J. ALEXANDER'S®

STARTERS

CHEF'S DAILY SOUP 9
HOMEMADE FOCACCIA⁺ Whipped ricotta, honey, candied pecans 7
MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 18
FIRE-GRILLED ARTICHOKES Rémoulade *(limited availability)* 19
HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 21
AVOCADO BOMB Hand-cut ahi tuna, crab salad, crispy wontons 23
CRISPY RICE* Spicy tuna, Fresno peppers, unagi sauce, scallions 19

SUSHI

NIGIRI PLATE* Filets of cold water salmon & ahi tuna, seasoned rice 18
RAINBOW ROLL* Ahi tuna, shrimp, avocado, unagi sauce, sriracha mayonnaise 19
CRUNCHY SHRIMP ROLL Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, sriracha mayonnaise 17
SURF & TURF ROLL* Surimi, avocado, cream cheese, beef carpaccio, sriracha mayonnaise, masago 19
30A ROLL Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 23
FIRECRACKER ROLL* Seared ahi tuna, avocado, topped with spicy tuna 21

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
THE WEDGE Iceberg, bacon, tomatoes, bleu cheese dressing 15
ORIGINAL GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 21
CYPRESS SALAD⁺ Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 21
THAI KAI CHICKEN SALAD⁺ Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 21
ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 26

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 18
OLD FASHIONED CHEESEBURGER* *Certified Angus Beef®*, brioche bun, aged Tillamook cheddar, served all the way 21
STEAK BURGER* Ground tenderloin & ribeye, Tillamook cheddar, brioche bun, grilled onions, arugula, Kiawah Island dressing 22
FRENCH DIP* Thinly sliced beef, baguette, horseradish 28
HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 19
COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 19
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 39
STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 53
NEW YORK STRIP* Aged *Certified Angus Beef®*, NYO mac & cheese 52
FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 53
SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 46
We do not recommend and will respectfully not guarantee any steak ordered medium well or above.

SINCE 1978 CERTIFIED ANGUS BEEF® BRAND

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 36
GRILLED SALMON⁺* Faroe Islands cold water salmon, chilled orzo & wild rice 35 *(lunch cut available until 4PM)*
CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (limited availability) MKT
TERIYAKI CHICKEN BOWL Sticky rice, carrots, broccoli, green onion, pickled red onions, snow peas, red peppers, sriracha mayo, sesame seeds 23
ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 27
MR. JACK'S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 26
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 29
BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 36
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⁺ 12 | Very Best Chocolate Cake 14 | Key Lime Pie 13

A 6% packaging fee applies to all To-Go orders.
Proudly serving Coca-Cola® products.

⁺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. 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

BB/CG JAC

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

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – 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 87
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 130
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 87

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 13/50
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d'Alsace 14/54
LA MARCA 'ICON' PROSECCO SUPERIORE – Veneto, Italy 14/54
VEUVE CLICQUOT YELLOW LABEL – Reims, France 26/102
MOËT & CHANDON IMPERIAL BRUT – Épernay, France 125

CHARDONNAY

MER SOLEIL *RESERVE* – Monterey 13/50
CHALK HILL – Russian River Valley 14/54
FRANK FAMILY – Carneros 17/66
ROMBAUER – Carneros, Napa Valley 20/78
BREWER-CLIFTON – Sta. Rita Hills 58
RAMEY – Russian River Valley 62
FERRARI-CARANO *TRÈ TERRE* – Russian River Valley 65
FLOWERS – Sonoma Coast 75
PATZ & HALL *DUTTON RANCH* – Russian River Valley 78
CAKEBREAD CELLARS – Napa Valley 87
FAR NIENTE *ESTATE BOTTLED* – Napa Valley 115
KISTLER – Sonoma Mountain 130

SAUVIGNON BLANC

VAVASOUR – Marlborough, New Zealand 13/50
HONIG – Napa Valley 14/54
ROMBAUER – Napa Valley 17/66
CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand 50
DUCKHORN – North Coast 57
CAKEBREAD CELLARS – North Coast 68

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
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 45
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 48

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®

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)*
EAST SIDE CROSSING – Lodi 40
STARMONT – North Coast 52
HONIG – Napa Valley 85
SEQUOIA GROVE – Napa Valley 93
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 94
FAUST – Napa Valley 95
GROTH – Oakville, Napa Valley 110
PALMAZ *CEDAR KNOLL VINEYARD* – Napa Valley 130
DARIOUSH 'SIGNATURE' – Napa Valley 195
CAYMUS – Napa Valley 200 *(1 liter bottle)*
SILVER OAK – Napa Valley 245

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 14/54
MARKHAM 'SIX STACK' – North Coast 15/58
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
AU BON CLIMAT – Santa Barbara County 52
ETUDE *GRACE BENOIST RANCH* – Carneros 68
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 98
MERRY EDWARDS – Russian River Valley 110
GOLDENEYE – Anderson Valley 118

ZINFANDEL

SALDO – California 15/58
MOSS ROXX 'OLD VINE' *RESERVE* – Lodi 40
SEGHESIO – Sonoma 54
GREEN & RED *CHILES CANYON VINEYARDS* – Napa Valley 68
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