J. ALEXANDER'S®

STARTERS

CHEF'S DAILY SOUP 9

CROISSANT BASKET Fresh baked, honey butter (4) 8

DEVILED EGGS Sugar-cured bacon, made-in-house pickle relish 14

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

STEAK EGG ROLLS Jalapeño ranch 20

AVOCADO BOMB* Hand-cut ahi tuna, crab salad, crispy wontons 20

SUSHI

CALIFORNIA ROLL Crab salad, asparagus, red pepper, avocado 13

CRUNCHY SHRIMP ROLL Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, sriracha mayonnaise 16

SPICY TUNA ROLL* Ahi tuna, cucumber, avocado, sesame, unagi sauce, sriracha mayonnaise 17

BUCKEYE ROLL Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 22

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 24

STEAK SALAD* Seared filet, avocado, bacon, bleu cheese, tomatoes, white wine 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 17

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

FRENCH DIP* Thinly sliced beef, baguette, horseradish 26

COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 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 36

STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 50

NEW YORK STRIP* Aged *Certified Angus Beef®*, NYO mac & cheese 49

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.

SEAFOOD & SPECIALTIES

TODAY'S FEATURED SEAFOOD* A wide selection of fresh seafood with the Chef's signature preparation MKT

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

AHI TUNA POKE BOWL* Sticky rice, edamame, avocado, pickled red onions, cucumbers, carrots, sriracha mayo 26

TERIYAKI CHICKEN BOWL Sticky rice, carrots, broccoli, green onion, pickled red onions, snow peas, red peppers, sriracha mayo, sesame seeds 23

PECAN ENCRUSTED TROUT+ Sautéed, Mustard beurre blanc, Southern coleslaw 28

ROTISSERIE 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 24

BAYOU PASTA Shrimp, bay scallops, crabmeat, spicy alfredo sauce, green onions, red peppers 29

RATTLESNAKE PASTA Southwestern spices, peppers, onions, chicken 25

PORK TENDERLOIN* Grilled, cured in-house, Thai "Bang Bang" sauce, smashed potatoes 26

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice+ | Seasonal Vegetable

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Couscous | Loaded Baked Potato

HOUSEMADE DESSERTS

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

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 EST

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
CHALK HILL CHARDONNAY – Russian River Valley 13/50
HONIG SAUVIGNON BLANC – Napa Valley 14/54
CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50
FLOWERS CHARDONNAY – Sonoma Coast 82
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 *(1 liter bottle)*
BÖEN *BY BELLE GLOS* **PINOT NOIR** – California 13/50
CAYMUS CABERNET SAUVIGNON – Napa Valley 140
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82
8 YEARS IN THE DESERT *BY ORIN SWIFT* **ZINFANDEL** – California 80

MOCKTAILS

THE THREE AMANGOS 11
Mango Purée : Lemon Juice : Fever-Tree Ginger Beer

ROSEBERRY MULE 11
Blackberry : Agave Nectar : Lime Juice : Fever-Tree Ginger Beer

PEACH MOCKGRIA 11
Peach Purée : Cranberry Juice : Orange Juice : Pom Wonderful Pomegranate Juice

MR. WONDERFUL 11
POM Wonderful Pomegranate Juice : Blackberry : Lime Juice : Fever-Tree Club Soda

MOCKING BIRD 11
Blackberry : Jalapeno : Lemon Juice : Pineapple Juice

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
MUMM NAPA CUVÉE M – Napa Valley 45
TAITTINGER – Reims, France 110
POL ROGER *RESERVE* – Épernay, France 100

CHARDONNAY

MER SOLEIL *RESERVE* – Monterey 12/46
CHALK HILL – Russian River Valley 13/50
FRANK FAMILY – Carneros 17/66
WENTE *RIVA RANCH* – Arroyo Seco, Monterey 46
ROMBAUER – Carneros, Napa Valley 68
FERRARI-CARANO *RESERVE* – Carneros, Napa Valley 62
FLOWERS – Sonoma Coast 82
CAKEBREAD CELLARS – Napa Valley 85

SAUVIGNON BLANC & FUMÉ BLANC

VAVASOUR – Marlborough, New Zealand 12/46
HONIG – Napa Valley 14/54
FERRARI-CARANO FUMÉ BLANC – Sonoma County 42
CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand 48
DUCKHORN – North Coast 57

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 44

DESSERT SELECTIONS

FONSECA 'BIN 27' – Portugal 12/46

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.

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 50
STARMONT – North Coast 52
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 82
HONIG – Napa Valley 86
SILVERADO – Napa Valley 89
CAYMUS – Napa Valley 140
LANCASTER *ESTATE* – Alexander Valley 145
DARIOUSH 'SIGNATURE' – Napa Valley 195
CAYMUS SPECIAL SELECTION – Napa Valley 285

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 12/46
MARKHAM 'SIX STACK' – North Coast 14/54
DUCKHORN VINEYARDS – Napa Valley 95

PINOT NOIR

BÖEN *BY BELLE GLOS* – California 13/50
ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58
SIDURI – Willamette Valley 16/62
WILLAMETTE VALLEY 'WHOLE CLUSTER' – Willamette Valley 52
BELLE GLOS *CLARK & TELEPHONE* – Santa Barbara County 80
ENROUTE 'LES POMMIERS' – Russian River Valley 82
FLOWERS – Sonoma Coast 95
GOLDENEYE – Anderson Valley 118

ZINFANDEL

SEGHESIO – Sonoma 14/54
SALDO – California 15/58
MOSS ROXX 'OLD VINE' *RESERVE* – Lodi 40
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 80

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 13/50
PENFOLDS 'BIN 28' SHIRAZ – South Australia 16/62
ABSTRACT *BY ORIN SWIFT* – California 68
THE PRISONER RED BLEND – Napa Valley 85