

STARTERS

- CHEF'S DAILY SOUP 9
MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 16
DEVILED EGGS Sugar-cured bacon, made-in-house pickle relish 13
HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19

WOOD-FIRED PIZZAS

OUR DAILY HOUSE-MADE DOUGH IS RESTED FOR 3 DAYS AND COOKED IN AN ITALIAN WOOD BURNING OVEN

- MARGHERITA San Marzano tomato sauce, fresh mozzarella, parmesan, basil 17
ITALIAN SAUSAGE House-made panna sauce, fennel sausage, caramelized onions, scallions 18
HOT HONEY San Marzano tomato sauce, pepperoni, sweet peppadew peppers 18
WILD MUSHROOM House-made panna sauce, roasted garlic, parmesan, tarragon 17
BBQ CHICKEN Roasted chicken, smoked gouda, caramelized onions, fresh mozzarella 18
PEPPERONI San Marzano tomato sauce, parmesan cheese 18

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
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 25

BURGERS, SANDWICHES & TACOS

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES UNLESS OTHERWISE NOTED.

- 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
STEAK BURGER* Ground tenderloin & ribeye, Tillamook cheddar, brioche bun, grilled onions, arugula, Kiawah Island dressing 20
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
STEAK TACOS Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro, made-in-house salsa, black beans & rice 19

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 49
FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 49
NEW YORK STRIP* *Aged Certified Angus Beef®*, NYO mac & cheese 49
SLOW ROASTED PRIME RIB* *Aged* Midwestern beef, au jus, smashed potatoes 44



SEAFOOD & SPECIALTIES

- SEARED AHI TUNA** Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 34
CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (*limited availability*) MKT
GRILLED SALMON** Faroe Islands cold water salmon, chilled orzo & wild rice 33 (*lunch cut available until 4PM*)
CILANTRO SHRIMP Grilled shrimp, cilantro oil, Cajun spices, couscous, Southern coleslaw 28
JUMBO FRIED SHRIMP French fries, Southern coleslaw, cocktail sauce, rémoulade sauce 29
TROUT ALMONDINE+ Mustard beurre blanc, toasted almonds, broccoli, couscous 32
MR. JACK'S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 24
ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25
BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 33
PORK TENDERLOIN* Grilled, cured in-house, Thai "Bang Bang" sauce, smashed potatoes 29
ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9 / SPLIT PLATE CHARGE 7

SIDE ITEMS

- French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice* | 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

*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. AN 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE. HOWEVER, GRATUITY IS UP TO YOUR DISCRETION. PROPER DRESS REQUIRED. GENTLEMEN, PLEASE REMOVE HATS AND CAPS. HELPFUL DINING GUIDELINES AT JALEXANDERS.COM.

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

ROMBAUER CHARDONNAY – Carneros 18/70

HONIG SAUVIGNON BLANC – Napa Valley 14/54

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

FLOWERS CHARDONNAY – Sonoma Coast 95

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – France 105

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 (*liter bottle*)

BÖEN BY BELLE GLOS PINOT NOIR – California 14/54

THE PRISONER RED BLEND – California 16/62

CAYMUS CABERNET SAUVIGNON – Napa Valley 120

ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46

UNSCHACKLED BRUT – California 13/50

LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d'Alsace 13/50

LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 14/54

VEUVE CLICQUOT YELLOW LABEL – France 105

LOUIS ROEDERER BRUT PREMIER – France 110

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46

CHALK HILL – Russian River Valley 13/50

FRANK FAMILY – Carneros 17/66

ROMBAUER – Carneros, Napa Valley 18/70

WENTE ESTATE GROWN – Livermore Valley, San Francisco Bay 40

LINCOURT RANCHO SANTA ROSA – Sta. Rita Hills 36

CHALK HILL ESTATE BOTTLED – Chalk Hill 75

PATZ & HALL DUTTON RANCH – Russian River Valley 90

FLOWERS – Sonoma Coast 95

SAUVIGNON BLANC & FUMÉ BLANC

FERRARI-CARANO FUMÉ BLANC – Sonoma County 12/46

VAVASOUR – Marlborough, New Zealand 12/46

HONIG – Napa Valley 14/54

CRAGGY RANGE TE MUNA – Martinborough, New Zealand 55

CAKEBREAD CELLARS – North Coast 60

OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54

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

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
RESTAURANT

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

Luminore by La Marca Prosecco : 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 & MOCKTAILS

LYRE'S COSMOPOLITAN 13

Lyre's White Cane Spirit : Triple Sec : Lime Juice : Cranberry Juice

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

FAUX-JITO 11

Fresh Mint : Agave Nectar : Lime Juice : Fever-Tree Club Soda

MAY DAY 11

Strawberry Purée : Lime Juice : Fever-Tree Ginger Beer

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 (*liter bottle*)

ROTH ESTATE – Alexander Valley 60

THE PRISONER – Napa Valley 70

FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 80

HONIG – Napa Valley 85

HALL – Napa Valley 95

CHALK HILL ESTATE RED – Chalk Hill 100

CAYMUS – Napa Valley 120

PAUL HOBBS – Napa Valley 150

SEBASTIANI 'CHERRY BLOCK' – Sonoma Valley 180

SILVER OAK – Napa Valley 200

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 12/46

MARKHAM 'SIX STACK' – North Coast 14/54

WENTE 'SANDSTONE' – Livermore Valley 35

DUCKHORN – Napa Valley 98

PINOT NOIR

BÖEN BY BELLE GLOS – California 14/54

ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58

SIDURI – Willamette Valley 16/62

THE FOUR GRACES – Willamette Valley 55

CHALK HILL – Sonoma Coast 58

ENROUTE 'LES POMMIERS' – Russian River Valley 82

FLOWERS – Sonoma Coast 105

ZINFANDEL

SALDO – California 15/58

SEGHESIO – Sonoma County 54

GREEN AND RED TIP TOP VINEYARD – 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 – California 16/62

STAGS' LEAP PETITE SIRAH – Napa Valley 78