

STARTERS

- MEXICO CITY SPINACH CON QUESO** Made-in-house salsa, warm tortilla chips 16
- FIRE-GRILLED ARTICHOKEs** Rémoulade (*limited availability*) 18
- CRAB DIP** Old Bay spiced house-made cheese sauce, grilled bread 20
- AVOCADO BOMB*** Hand-cut ahi tuna, crab salad, crispy wontons 21
- HONG KONG SHRIMP** Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19

SOUPS & SALADS

ADD CHICKEN +8, SALMON OR SHRIMP +12

MADE-IN-HOUSE SALAD DRESSINGS: HONEY DIJON, BLEU CHEESE, RANCH, KIAWAH ISLAND, WHITE WINE VINAIGRETTE, CILANTRO VINAIGRETTE

- NEW ENGLAND CLAM CHOWDER** Classic recipe, Tasso ham 9
- 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 19
- GRILLED CHICKEN SALAD** Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 18
- 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.

- OLD FASHIONED CHEESEBURGER*** *Certified Angus Beef*[®], brioche bun, aged Tillamook cheddar, served all the way 19
- FRENCH DIP*** Thinly sliced beef, baguette, horseradish 24
- NASHVILLE HOT CHICKEN** Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 18
- COUNTRY CLUB** Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 17
- HYDE PARK** Grilled chicken breast, brioche bun, Monterey Jack, served all the way 18
- CRISPY SHRIMP TACOS** Signature creamy & spicy sauce, lettuce, red peppers, green onions, black beans & rice 17

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 50
- STEAK MAUI*** Marinated ribeye, pineapple, soy, ginger, smashed potatoes 49
- SLOW ROASTED PRIME RIB*** Aged Midwestern beef, au jus, smashed potatoes 12 oz. 42



SEAFOOD & SPECIALTIES

- TODAY'S FEATURED SEAFOOD*** A wide selection of fresh seafood with the Chef's signature preparation MKT
- TROUT ALMONDINE*** Mustard beurre blanc, toasted almonds, broccoli, couscous 31
- GRILLED SALMON**** Faroe Islands cold water salmon, chilled orzo & wild rice 33 (*lunch cut available until 4PM*)
- JUMBO FRIED SHRIMP** French fries, Southern coleslaw, cocktail sauce, rémoulade sauce 29
- RATTLESNAKE PASTA** Southwestern spices, peppers, chicken 25
- 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 25
- BARBECUE BABY BACK RIBS** Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 33
- PALERMO CHICKEN** Sautéed, goat cheese, sundried tomatoes, beurre blanc, couscous, broccoli 26

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDES

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

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

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 19/74

ROMBAUER CHARDONNAY – Carneros, Napa Valley 18/70

HONIG SAUVIGNON BLANC – Napa Valley 14/54

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

FLOWERS CHARDONNAY – Sonoma Coast 85

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 (1 liter bottle)

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

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

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

PAPILLON *BY ORIN SWIFT* CABERNET SAUVIGNON – Napa Valley 140

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46

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

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

VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 19/74

MUMM NAPA BRUT PRESTIGE – Napa Valley 50

DUVAL-LEROY BRUT RESERVE – Á Vertus, France 100

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 VINEYARDS – Central Coast 35

FERRARI-CARANO *TRÈ TERRE* – Russian River Valley 50

BREWER-CLIFTON – Sta. Rita Hills 55

THE PRISONER – Carneros 60

MANNEQUIN *BY ORIN SWIFT* – California 70

ZD – Carneros 78

CAKEBREAD CELLARS – Napa Valley 80

FLOWERS – Sonoma Coast 85

PATZ & HALL *DUTTON RANCH* – Russian River Valley 87

SAUVIGNON BLANC

VAVASOUR – Marlborough, New Zealand 12/46

HONIG – Napa Valley 14/54

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

CAKEBREAD CELLARS – North Coast 62

OTHER WHITES & ROSÉS

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

GRAHAM'S SIX GRAPES RESERVE PORT – Portugal 13/~

COCKBURN'S 10 YEAR OLD TAWNY PORT – Portugal 14/~

*We proudly pour a 7 ounce glass of wine. Corkage fee, \$25.
Tastings of our wines by the glass are available. Please ask your server.*

ZERO PROOF

BLOOD ORANGE SPRITZ 13

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

LYRE'S PASSION STAR MARTINI 13

Lyre's Dry London Spirit : Lyre's Classico : Passion Fruit Purée : Vanilla : Lime Juice

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

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)

HONIG – Napa Valley 90

FAUST – Napa Valley 98

PAPILLON *BY ORIN SWIFT* – Napa Valley 140

GHOST BLOCK *ESTATE* – Oakville, Napa Valley 145

FAR NIENTE *ESTATE BOTTLED* – Napa Valley 150

CAYMUS VINEYARDS – Napa Valley 170

CADE *HOWELL MOUNTAIN* – Napa Valley 220

SILVER OAK – Napa Valley 240

MERLOT

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

MARKHAM 'SIX STACK' – North Coast 14/54

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

ETUDE *GRACE BENOIST RANCH* – Carneros 70

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

ENROUTE 'LES POMMIERS' – Russian River Valley 82

FLOWERS – Sonoma Coast 85

DOMAINE SERENE 'YAMHILL CUVÉE' – Willamette Valley 115

MERRY EDWARDS – Russian River Valley 130

ROCHIOLI *ESTATE* – Russian River Valley 155

ZINFANDEL

SEGHESIO – Sonoma County 14/54

SALDO – Dry Creek, Lodi 15/58

ROMBAUER – Carneros, Napa Valley 68

FROG'S LEAP – Napa Valley 75

8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 80

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 19/74

ABSTRACT *BY ORIN SWIFT* – California 65

GAJA CA'MARCANDA 'PROMIS' – Toscana, Italy 68

J. ALEXANDER'S[®]

R E S T A U R A N T

BRUNCH FEATURES

AVOCADO TOAST 18

Hass Avocado, whole grain toast, sunny side up eggs, tomatoes

STEAK AND EGGS* 24

Sliced NY strip steak, sunny side up eggs, multigrain toast, breakfast potatoes

LEMON RICOTTA HOTCAKES 16

Sliced bacon, pure maple syrup

CLASSIC OMELET 17

Ham & Gruyère cheese omelet, breakfast potatoes, field green salad

COUNTRY CLUB QUICHE 17

Savory custard of ham, turkey, cheddar, Monterey Jack, parmesan cheese, field green salad

BRUNCH BURGER 19

Our classic cheeseburger, toasted English muffin, Applewood smoked bacon, sunny side up egg, breakfast potatoes, field green salad

J. ALEXANDER'S BREAKFAST SKILLET 18

Scrambled eggs, thick cut bacon, cheddar cheese, hollandaise, country potatoes, green onions, multigrain toast

CROQUE MADAM 17

Gruyère cheese, smoked ham, sunny side up egg, toasted thick-cut bread, seasoned thin cut French fries, field green salad

CRISPY CHICKEN SANDWICH 18

Panko crusted crispy chicken, Monterey jack cheese, leaf lettuce, pickles, lemon aioli, seasoned thin cut French fries

BRUNCH COCKTAILS

BLOODY MARY 8

Wheatley vodka, bold spices, rosemary

MIMOSA 8

Fresh orange juice, Prosecco

BELLINI 8

Fresh peach, Prosecco

VODKA MULE 11

Wheatley vodka, lime juice, Fever Tree ginger beer

SPICY MARGARITA 11

Tanteo Jalapeno tequila, lime juice, tres agaves nectar

APEROL SPRITZ 11

Aperol, Prosecco, Fever Tree club soda

HUGO SPRITZ 11

St~Germain, Prosecco, Fever Tree club soda, Angostura bitters