J. ALEXANDER'S®

STARTERS

CHEF'S DAILY SOUP 9

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

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

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 20

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

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 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 20

STEAK BURGER* Ground tenderloin & ribeye, Tillamook cheddar, brioche bun, grilled onions, arugula, Kiawah Island dressing 20

FRENCH DIP* Thinly sliced beef, baguette, horseradish 27

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 37

STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 51

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 51

NEW YORK STRIP* Aged *Certified Angus Beef®*, NYO mac & cheese 50

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

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 34 *(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

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

BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 34

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

Proudly serving Coca-Cola® products.

ALLERGIES OR DIETARY NEEDS?
SCAN HERE

+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.

BB/CG LEX

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

ROMBAUER CHARDONNAY – Carneros 19/74
HONIG SAUVIGNON BLANC – Napa Valley 14/54
CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50
FLOWERS CHARDONNAY – Sonoma Coast 100
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France 110
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 *(liter bottle)*
BÖEN *BY BELLE GLOS* **PINOT NOIR** – California 14/54
THE PRISONER RED BLEND – California 17/66
CAYMUS CABERNET SAUVIGNON – Napa Valley 130
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 13/50
UNSCHACKLED BRUT – California 14/54
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 110
LOUIS ROEDERER BRUT PREMIER – France 115

CHARDONNAY

MER SOLEIL *RESERVE* – Monterey 13/50
CHALK HILL – Russian River Valley 14/54
FRANK FAMILY – Carneros 17/66
ROMBAUER – Carneros, Napa Valley 19/74
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 38
WENTE *ESTATE GROWN* – Livermore Valley, California 42
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75
PATZ & HALL *DUTTON RANCH* – Russian River Valley 90
FLOWERS – Sonoma Coast 100

SAUVIGNON BLANC & FUMÉ BLANC

FERRARI-CARANO FUMÉ BLANC – Sonoma County 13/50
VAVASOUR – Marlborough, New Zealand 13/50
HONIG – Napa Valley 14/54
CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand 57
DUCKHORN – North Coast 58
CAKEBREAD CELLARS – North Coast 65

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 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 48

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 & 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)*
EAST SIDE CROSSING – Lodi 40
ROTH *ESTATE* – Alexander Valley 60
THE PRISONER – Napa Valley 72
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80
HONIG – Napa Valley 88
HALL – Napa Valley 98
CHALK HILL *ESTATE RED* – Chalk Hill 100
CAYMUS – Napa Valley 130
PAUL HOBBS – Napa Valley 150
SEBASTIANI 'CHERRY BLOCK' – Sonoma Valley 180
DARIOUSH 'SIGNATURE' – Napa Valley 195
SILVER OAK – Napa Valley 215

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 13/50
MARKHAM 'SIX STACK' – North Coast 14/54
WENTE 'SANDSTONE' – Livermore Valley 40
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
GOLDENEYE – Anderson Valley 118

ZINFANDEL

SALDO – California 15/58
SEGHESIO – Sonoma County 54
MOSS ROXX 'OLD VINE' *RESERVE* – Lodi 40
GREEN AND RED *TIP TOP VINEYARD* – Napa Valley 65
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 17/66
STAGS' LEAP PETITE SIRAH – Napa Valley 78