J. ALEXANDER'S

SOUPS & STARTERS

CHEF'S DAILY SOUP 9

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

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

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

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19

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 20

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 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 23

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

FRENCH DIP* Thinly sliced beef, baguette, horseradish 27

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 37

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

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

FILET KABOBS* Marinated filet medallions, hardwood-grilled vegetables, Louisiana rice 43

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 50

SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 44

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

SINCE 1978 CERTIFIED ANGUS BEEF® BRAND

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 32

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 25

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

RATTLESNAKE PASTA Southwestern spices, peppers, onions, chicken 24

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

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

ALLERGIES OR DIETARY NEEDS?
SCAN HERE

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.

BB/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.

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

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

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

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.

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 CUVEE' – Willamette Valley 100
MERRY EDWARDS – Russian River Valley 105
GOLDENEYE – Anderson Valley 118

ZINFANDEL

SEGHESIO – 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