J. ALEXANDER'S®

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 17

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 19

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* 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 19

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 20

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 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 17

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

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 37

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 51

SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 45

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

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

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

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 25

PORK TENDERLOIN* Grilled, cured in-house, Thai "Bang Bang" sauce, smashed potatoes 27

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

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 RAL

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

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®

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