

SOUPS & 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 16
- FIRE–GRILLED ARTICHOKES Rémoulade (limited availability) 18
- STEAK EGG ROLLS Jalapeño ranch 19
- SMOKED SALMON DIP House smoked, dill tartar sauce, toast points (limited availability) 17
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 18
- AVOCADO BOMB* Hand-cut ahi tuna, crab salad, crispy wontons 21

SUSHI

- NIGIRI PLATE* Filets of cold water salmon & ahi tuna, seasoned rice 18
- 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 17
- SURF & TURF ROLL*Surimi, avocado, cream cheese, beef carpaccio, sriracha mayonnaise, masago 18
- OUTER BANKS ROLL Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 22
- FIRECRACKER ROLL* Seared ahi tuna, 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
- CAESAR SALAD Reggiano, rustic croutons 14
- CYPRESS SALAD* Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 19
- THAI KAI CHICKEN SALAD* Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- ORIGINAL GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 19
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 24

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 19
- FRENCH DIP* Thinly sliced beef, baguette, horseradish 27
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 18
- NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 19
- 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.
- STEAK ‘N’ FRIES* Aged Certified Angus Beef®, French brasserie style, maître d’ butter 36
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 50
- STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 51
- 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
- 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 28
- GRILLED SALMON** Faroe Islands cold water salmon, chilled orzo & wild rice 34 (lunch cut available until 4PM)
- PECAN ENCRUSTED TROUT* Sautéed, mustard beurre blanc, Southern coleslaw 28
- EMERALD COAST SHRIMP Crispy Gulf shrimp, rémoulade, honey Dijon, French fries, Southern coleslaw 28
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 25
- ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 24
- PORK TENDERLOIN* Grilled, cured in-house, Thai “Bang Bang” sauce, smashed potatoes 26
- BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 34

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDE ITEMS

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

HOUSEMADE DESSERTS & FRENCH PRESS COFFEE

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

*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



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

- FRANK FAMILY CHARDONNAY – Carneros 15/58
- Craggy Range *TE MUNA* Sauvignon Blanc – New Zealand 14/58
- Chateau Minuty ‘M’ Rosé – Côtes de Provence 14/54
- VEUVE CLICQUOT Yellow Label Champagne – Reims, France 110
- ZD Chardonnay – Carneros 82
- DAOU Cabernet Sauvignon – Paso Robles 15/58
- BÖEN *BY BELLE GLOS* Pinot Noir – California 13/50
- THE PRISONER Red Blend – California 19/74
- HONIG Cabernet Sauvignon – Napa Valley 82

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
- Schramsberg ‘Blanc de Blancs’ – North Coast 75
- VEUVE CLICQUOT Yellow Label – Reims, France 110
- Pol Roger Reserve – Épernay, France 115

CHARDONNAY

- Mer Soleil *RESERVE* – Monterey 13/50
- Chalk Hill – Sonoma Coast 14/54
- Frank Family – Carneros 17/66
- Rombauer – Carneros 18/70
- Ferrari-Carano – Sonoma County 50
- CAKEBREAD Cellars – Napa Valley 80
- ZD – Carneros 82
- Patz & Hall *DUTTON RANCH* – Russian River Valley 85
- Plumpjack *RESERVE* – Napa Valley 110
- Far Niente *ESTATE BOTTLED* – Napa Valley 115

SAUVIGNON BLANC & FUMÉ BLANC

- J. Lohr ‘Flume Crossing’ – Arroyo Seco, Monterey County 13/50
- Vavasour – Marlborough, New Zealand 13/50
- Craggy Range *TE MUNA* – Martinborough, New Zealand 15/58
- Honig – Napa Valley 55
- Duckhorn – North Coast 57

OTHER WHITES & ROSÉ

- Chateau Minuty ‘M’ Rosé – Côtes de Provence 14/54
- Chateau Miraval Rosé – Côtes de Provence 15/58
- Barone ‘FINI’ Pinot Grigio – Valdadige, Italy 13/50
- Terlato Vineyards Pinot Grigio – Friuli-Venezia-Giulia, Italy 14/54
- Dr. Loosen ‘DR. L’ Riesling – Mosel, Germany 14/54
- Lucien Albrecht *RESERVE* Riesling – Alsace, France 14/54
- Marco Felluga Pinot Grigio – Collio, Italy 48
- Schloss Vollrads Riesling – Germany 52

DESSERT SELECTIONS

- Fonseca ‘BIN 27’ 375 ML BOTTLE – Portugal 10/~

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.

ZERO PROOF

- BLOOD ORANGE SPRITZ 13
- Lyre’s Italian Orange : Blood Orange Purée : Fever Tree Club Soda
- LYRE’S OLD FASHIONED 13
- Lyre’s American Malt : Angostura Bitters : Regan’s Orange Bitters
- LYRE’S PINEAPPLE MARGARITA...ASK TO MAKE IT SPICY 13
- Lyre’s Agave Blanco Spirit : Pineapple Juice : Orange Juice : Agave : Lime Juice
- LYRE’S PALOMA 13
- Lyre’s Agave Blanco Spirit : Lime Juice : Fever-Tree Sparkling Pink Grapefruit
- LYRE’S MOJITO 13
- Lyre’s White Cane Spirit : Lime Juice : Mint : Fever-Tree Club Soda

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

- DAOU – Paso Robles 15/58
- ST. FRANCIS – Sonoma County 16/62
- THE PRISONER – Napa Valley 17/66
- QUILT – Napa Valley 18/70
- EAST SIDE CROSSING – Lodi 40
- STARMONT – North Coast 55
- Lions de Batailley Pauillac – Bordeaux, France 70
- Foley Johnson *ESTATE* – Napa Valley 80
- Honig – Napa Valley 82
- Neyers *NEYERS RANCH* – Napa Valley 110
- Austin Hope – Paso Robles 112
- QUILT *RESERVE* – Napa Valley 150
- CAKEBREAD – Napa Valley 160
- Caymus Vineyards – Napa Valley 175
- Darioush ‘SIGNATURE’ – Napa Valley 195
- Chateau Montelena – Napa Valley 205

MERLOT

- J. Lohr ‘LOS OSOS’ – Paso Robles 13/50
- Markham ‘SIX STACK’ – North Coast 14/54
- TEXTBOOK – Napa Valley 48
- 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
- Belle Glos *CLARK AND TELEPHONE* – Santa Barbara 65
- ETUDE *GRACE BENOIST RANCH* – Carneros 75
- ENROUTE ‘LES POMMIERS’ – Russian River Valley 82
- FLOWERS – Sonoma Coast 85
- Penner-Ash – Willamette Valley 110
- GOLDENEYE – Anderson Valley 118

ZINFANDEL

- Seghesio – Sonoma County 14/54
- Saldo – Dry Creek, Lodi 15/58
- Moss Roxx ‘OLD VINE’ *RESERVE* – Lodi 40
- Robert Biale ‘PARTY LINE’ – North Coast, California 50
- Frog’s Leap – Rutherford, 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 – California 19/74
- Mollydooker ‘BLUE EYED BOY’ Shiraz – Australia 90