

## SOUPS & STARTERS

CHEF'S DAILY SOUP 9

HOMEMADE FOCACCIA Seasonal accoutrements 7

MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 16

FIRE-GRILLED ARTICHOKE Rémoulade (*limited availability*) 17

TUNA STACK\* Hand-cut ahi tuna, crab salad, avocado, cucumbers, sriracha, unagi sauce, crispy wontons 20

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19

## 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

THE WEDGE Iceberg, bacon, tomatoes, bleu cheese dressing 14

CYPRESS SALAD\* Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 19

ROASTED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 18

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 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 18

OLD FASHIONED CHEESEBURGER\* *Certified Angus Beef®*, brioche bun, aged Tillamook cheddar, served all the way 19

DOUBLE-STACK BURGER\* Two crispy patties, onion, kosher dill pickles, brioche bun, American cheese 19

FRENCH DIP\* Thinly sliced beef, baguette, horseradish 24

NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 18

COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18

FRESH FISH SANDWICH Cut fresh daily, rémoulade, pickles, lettuce 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 34

STEAK MAUI\* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 48

NEW YORK STRIP\* Aged *Certified Angus Beef®*, NYO mac & cheese 48

FILET MIGNON WITH BÉARNAISE\* Center cut, loaded baked potato 49

SLOW ROASTED PRIME RIB\* Aged Midwestern beef, au jus, smashed potatoes 43



## SEAFOOD & SPECIALTIES

TEXAS REDFISH Chef's featured preparation MKT

TROUT ALMONDINE+ Mustard beurre blanc, toasted almonds, broccoli, couscous 30

GRILLED SALMON\*\* Faroe Islands cold water salmon, chilled orzo & wild rice 34 (*lunch cut available until 4PM*)

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (*limited availability*) MKT

SEARED AHI TUNA\*\* Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 34

CILANTRO SHRIMP Grilled shrimp, cilantro oil, Cajun spices, couscous, Southern coleslaw 28

BRASSERIE CHICKEN Panko-crusted, parmesan cheese, lemon butter caper sauce, tomatoes, smashed potatoes, broccoli 26

ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 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, tenderloin tequila beans 33

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

## SIDE ITEMS

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice\* | Tenderloin Tequila Beans

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Couscous | Seasonal Vegetable

## HOUSEMADE DESSERTS

Carrot Cake\* 11 | Chocolate Layer Cake 14 | Key Lime Pie 12

# J. ALEXANDER'S®

\* 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.

AE/CG LAC

## 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 17/66

HONIG SAUVIGNON BLANC – Napa Valley 14/54

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

PLUMPJACK RESERVE CHARDONNAY – Napa Valley 94

POL ROGER RESERVE CHAMPAGNE – Epernay, France 85

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 (liter bottle)

FLOWERS PINOT NOIR – Sonoma Coast 17/66

THE PRISONER RED BLEND – California 18/70

PAPILLON BY ORIN SWIFT CABERNET SAUVIGNON – Napa Valley 100

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

## WHITES

### CHAMPAGNE & SPARKLING

GRUET – New Mexico 12/46

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

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

POL ROGER RESERVE – Epernay, France 85

TAITTINGER – Á Reims, France 110

VEUVE CLICQUOT YELLOW LABEL – Reims, France 115

### CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 13/50

CHALK HILL – Russian River Valley 14/54

FRANK FAMILY – Carneros 16/62

ROMBAUER – Carneros, Napa Valley 17/66

ZD – Carneros 68

PATZ & HALL DUTTON RANCH – Russian River Valley 75

FLOWERS – Sonoma Coast 78

CAKEBREAD CELLARS – Napa Valley 88

PLUMPJACK RESERVE – Napa Valley 94

RAMEY RITCHIE VINEYARD – Russian River Valley 95

FAR NIENTE ESTATE BOTTLED – Napa Valley 98

### SAUVIGNON BLANC

VAVASOUR – Marlborough, New Zealand 12/46

HONIG – Napa Valley 14/54

CRAGGY RANGE TE MUNA – Martinborough, New Zealand 45

CLOUDY BAY – Marlborough, New Zealand 55

CAKEBREAD CELLARS – North Coast 64

### OTHER WHITES & ROSÉ

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

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

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45

SCHLOSS VOLLARDS RIESLING – Germany 50

### DESSERT SELECTIONS

FONSECA BIN 27 PORT 9/~

TAYLOR FLADGATE 10 YR. TAWNY PORT 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**  
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

BLOOD ORANGE SPRITZ 13

Lyre's Italian Orange : Blood Orange Purée : 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

LYRE'S MOJITO 13

Lyre's White Cane Spirit : Lime Juice : Mint : Fever-Tree Club Soda

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

## 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 (1 liter bottle)

CHATEAU BUENA VISTA – Napa Valley 70

FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 80

SEQUOIA GROVE – Napa Valley 80

HONIG – Napa Valley 82

HALL – Napa Valley 95

PAPILLON BY ORIN SWIFT – Napa Valley 100

STAG'S LEAP CELLARS 'ARTEMIS' – Napa Valley 120

GHOST BLOCK ESTATE – Oakville, Napa Valley 125

CAYMUS VINEYARDS – Napa Valley 155

CADE HOWELL MOUNTAIN – Napa Valley 175

SILVER OAK – Napa Valley 195

CAYMUS 'SPECIAL SELECTION' – Napa Valley 280

### MERLOT

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

MARKHAM 'SIX STACK' – North Coast 14/54

FERRARI-CARANO – Sonoma County 54

FROG'S LEAP – Rutherford, Napa Valley 75

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

FLOWERS – Sonoma Coast 17/66

BREWER-CLIFTON – Sta. Rita Hills 58

SLANDER BY ORIN SWIFT – California 72

ETUDE GRACE BENOIST RANCH – Carneros 75

BELLE GLOS CLARK & TELEPHONE – Santa Barbara County 78

ENROUTE 'LES POMMIERS' – Russian River Valley 82

PENNER-ASH – Willamette Valley 105

ROCHIOLI ESTATE – Russian River Valley 152

### ZINFANDEL

SALDO – California 15/58

8 YEARS IN THE DESERT BY ORIN SWIFT – California 17/66

SEGHESIO – Sonoma 54

### OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 12/46

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

THE PRISONER RED BLEND – California 18/70

ABSTRACT BY ORIN SWIFT – California 70

STAGS' LEAP PETITE SIRAH – Napa Valley 78