

STARTERS

- CHEF'S DAILY SOUP 9
- HOMEMADE FOCACCIA* Whipped ricotta, honey, candied pecans 9
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 16
- FIRE-GRILLED ARTICHOKES Rémoulade (limited availability) 16
- DEVILED EGGS Sugar-cured bacon, made-in-house pickle relish 13
- AVOCADO BOMB* Hand-cut ahi tuna, crab salad, crispy wontons 21
- CRISPY RICE* Spicy tuna, Fresno peppers, unagi sauce, scallions 21

SUSHI

- RAINBOW ROLL* Seared ahi tuna, shrimp, avocado, unagi sauce, sriracha mayonnaise 18
- CRUNCHY SHRIMP ROLL Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, sriracha mayonnaise 17
- SURF & TURF ROLL* Surimi, avocado, cream cheese, beef carpaccio, sriracha mayonnaise, masago 24
- COWBOY ROLL* Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 22
- FIRECRACKER ROLL* Seared ahi tuna, avocado, topped with spicy tuna 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
- 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 19
- CYPRESS SALAD* Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 19
- ORIGINAL GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 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. ALL SERVED WITH FRENCH FRIES.
- VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack, served all the way 17
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, brioche bun, served all the way 19
- FRENCH DIP* Thinly sliced beef, baguette, horseradish 25
- 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
- COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 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 36
- STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 49
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 51
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 49
- SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 44

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



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
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw 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)
- TEXAS REDFISH Hardwood grilled, tasso ham cream sauce, Louisiana rice, broccoli 38
- MARDI GRAS PASTA Linguine, crawfish, shrimp, andouille sausage, bacon, red peppers, green peppers, Cajun alfredo sauce 29
- PALERMO CHICKEN Pan fried, goat cheese, sundried tomatos, beurre blanc, couscous, broccoli 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, tenderloin tequila beans 34

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDES

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

HOUSEMADE DESSERTS

- Carrot Cake* 11 | Very Best Chocolate Cake 13 | Key Lime Pie 12

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.

J. ALEXANDER’S®

ALLERGIES OR DIETARY NEEDS?
SCAN HERE



AJ/CG PLAN

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

- LA MARCA ‘ICON’ PROSECCO SUPERIORE – Veneto, Italy 14/54

CHALK HILL CHARDONNAY – Russian River Valley 14/54

HONIG SAUVIGNON BLANC – Napa Valley 15/58

CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 14/54

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 195

PENNER-ASH PINOT NOIR – Willamette Valley 95

GREEN & RED *CHILES CANYON ESTATE* ZINFANDEL – Napa Valley 65
- # 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

VEUVE CLICQUOT YELLOW LABEL – Reims, France 150

DELAMOTTE BRUT – Le Mesnil-sur-Oger, France 145
- ## CHARDONNAY
- MER SOLEIL *RESERVE* – Monterey 13/50

CHALK HILL – Russian River Valley 14/54

FRANK FAMILY – Carneros 17/66

ROMBAUER – Carneros, Napa Valley 20/78

BREWER-CLIFTON – Sta. Rita Hills 55

MAISON LOUIS LATOUR ‘LA CHANFLEURE’ CHABLIS – Burgundy, France 65

FLOWERS – Sonoma Coast 70

JOSEPH DROUHIN POUILLY FUISSÉ – Burgundy, France 80

ZD – California 82

GRGICH HILLS *ESTATE* – Napa Valley 95

FAR NIENTE *ESTATE BOTTLED* – Napa Valley 115

KISTLER – Sonoma Mountain 140
- ## SAUVIGNON BLANC
- VAVASOUR – Marlborough, New Zealand 13/50

HONIG – Napa Valley 15/58

CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand 48

DUCKHORN – North Coast 57

CAKEBREAD CELLARS – North Coast 65
- ## OTHER WHITES & ROSÉ
- CHATEAU MINUTY ‘M’ 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

JERMANN PINOT GRIGIO – Friuli Venezia, Italy 48

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 52

SCHLOSS VOLLRADS RIESLING – Germany 55
- ## DESSERT SELECTIONS
- GRAHAM’S SIX GRAPES *RESERVE* PORT – Portugal 14/~

WARRE’S OTIMA 10 YR. TAWNY – Portugal 15/~
- 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®**
- # 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.
- # 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 18/70

AUSTIN HOPE – Paso Robles *(liter bottle)* 20/98

EAST SIDE CROSSING – Lodi 40

FAUST – Napa Valley 82

HONIG – Napa Valley 85

HALL VINEYARDS – Napa Valley 87

SEQUOIA GROVE – Napa Valley 98

PAPILLON *BY ORIN SWIFT* – Napa Valley 125

CAYMUS VINEYARDS – Napa Valley 155

CADE *HOWELL MOUNTAIN* – Napa Valley 170

DARIOUSH ‘SIGNATURE’ – Napa Valley 195

PLUMPJACK *ESTATE* – Oakville, Napa Valley 200
- ## MERLOT
- J. LOHR ‘LOS OSOS’ – Paso Robles 13/50

MARKHAM ‘SIX STACK’ – North Coast 14/54

DUCKHORN – Napa Valley 75
- ## 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 17/66

SANFORD – Santa Rita Hills 68

BELLE GLOS *CLARK & TELEPHONE* – Santa Maria Valley, California 70

ENROUTE ‘LES POMMIERS’ – Russian River Valley 82

FLOWERS – Sonoma Coast 85

PENNER-ASH – Willamette Valley 95

DOMAINE SERENE ‘YAMHILL CUVÉE’ – Willamette Valley 105

GOLDENEYE – Anderson Valley 118

PAUL HOBBS – Russian River Valley 135
- ## ZINFANDEL
- SEGHESIO – Sonoma County 14/54

SALDO – California 15/58

MOSS ROXX ‘OLD VINE’ *RESERVE* – Lodi 40

GREEN & RED *CHILES CANYON ESTATE* – 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, Australia 17/66

THE PRISONER RED BLEND – Napa Valley 20/78

STAGS’ LEAP PETITE SIRAH – Napa Valley 78

BLUE EYED BOY *BY MOLLY DOOKER* SHIRAZ – McLaren Vale, Australia 85
- AI/CG-BEV-PLAN