

SOUPS & STARTERS

CHEF’S DAILY SOUP 9

MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 16

FIRE–GRILLED ARTICHOKEs Rémoulade (limited availability) 16

MR. JACK’S CHICKEN FINGERS Hand-breaded, French fries 16

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

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 19

CYPRESS SALAD+ Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 19

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

ASIAN AHI TUNA SALAD+ Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 24

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 23

STEAK BURGER* Ground tenderloin & ribeye, Tillamook cheddar, brioche bun, grilled onions, arugula, Kiawah Island dressing 21

FRENCH DIP* Thinly sliced beef, baguette, horseradish 25

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

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 36

NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 49

STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 49

FILET KABOBS* Marinated filet medallions, hardwood-grilled vegetables, Louisiana rice 41

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 48

SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 42

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

SEAFOOD & SPECIALTIES

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (limited availability) MKT

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

TROUT ALMONDINE+ Mustard beurre blanc, toasted almonds, broccoli, couscous 31

SEARED AHI TUNA** Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 34

BRASSERIE CHICKEN Panko-crusted, parmesan, lemon butter caper sauce, tomatoes, smashed potatoes, broccoli 27

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

MR. JACK’S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 24

RATTLESNAKE PASTA Southwestern spices, peppers, onions, chicken 23

BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 32

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDES

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

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

HOUSEMADE DESSERTS

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

J. ALEXANDER’S®



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



AJ/CG DUN

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

- LA MARCA ‘ICON’ PROSECCO SUPERIORE – Veneto, Italy 14/54

ROMBAUER CHARDONNAY – Carneros, Napa Valley 19/74

HONIG SAUVIGNON BLANC – Napa Valley 14/54

CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 13/50

CHATEAU MONTELENA CHARDONNAY – Napa Valley 82

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

BÖEN *BY BELLE GLOS* PINOT NOIR – California 13/50

PENFOLDS ‘BIN 28’ SHIRAZ – South Australia 17/66

ENROUTE ‘LES POMMIERS’ PINOT NOIR – Russian River Valley 82

MERCURY HEAD *BY ORIN SWIFT* CABERNET SAUVIGNON – Napa Valley 215

WHITES

CHAMPAGNE & SPARKLING

- GRUET BRUT – New Mexico 12/46

LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 14/54

LA MARCA ‘ICON’ PROSECCO SUPERIORE – Veneto, Italy 14/54

GLORIA FERRER BLANC DE NOIRS – Carneros 48

VEUVE CLICQUOT YELLOW LABEL – Reims, France 95

PERRIER-JOUËT GRAND BRUT – Épernay, France 105

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

CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 42

FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 62

GARY FARRELL – Russian River Valley 65

CHATEAU MONTELENA – Napa Valley 82

CAKEBREAD CELLARS – Napa Valley 85

PATZ & HALL *DUTTON RANCH* – Russian River Valley 88

FAR NIENTE *ESTATE BOTTLED* – Napa Valley 110

SAUVIGNON BLANC

- VAVASOUR – Marlborough, New Zealand 13/50

HONIG – Napa Valley 14/54

CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand 48

DUCKHORN – North Coast 57

CAKEBREAD CELLARS – North Coast 65

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

- DOW’S 10 YEAR TAWNY PORT – Portugal 10/~

*Corkage fee, \$25. 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.*

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.

MOCKTAILS

- ROSEBERRY MULE 11

Blackberry : Agave Nectar : Lime Juice : Fever-Tree Ginger Beer
- STRAWBERRY NO RITA’ 11

Strawberry Purée : Jalapeno : Lime 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
- MAY DAY 11

Strawberry Purée : Lime Juice : Fever-Tree Ginger Beer

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

FRANCISCAN – Napa Valley 48

FOLEY JOHNSON *ESTATE* – Rutherford 80

HEITZ – Napa Valley 85

HONIG – Napa Valley 88

CAYMUS – Napa Valley 135

PAUL HOBBS – Napa Valley 140

DARIOUSH ‘SIGNATURE’ – Napa Valley 195

MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 215

MERLOT

- J. LOHR ‘LOS OSOS’ – Paso Robles 12/46

MARKHAM ‘SIX STACK’ – North Coast 14/54

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

ETUDE *GRACE BENOIST RANCH* – Carneros 72

GARY FARRELL – Russian River Valley 75

BELLE GLOS *CLARK & TELEPHONE* – Santa Barbara County 80

ENROUTE ‘LES POMMIERS’ – Russian River Valley 82

FLOWERS – Sonoma Coast 85

DOMAINE SERENE ‘YAMHILL CUVÉE’ – Willamette Valley 100

MERRY EDWARDS – Russian River Valley 105

GOLDENEYE – Anderson Valley 118

ZINFANDEL

- SEGHECIO – Sonoma 14/54

SALDO – California 15/58

MOSS ROXX ‘OLD VINE’ *RESERVE* – Lodi 40

RIDGE *LYTTON SPRINGS* – Dry Creek Valley 58

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 17/66

THE PRISONER RED BLEND – California 20/78

STAGS’ LEAP PETITE SIRAH – Napa Valley 78