS ROXX 'OLD VINE' *RESERVE* – Lodi 40
GREEN & RED *CHILES CANYON ESTATE* – Napa Valley 65

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 13/50
PENFOLDS 'BIN 28' SHIRAZ – South Australia 16/62
THE PRISONER RED BLEND – California 19/74
STAGS' LEAP PETITE SIRAH – Napa Valley 78