

STARTERS

- CHEF’S DAILY SOUP 9
- HOMEMADE FOCACCIA Seasonal accoutrements 7
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 16
- FIRE–GRILLED ARTICHOKES Rémoulade (limited availability) 18
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 20
- AVOCADO BOMB Hand-cut ahi tuna, crab salad, crispy wontons 23
- CRISPY RICE\* Spicy tuna, Fresno peppers, unagi sauce, scallions 18

SUSHI

- NIGIRI PLATE\* Filets of cold water salmon & ahi tuna, seasoned rice 17
- RAINBOW ROLL\* Seared ahi tuna, shrimp, avocado, unagi sauce, sriracha mayonnaise 18
- CRUNCHY SHRIMP ROLL Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, sriracha mayonnaise 16
- SURF & TURF ROLL\* Surimi, avocado, cream cheese, beef carpaccio, sriracha mayonnaise, masago 18
- 30A ROLL Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 22
- FIRECRACKER ROLL\* Seared ahi tuna, jicama, 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
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- THE WEDGE Iceberg, bacon, tomatoes, bleu cheese dressing 15
- 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 20
- 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 16
- OLD FASHIONED CHEESEBURGER\* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 20
- 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
- CRISPY FISH TACOS Daily fish selections, Southern coleslaw, avocado, jalapeño ranch, made-in-house salsa, black beans & rice 20

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
- STEAK MAUI\* Marinated ribeye, pineapple, soy, ginger, 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 Midwestern beef, au jus, smashed potatoes 43



SEAFOOD & SPECIALTIES

- TODAY’S FEATURED SEAFOOD\* A wide selection of fresh seafood with the Chef’s signature preparation MKT
- SEARED AHI TUNA\*\* Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 35
- GRILLED SALMON\*\* Faroe Islands cold water salmon, chilled orzo & wild rice 34 (lunch cut available until 4PM)
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (limited availability) MKT
- ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 26
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 24
- PALERMO CHICKEN Pan fried, goat cheese, sundried tomatoes, beurre blanc, couscous, broccoli 30
- CAJUN SEAFOOD ALFREDO Jumbo shrimp, andouille sausage, garlic, peppers, Cajun alfredo sauce 28
- BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 32
- PORK CHOP\* Hardwood-grilled, apricot glaze, broccoli, smashed potatoes 32

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDE ITEMS

- French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice\* | Couscous
- Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Black Beans & Rice

HOUSEMADE DESSERTS

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

A 6% packaging fee applies to all To-Go orders.

+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. WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED MEDIUM WELL OR ABOVE. 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 — GENTLEMEN, PLEASE REMOVE HATS AND CAPS. HELPFUL DINING GUIDELINES AT JALEXANDERS.COM.

ALLERGIES OR DIETARY NEEDS?  
SCAN HERE



# 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
- LA MARCA ‘ICON’ PROSECCO SUPERIORE – Veneto, 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®

# 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

- 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
- SEGHECIO – Sonoma 54
- GREEN & RED CHILES CANYON VINEYARDS – Napa Valley 60
- 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 16/62
- THE PRISONER RED BLEND – Napa Valley 19/74
- STAGS’ LEAP PETITE SIRAH – Napa Valley 78