

STARTERS

- CHEF'S DAILY SOUP 9
- DEVILED EGGS Sugar-cured bacon, made-in-house pickle relish 14
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 17
- FIRE-GRILLED ARTICHOKEs Rémoulade (*limited availability*) 17
- AVOCADO BOMB* Hand-cut ahi tuna, crab salad, crispy wontons 20
- 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 20

SALADS

- ADD CHICKEN +8, SALMON OR SHRIMP +12
- MADE-IN-HOUSE SALAD DRESSINGS: HONEY DIJON, BLEU CHEESE, 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
- ROASTED 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
- SHRIMP LOUIE SALAD Jumbo Gulf shrimp, avocado, tomato, iceberg, Kiawah Island dressing 21
- 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 16
- 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 24
- 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
- NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 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 35
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 50
- NEW YORK STRIP* Aged *Certified Angus Beef®*, NYO mac & cheese 49
- STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 49
- SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 42



SEAFOOD & SPECIALTIES

- TEXAS REDFISH Chef's featured preparation MKT
- 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*)
- TROUT ALMONDINE+ Mustard beurre blanc, toasted almonds, broccoli, couscous 32
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (*limited availability*) MKT
- MR. JACK'S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 24
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 25
- BRASSERIE CHICKEN Panko-crusted, parmesan, lemon caper sauce, tomatoes, smashed potatoes, broccoli 26
- ROTISSERIE CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25
- PORK TENDERLOIN* Grilled, cured in-house, Thai "Bang Bang" sauce, smashed potatoes 26
- BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, Southern coleslaw, French fries 33

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9 / SPLIT-PLATE CHARGE 7

SIDES

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

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.

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.

WINES "WE" LOVE & DRINK

CHALK HILL CHARDONNAY – Russian River Valley 14/54

HONIG SAUVIGNON BLANC – Napa Valley 15/58

CAKEBREAD CELLARS CHARDONNAY – Napa Valley 85

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

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 125

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 19/93 (1 liter bottle)

BÖEN *BY BELLE GLOS* PINOT NOIR – California 13/50

CAYMUS CABERNET SAUVIGNON – Napa Valley 145

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

8 YEARS IN THE DESERT *BY ORIN SWIFT* ZINFANDEL – California 85

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 13/50

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

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

NICOLAS FEUILLATTE RÉSERVE EXCLUSIVE BRUT – Chouilly, France 68

TAITTINGER "BRUT LA FRANCAISE" – Reims, France 115

VEUVE CLICQUOT YELLOW LABEL BRUT – Á Reims, France 125

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 13/50

CHALK HILL – Russian River Valley 14/54

FRANK FAMILY – Carneros 17/66

ROMBAUER – Carneros, Napa Valley 18/70

FLOWERS – Sonoma Coast 70

PATZ & HALL *DUTTON RANCH* – Russian River Valley 75

CAKEBREAD CELLARS – Napa Valley 85

ZD – California 85

CHATEAU MONTELENA – Napa Valley 95

FAR NIENTE *ESTATE BOTTLED* – Napa Valley 105

SAUVIGNON BLANC & FUMÉ BLANC

VAVASOUR – Marlborough, New Zealand 12/46

FERRARI-CARANO FUMÉ BLANC – Sonoma County 13/50

HONIG – Napa Valley 15/58

CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand 45

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 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

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
RESTAURANT

MOCKTAILS & ZERO PROOF

PEACH MOCKGRIA 11

Peach Purée : Cranberry Juice : Orange Juice : Pom Wonderful Pomegranate Juice

THE THREE AMANGOS 11

Mango Purée : Lemon Juice : Fever-Tree Ginger Beer

FAUX-JITO 11

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

LYRE'S PINEAPPLE MARGARITA...ASK TO MAKE IT SPICY 13

Lyre's Agave Blanco Spirit : Pineapple Juice : Orange Juice : Agave : Lime Juice

BLOOD ORANGE SPRITZ 13

Lyre's Italian Orange : Blood Orange Purée : Fever-Tree Club Soda

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

DAOU – Paso Robles 15/58

ST. FRANCIS – Sonoma County 16/62

QUILT – Napa Valley 18/70

AUSTIN HOPE – Paso Robles 19/93 (1 liter bottle)

HONIG – Napa Valley 87

ZD – Napa Valley 125

GHOST BLOCK *ESTATE* – Oakville, Napa Valley 135

PAPILLON *BY ORIN SWIFT* – Napa Valley 140

CAYMUS VINEYARDS – Napa Valley 145

CADE *HOWELL MOUNTAIN* – Napa Valley 220

MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 270

SILVER OAK – Napa Valley 300

CAYMUS VINEYARDS 'SPECIAL SELECTION' – Napa Valley 320

MERLOT

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

MARKHAM 'SIX STACK' – North Coast 14/54

DUCKHORN – Napa Valley 90

PINOT NOIR

BÖEN *BY BELLE GLOS* – California 13/50

ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58

SIDURI – Willamette Valley 16/62

ETUDE *GRACE BENOIST RANCH* – Carneros 70

BELLE GLOS *CLARK & TELEPHONE* – Santa Barbara County 75

ENROUTE 'LES POMMIERS' – Russian River Valley 82

FLOWERS – Sonoma Coast 92

DOMAINE SERENE 'YAMHILL CUVÉE' – Willamette Valley 115

MERRY EDWARDS – Russian River Valley 130

KOSTA BROWNE – Sta. Rita Hills 150

ZINFANDEL

SEGHESSIO – Sonoma 14/54

SALDO – California 15/58

GREEN & RED *CHILES CANYON ESTATE* – Napa Valley 65

8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 85

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 13/50

PENFOLDS 'BIN 28' SHIRAZ – South Australia 16/62

THE PRISONER RED BLEND – Napa Valley 18/70

STAGS' LEAP PETITE SIRAH – Napa Valley 60

ABSTRACT *BY ORIN SWIFT* – California 65