J. ALEXANDER'S®

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 20

MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 17

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

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

AVOCADO BOMB* Hand-cut ahi tuna, crab salad, crispy wontons 21

CRISPY RICE* Spicy tuna, Fresno peppers, unagi sauce, scallions 21

SUSHI

RAINBOW ROLL* 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 20

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 25

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 20

FRENCH DIP* Thinly sliced beef, baguette, horseradish 27

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 19

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 37

STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 51

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 51

NEW YORK STRIP* Aged *Certified Angus Beef*®, NYO mac & cheese 50

SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 45

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

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 MKT

TROUT ALMONDINE+ Mustard beurre blanc, toasted almonds, broccoli, couscous 31

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.

ALLERGIES OR DIETARY NEEDS?
SCAN HERE

BB/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.

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 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

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

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®

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 CUVEE' – 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