

## SOUPS & STARTERS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Tortilla chips 15

MR. JACK'S CHICKEN FINGERS Hand-breaded, French fries 15

BAKED GOAT CHEESE MARINARA Montrachet goat cheese, marinara, toasted crostinis 12

FIRE-GRILLED ARTICHOKEs Rémoulade (*limited availability*) 16

HONG KONG SHRIMP Signature creamy, spicy sauce 17

TUNA STACK Hawaiian tuna, crab salad, avocado, Sriracha, unagi sauce 18

## SALADS

IN-HOUSE MADE SALAD DRESSINGS: HONEY DIJON, CREAMY BLEU CHEESE, CLASSIC RANCH, KIAWAH ISLAND, VINAIGRETTE, CILANTRO VINAIGRETTE.

ADD CHICKEN +6, SALMON OR SHRIMP +10

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 12

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 12

THE WEDGE Iceberg, bacon, tomatoes, bleu cheese 13

GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 18

CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumbers, bacon, cheese, cornbread, ranch dressing 18

THAI KAI SALAD Grilled chicken, artisan greens, peanuts, cilantro vinaigrette, Thai peanut sauce 18

ASIAN AHI TUNA SALAD\* Seared rare, mixed greens, wasabi, cilantro vinaigrette 23

## BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES

VEGGIE BURGER In-house recipe, Monterey Jack 16

OLD FASHIONED CHEESEBURGER\* Served all the way, aged Tillamook cheddar 17

STEAK BURGER\* Ground beef tenderloin & ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 18

FRENCH DIP\* Thinly sliced, baguette, horseradish 23

HYDE PARK Grilled chicken breast, Monterey Jack 17

DOWN HOME CHICKEN SANDWICH Grilled chicken, Plum Creek bbq sauce, bacon, Monterey Jack 18

FRESH FISH SANDWICH French fries MKT

CRISPY FISH TACOS Daily fish selections, avocado, jalapeño ranch, black beans & rice 17

## STEAKS & PRIME RIB

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

WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED 'MEDIUM WELL' OR ABOVE.

STEAK 'N' FRIES\* French Brasserie style, maître d' butter 33

STEAK MAUI\* Marinated ribeye, smashed red potatoes 46

NEW YORK STRIP\* Certified Angus Beef®, NYO mac & cheese 46

FILET MIGNON WITH BÉARNAISE\* Center cut, loaded baked potato 46

SLOW ROASTED PRIME RIB\* Aged Mid-Western beef, au jus, smashed red potatoes 40

## SEAFOOD

TODAY'S FRESH SEAFOOD SELECTION MKT

GRILLED SALMON\* Fresh cold water salmon, orzo & wild rice 32

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, Dijon sauce, French fries (*limited availability*) MKT

GRILLED TROUT\* Louisiana rice, Southern cole slaw 29

SEARED AHI TUNA\* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 33

CILANTRO SHRIMP Grilled shrimp, cilantro oil, cajun spices, Southern cole slaw 27

## SPECIALTIES

ROTISSERIE CHICKEN Special herb blend, smashed red potatoes, chicken au jus (*limited availability*) 23

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 24

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 31

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

## SIDES

French Fries | Southern Cole Slaw | Broccoli with Lemon and Reggiano | Orzo & Wild Rice | Couscous

Smashed Red Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Black Beans & Rice

## HOUSEMADE DESSERTS

Suggested tableside by server.

\*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please make us aware of any food allergies. An 18% gratuity will be added to parties of six or more. However, gratuity is up to your discretion. Proper dress required. Gentlemen, please remove hats and caps. Helpful Dining Guidelines at [jalexanders.com](http://jalexanders.com).

# REDS

## CABERNET SAUVIGNON & CABERNET BLENDS

JOSEPH CARR – Paso Robles 14/54  
AUSTIN HOPE – Paso Robles 18/88 (*liter bottle*)  
FOLEY JOHNSON ESTATE – Napa Valley 21/83  
STARMONT – North Coast 50  
HONIG – Napa Valley 85  
SEQUOIA GROVE – Napa Valley 90  
FAUST – Napa Valley 92  
VINEYARD 29 CRU – Napa Valley 94  
CHALK HILL ESTATE RED – Chalk Hill 105  
GROTH – Oakville, Napa Valley 110  
PALMAZ CEDAR KNOLL VINEYARD – Napa Valley 120  
MINER FAMILY – Oakville, Napa Valley 127  
CAYMUS – Napa Valley 170  
CAYMUS – Napa Valley 200 (*one liter bottle*)  
SILVER OAK – Napa Valley 245

## MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46  
MARKHAM – Napa Valley 14/54  
DUCKHORN – Napa Valley 87

## PINOT NOIR

ANGELS INK – Monterey, California 12/46  
THE FOUR GRACES – Willamette Valley 13/50  
ELOUAN – Oregon 14/54  
ELK COVE – Willamette Valley 55  
MEIOMI – California 60  
REX HILL – Willamette Coast 62  
GARY FARRELL – Russian River Valley 72  
FLOWERS – Sonoma Coast 85  
BELLE GLOS LAS ALTURAS LANE – Sta. Lucia Highlands 90

## ZINFANDEL

KLINKER BRICK – Lodi 13/50  
SEGHESIO – Sonoma County 54  
FROG’S LEAP – Napa Valley 64  
ROMBAUER – Carneros, Napa Valley 68  
RIDGE GEYSERVILLE – Sonoma County 70

## OTHER INTERESTING REDS

DON NICANOR BARREL SELECT “NIETO SENETINER” MALBEC –  
Mendoza, Argentina 14/54  
MEYER FAMILY CELLARS SYRAH – Yorkville Highlands 15/58  
THE PRISONER – Napa Valley 19/74  
TILIA MALBEC-SYRAH – Argentina 35  
8 YEARS IN THE DESERT BY ORIN SWIFT – California 75  
ABSTRACT BY ORIN SWIFT – California 78  
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – California 85

# HANDCRAFTED MARTINIS \$16

### THE SPARKLING ROSE

Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine

### ‘21’ MANHATTAN

Buffalo Trace Bourbon : Sweet Vermouth : Bitters

### PEAR MARTINI

Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger

### THE DUKE

Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

### FLEUR-DE-LIS

Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

### RED-HEADED RITA

Corazón Blanco Tequila : Pomegranate Juice

### CINDY’S LEMON DROP

Ketel One Citroen Vodka : Lemon Juice

### ENGLISH MARTINI

Plymouth English Gin : Cucumber : Fresh Mint

# WHITES

## CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46  
LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 13/50  
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50  
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 21/83  
MUMM NAPA BRUT PRESTIGE – Napa Valley 55  
SCHRAMSBERG BLANC DE BLANCS – California 65

## CHARDONNAY

J LOHR ARROYO VISTA VINEYARD – Monterey County 13/50  
CHALK HILL – Russian River Valley 14/54  
ROMBAUER – Carneros, Napa Valley 18/70  
WENTE ESTATE GROWN – Livermore Valley, San Francisco Bay 34  
MER SOLEIL SILVER “UNOAKED” – Monterey 46  
CLOS PEGASE MITSUKO’S VINEYARD – Carneros 48  
RAMEY – Russian River Valley 60  
FERRARI-CARANO TRÈ TERRE – Russian River Valley 64  
THE PRISONER – Carneros 65  
GARY FARRELL – Russian River Valley 70  
CAKEBREAD CELLARS – Napa Valley 80

## SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46  
HONIG – Napa Valley 14/54  
ROMBAUER – Napa Valley 16/62  
CRAGGY RANGE TE MUNA ROAD VINEYARD – Martinborough, New Zealand 50  
CAKEBREAD CELLARS – Napa Valley 62

## OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ – Willamette Valley 13/50  
DR. LOOSEN “DR. L” RIESLING – Germany 12/46  
SCHLOSS VOLLARDS RIESLING – Germany 13/50  
FERRARI-CARANO PINOT GRIGIO – Sonoma County 12/46  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50  
AIX ROSÉ – AOP Coteaux d’Aix-en-Provence 46  
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50

*Tastings of our wines by the glass are available. Please ask your server.*

*Corkage fee, \$25.*

# HANDCRAFTED COCKTAILS

### THE ESSENTIAL BY CLAIRE BENNETT 13

Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus

### DOPPELGÄNGER 14

Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

### SPARKLING PALOMA 13

Corazón Blanco Tequila : Gran Gala Liqueur : Fever Tree Sparkling Pink Grapefruit

### APEROL SPRITZER 12

Luminore BY LA MARCA Prosecco : Aperol : Fever Tree Club Soda

### VODKA MULE 12

Wheatley Vodka : Fever Tree Ginger Beer

### MIDNIGHT MARGARITA 14

Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

### CITRUS MOJITO 12

Bacardi Limón Rum : Fresh Mint : Lime

### SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

### WHALE FLOWER 13

Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda

### KENTUCKY OLD FASHIONED 14

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

*Olives and Candied Cherries by Filthy Food.*

**J. ALEXANDER’S**  
RESTAURANT

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