

## SOUPS & STARTERS

CHEF'S DAILY SOUP 9

MEXICO CITY SPINACH CON QUESO Tortilla chips 16

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

BAKED GOAT CHEESE MARINARA Montrachet goat cheese, marinara, toasted crostinis 13

FIRE-GRILLED ARTICHOKES Rémoulade (*limited availability*) 18

SMOKED SALMON DIP House smoked, dill tartar sauce, toast points (*limited availability*) 18

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 20

TUNA STACK\* Ahi tuna, crab salad, avocado, Sriracha, unagi sauce, crispy wontons 21

## SALADS

ADD CHICKEN +8, SALMON OR SHRIMP +12

ALEX'S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic croutons, choice of dressing 14

Made in-house salad dressings: Honey Dijon, Bleu Cheese, Kiawah Island, Ranch, Vinaigrette, Cilantro Vinaigrette

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14

THE WEDGE Iceberg, bacon, tomatoes, bleu cheese 15

GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 19

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

THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 20

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

## BURGERS & SANDWICHES

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES UNLESS OTHERWISE NOTED.

VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack 16

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

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

FRENCH DIP\* Thinly sliced, baguette, horseradish 25

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 18

CRISPY CHICKEN SANDWICH Panko crusted, Monterey Jack cheese, lemon aioli, lettuce, pickles, brioche bun 18

CRISPY FISH TACOS\* Daily fish selections, avocado, jalapeño ranch, black beans & rice 20

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.

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

STEAK 'N' FRIES\* Aged Certified Angus Beef®, French Brasserie style, maître d butter 36

STEAK MAUI\* Marinated ribeye, smashed potatoes 50

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

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

SLOW ROASTED PRIME RIB\* Aged Mid-Western beef, au jus, smashed potatoes 43



## SEAFOOD & SPECIALTIES

TODAY'S FRESH SEAFOOD SELECTION MKT

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

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, Dijon sauce, French fries, Southern coleslaw MKT

TROUT ALMONDINE\* Mustard beurre blanc, toasted almonds, broccoli, couscous 31

SEARED AHI TUNA\* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 35

CILANTRO SHRIMP Grilled shrimp, cilantro oil, cajun spices, rice, Southern coleslaw 29

ROASTED CHICKEN 24-hour brine, special herb blend, smashed potatoes, lemon rosemary au jus 26

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

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 33

PALERMO CHICKEN Pan fried, goat cheese, sundried tomatoes, beurre blanc, couscous, broccoli 30

PORK CHOP\* Hardwood-grilled, apricot glaze, broccoli, smashed potatoes 32

ALEX's or Caesar salad to accompany your entrée 9

## SIDES

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

Smashed 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).

## 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

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 26/102

ROMBAUER CHARDONNAY – Carneros, Napa Valley 20/78

HONIG SAUVIGNON BLANC – Napa Valley 14/54

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

CAKEBREAD CELLARS CHARDONNAY – Napa Valley 80

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 19/93 (1 liter bottle)

BÖEN BY BELLE GLOS PINOT NOIR – California 13/50

THE PRISONER RED BLEND – Napa Valley 19/74

PALMAZ CEDAR KNOLL VINEYARD CABERNET SAUVIGNON – Napa Valley 120

ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 87

## WHITES

### CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46

LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d'Alsace 13/50

LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 14/54

VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 26/102

MOËT & CHANDON IMPERIAL BRUT – Épernay, France 120

### CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46

CHALK HILL – Russian River Valley 13/50

FRANK FAMILY – Carneros 17/66

ROMBAUER – Carneros, Napa Valley 20/78

BREWER-CLIFTON – Sta. Rita Hills 58

RAMEY – Russian River Valley 60

FERRARI-CARANO TRÈ TERRE – Russian River Valley 64

FLOWERS – Sonoma Coast 70

PATZ & HALL DUTTON RANCH – Russian River Valley 75

CAKEBREAD CELLARS – Napa Valley 80

FAR NIENTE ESTATE BOTTLED – Napa Valley 105

KISTLER – Sonoma Mountain 130

### SAUVIGNON BLANC

VAVASOUR – Marlborough, New Zealand 12/46

HONIG – Napa Valley 14/54

ROMBAUER – Napa Valley 17/66

CRAGGY RANGE TE MUNA – Martinborough, New Zealand 50

CAKEBREAD CELLARS – North Coast 62

### OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy 12/46

TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 13/50

LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 12/46

DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany 13/50

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 42

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45

*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.*

**J. ALEXANDER'S**  
RESTAURANT

## 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

Luminore by La Marca Prosecco : 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

### PEACH MOCKGRIA 11

Peach Purée : Cranberry Juice : Orange Juice : Pom Wonderful Pomegranate Juice

### THE THREE AMANGOS 11

Mango Purée : Lemon Juice : Fever-Tree Ginger Beer

### FAUX-JITO 11

Fresh Mint : Agave Nectar : Lime Juice : Fever-Tree Club Soda

### FRENCH 86'D 11

Lemon Juice : Regan's Orange Bitters : Fever-Tree Club Soda

### SUNRISE ON THE BEACH 11

Spicy Agave : Lime Juice : Orange Juice : Fever-Tree Club Soda

## 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 19/93 (1 liter bottle)

STARMONT – North Coast 50

HONIG – Napa Valley 85

SEQUOIA GROVE – Napa Valley 90

FAUST – Napa Valley 92

FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 94

GROTH – Oakville, Napa Valley 110

PALMAZ CEDAR KNOLL VINEYARD – Napa Valley 120

CAYMUS – Napa Valley 200 (1 liter bottle)

SILVER OAK – Napa Valley 245

### MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 12/46

MARKHAM 'SIX STACK' – North Coast 15/58

DUCKHORN – Napa Valley 87

### PINOT NOIR

BÖEN BY BELLE GLOS – California 13/50

ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58

SIDURI – Willamette Valley 16/62

AU BON CLIMAT – Santa Barbara County 50

ETUDE GRACE BENOIST RANCH – Carneros 65

FLOWERS – Sonoma Coast 85

ENROUTE 'LES POMMIERS' – Russian River Valley 87

BELLE GLOS LAS ALTURAS LANE – Sta. Lucia Highlands 90

KOSTA BROWNE – Sonoma Coast 95

PENNER-ASH – Willamette Valley 95

MERRY EDWARDS – Russian River Valley 110

### ZINFANDEL

SALDO – California 15/58

SEGHESSIO – Sonoma 54

8 YEARS IN THE DESERT BY ORIN SWIFT – California 75

GREEN & RED CHILES CANYON VINEYARDS – Napa Valley 87

### OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 13/50

PENFOLDS 'BIN 28' SHIRAZ – South Australia 16/62

THE PRISONER RED BLEND – Napa Valley 19/74

STAGS' LEAP PETITE SIRAH – Napa Valley 78