J. ALEXANDER'S

STARTERS

CHEF'S DAILY SOUP 9

HOMEMADE FOCACCIA⁺ Whipped ricotta, honey, candied pecans 7

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 21

MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 18

FIRE-GRILLED ARTICHOKES Rémoulade *(limited availability)* 19

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

SUSHI

AVOCADO BOMB* Hand-cut ahi tuna, crab salad, crispy wontons 23

CRISPY RICE* Spicy tuna, Fresno peppers, unagi sauce, scallions 19

ROCKET SHRIMP TEMAKI SUSHI TACO* Crispy Gulf shrimp, spicy sauce, scallions, red pepper, Szechuan cucumber salad 18

CRUNCHY SHRIMP TEMAKI SUSHI TACO* Jumbo shrimp, red pepper, scallions, sriracha mayo, remoulade, Szechuan cucumber salad 18

SPICY TUNA TEMAKI SUSHI TACO* Ahi tuna, cucumber, scallions, sriracha mayonnaise, unagi, Szechuan cucumber salad 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

THAI KAI CHICKEN SALAD⁺ Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 21

CYPRESS SALAD⁺ Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 22

ORIGINAL GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 21

ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 26

BURGERS & SANDWICHES

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. WE PROUDLY SERVE NOBLE BREAD FROM THE VALLEY. ALL 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 21

STEAK BURGER* Ground tenderloin & ribeye, Tillamook cheddar, brioche bun, grilled onions, arugula, Kiawah Island dressing 22

FRENCH DIP* Thinly sliced beef, baguette, horseradish 28

NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 20

CALIFORNIA CLUB Chilled roasted chicken, Tillamook cheddar, bacon, avocado, lettuce, tomato, mayonnaise, toasted multigrain 21

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 39

STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 53

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 54

NEW YORK STRIP* Aged *Certified Angus Beef®*, NYO mac & cheese 52

SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 47

We do not recommend and will respectfully not guarantee any steak ordered medium well or above.

SINCE 1978 CERTIFIED ANGUS BEEF® BRAND

SEAFOOD & SPECIALTIES

TODAY'S FEATURED SEAFOOD* A wide selection of fresh seafood with the Chef's signature preparation MKT

AHI TUNA POKE BOWL* Sticky rice, edamame, avocado, pickled red onions, cucumbers, carrots, sriracha mayo 28

TERIYAKI CHICKEN BOWL Sticky rice, carrots, broccoli, green onion, pickled red onions, snow peas, red peppers, sriracha mayo, sesame seeds 23

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

PECAN ENCRUSTED TROUT⁺ Sautéed, mustard beurre blanc, Southern coleslaw, Louisiana rice 32

GRILLED SALMON⁺* Faroe Islands cold water salmon, chilled orzo & wild rice 35 *(lunch cut available until 4PM)*

PALERMO CHICKEN Pan fried, goat cheese, sundried tomatoes, beurre blanc, couscous, broccoli 30

RATTLESNAKE PASTA Southwestern spices, peppers, onions, chicken 27

CAJUN SEAFOOD ALFREDO Jumbo shrimp, andouille sausage, garlic, peppers, Cajun alfredo sauce 29

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 26

ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 28

BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 36

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 10

SIDES

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

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

HOUSEMADE DESSERTS

Carrot Cake⁺ 12 | Black Forest Ganache Cake 14 | Key Lime Pie 12

ALLERGIES OR DIETARY NEEDS?
SCAN HERE

BB/CG CHAN

Proudly serving Coca-Cola® products.

⁺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.

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

LA MARCA 'ICON' PROSECCO SUPERIORE – Veneto, Italy 14/54
CHALK HILL CHARDONNAY – Russian River Valley 15/58
HONIG SAUVIGNON BLANC – Napa Valley 15/58
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 15/58
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France 150
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles *(liter bottle)* 20/98
BÖEN *BY BELLE GLOS* **PINOT NOIR** – California 13/50
DARIOUSH 'SIGNATURE' CABERNET SAUVIGNON – Napa Valley 170
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82
8 YEARS IN THE DESERT *BY ORIN SWIFT* **ZINFANDEL** – California 19/74

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 MOJITO...*ASK TO ADD PASSION FRUIT* 13
Lyre's White Cane Spirit : Simple Syrup : Lime Juice : Mint : Fever-Tree Club Soda

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 13/50
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d'Alsace 14/54
LA MARCA 'ICON' PROSECCO SUPERIORE – Veneto, Italy 14/54
GLORIA FERRER BLANC DE NOIRS – Carneros 55
TAITTINGER BRUT LA FRANCAISE – Reims, France 115
VEUVE CLICQUOT YELLOW LABEL – Reims, France 150

CHARDONNAY

MER SOLEIL *RESERVE* – Monterey 14/54
CHALK HILL – Russian River Valley 15/58
FRANK FAMILY – Carneros 16/62
ROMBAUER – Carneros 21/82
BREWER-CLIFTON – Sta. Rita Hills 58
LA CHABLISIENNE 'LE FINAGE' CHABLIS – Burgundy, France 65
FLOWERS – Sonoma Coast 70
ZD – California 80
GRGICH HILLS *ESTATE* – Napa Valley 85
JOSEPH DROUHIN POUILLY FUISSE – Burgundy, France 90
FAR NIENTE *ESTATE BOTTLED* – Napa Valley 115
KISTLER – Sonoma Mountain 130

SAUVIGNON BLANC

VAVASOUR – Marlborough, New Zealand 13/50
HONIG – Napa Valley 15/58
CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand 54
DUCKHORN – North Coast 57
CAKEBREAD CELLARS – North Coast 68

OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 14/54
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 15/58
DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany 13/50
LUCIEN ALBRECHT *RESERVE* **RIESLING** – Alsace, France 14/54
BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy 13/50
TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 14/54
JERMANN PINOT GRIGIO – Friuli Venezia, Italy 48
SCHLOSS VOLLRADS RIESLING – Germany 60

DESSERT SELECTIONS

GRAHAM'S SIX GRAPES *RESERVE* **PORT** – Portugal 15/~
WARRE'S OTIMA 10 YR. TAWNY – Portugal 16/~

We proudly pour a 7 ounce glass of wine. Some wines may contain sulfites. Tastings of our wines by the glass are available. Please ask your server.

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 *(liter bottle)* 20/98
EAST SIDE CROSSING – Lodi 38
FAUST – Napa Valley 80
HONIG – Napa Valley 85
SEQUOIA GROVE – Napa Valley 100
PAPILLON *BY ORIN SWIFT* – Napa Valley 125
CAYMUS VINEYARDS – Napa Valley 160
DARIOUSH 'SIGNATURE' – Napa Valley 170
PLUMPJACK *ESTATE* – Oakville, Napa Valley 200
MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 235

MERLOT

J. LOHR "LOS OSOS" – Paso Robles 13/50
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
FLOWERS – Sonoma Coast 19/74
BELLE GLOS *CLARK & TELEPHONE* – Santa Maria Valley, California 56
SANFORD – Santa Rita Hills 60
ETUDE *GRACE BENOIST RANCH* – Carneros 80
ENROUTE 'LES POMMIERS' – Russian River Valley 82
PENNER-ASH – Willamette Valley 88
DOMAINE SERENE 'YAMHILL CUVEE' – Willamette Valley 115
GOLDENEYE – Anderson Valley 118
PAUL HOBBS – Russian River Valley 135

ZINFANDEL

SALDO – California 15/58
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 19/74
MOSS ROXX 'OLD VINE' *RESERVE* – Lodi 38

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 65
BLUE EYED BOY *BY MOLLY DOOKER* **SHIRAZ** – McLaren Vale, Australia 85