J. ALEXANDER'S®

## STARTERS

**CHEF'S DAILY SOUP** 9

**HOMEMADE FOCACCIA+** Whipped ricotta, honey, candied pecans 7

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

**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

**AVOCADO BOMB*** Hand-cut ahi tuna, crab salad, crispy wontons 20

**CRISPY RICE*** Spicy tuna, Fresno peppers, unagi sauce, scallions 18

## 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 16

**SURF & TURF ROLL*** Surimi, avocado, cream cheese, beef carpaccio, sriracha mayonnaise, masago 22

**30A 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 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 17

**OLD FASHIONED CHEESEBURGER*** *Certified Angus Beef®*, aged Tillamook cheddar, brioche bun, served all the way 20

**FRENCH DIP*** Thinly sliced beef, baguette, horseradish 26

**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

**CRISPY SHRIMP TACOS** Signature creamy & spicy sauce, lettuce, red peppers, green onions, black beans & rice 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 50

**FILET MIGNON WITH BÉARNAISE*** Center cut, loaded baked potato 50

**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 meat 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 26

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

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

**PECAN ENCRUSTED TROUT+** Sautéed, mustard beurre blanc, Southern coleslaw 28

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

**MR. JACK'S CRISPY CHICKEN PLATTER** South Carolina Lowcountry recipe, French fries, Southern coleslaw 24

**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, Southern coleslaw 33

**RATTLESNAKE PASTA** Southwestern spices, peppers, onions, chicken 25

**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 | Black Beans & Rice

## 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. Allergy notice: our menu items might contain eggs, wheat, dairy, peanuts, treenuts, shellfish, fish, soy, and sesame. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Some items served at this establishment may contain imported seafood. 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 PEATCIT

# 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 14/54 *(on tap)*
**CHATEAU MINUTY 'M' ROSÉ** – Côtes de Provence 13/50
**VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE** – Reims, France 150
**AUSTIN HOPE CABERNET SAUVIGNON** – Paso Robles 18/88 *(liter bottle)*
**BÖEN** *BY BELLE GLOS* **PINOT NOIR** – California 13/50 *(on tap)*
**DARIOUSH 'SIGNATURE' CABERNET SAUVIGNON** – Napa Valley 195
**ENROUTE 'LES POMMIERS' PINOT NOIR** – Russian River Valley 82
**GREEN & RED 'CHILES CANYON'** *ESTATE* **RED ZINFANDEL** – Napa Valley 65

# WHITES

## CHAMPAGNE & SPARKLING

**GRUET BRUT** – New Mexico 12/46
**MUMM NAPA BRUT PRESTIGE** – California 13/50
**LUCIEN ALBRECHT BRUT ROSÉ** – AOC Crémant d'Alsace 14/54
**LA MARCA 'ICON' PROSECCO SUPERIORE** – Veneto, Italy 14/54
**DELAMOTTE BRUT** – Le Mesnil-sur-Oger, France 145
**VEUVE CLICQUOT YELLOW LABEL** – Reims, France 150

## CHARDONNAY

**MER SOLEIL** *RESERVE* – Monterey County 12/46
**CHALK HILL** – Russian River Valley 14/54
**FRANK FAMILY** – Carneros 17/66
**ROMBAUER** – Carneros, Napa Valley 18/70
**BREWER-CLIFTON** – Sta. Rita Hills 50
**FLOWERS** – Sonoma Coast 70
**MAISON LOUIS LATOUR 'LA CHANFLEURE' CHABLIS** – Burgundy, France 75
**JOSEPH DROUHIN POUILLY-FUISSÉ** – Burgundy, France 75
**ZD** – California 80
**KISTLER** – Sonoma Mountain 105
**FAR NIENTE** *ESTATE BOTTLED* – Napa Valley 110

## SAUVIGNON BLANC

**VAVASOUR** – Marlborough, New Zealand 12/46
**HONIG** – Napa Valley 14/54 *(on tap)*
**DUCKHORN** – North Coast 50
**CAKEBREAD CELLARS** – North Coast 62

## OTHER WHITES & ROSÉ

**CHATEAU MINUTY 'M' ROSÉ** – Côtes de Provence 13/50
**BARONE 'FINI' PINOT GRIGIO** – Valdadige D.O.C., Italy 12/46
**TERLATO PINOT GRIGIO** – Friuli Colli Orientali, Italy 13/50
**DR. LOOSEN 'DR. L' RIESLING** – Mosel, Germany 12/46
**LUCIEN ALBRECHT** *RESERVE* **RIESLING** – Alsace, France 13/50
**CONUNDRUM** *BY CAYMUS* **WHITE BLEND** – California 12/46
**MARCO FELLUGA PINOT GRIGIO** – Collio, Italy 42
**CHATEAU MIRAVAL ROSÉ** – Côtes de Provence 45

## DESSERT SELECTIONS

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

*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.*

# ZERO PROOF

**LYRE'S PASSION STAR MARTINI** 13
Lyre's Dry London Spirit : Lyre's Classico : Passion Fruit Purée : Vanilla : Lime Juice

**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

**LYRE'S STRAWBERRY MOJITO** 13
Lyre's White Cane Spirit : Strawberry Purée : Lime Juice : Mint : Fever-Tree Club Soda

**LYRE'S COSMOPOLITAN** 13
Lyre's White Cane Spirit : Lime Juice : Cranberry Juice

# 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 *(liter bottle)*
**HONIG** – Napa Valley 86
**FAUST** – Napa Valley 90
**PAPILLON** *BY ORIN SWIFT* – Napa Valley 120
**JORDAN** – Alexander Valley 148
**CAYMUS VINEYARDS** – Napa Valley 150
**CADE** *HOWELL MOUNTAIN* – Napa Valley 165
**DARIOUSH 'SIGNATURE'** – Napa Valley 195

## 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 *(on tap)*
**ARGYLE 'BLOOM HOUSE'** – Willamette Valley 15/58
**SIDURI** – Willamette Valley 16/62
**SANFORD** – Sta. Rita Hills 68
**ETUDE** *GRACE BENOIST RANCH* – Carneros 70
**BELLE GLOS** *CLARK & TELEPHONE* – Santa Barbara County 75
**PENNER-ASH** – Willamette Valley 80
**ENROUTE 'LES POMMIERS'** – Russian River Valley 82
**FLOWERS** – Sonoma Coast 90
**GOLDENEYE** – Anderson Valley 98
**PAUL HOBBS** – Russian River Valley 135

## ZINFANDEL

**SALDO** – Dry Creek, Lodi 15/58
**SEGHESIO** – Sonoma County 45
**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 12/46
**PENFOLDS 'BIN 28' SHIRAZ** – South Australia, Australia 17/66
**THE PRISONER RED BLEND** – Napa Valley 20/78
**ABSTRACT** *BY ORIN SWIFT* – California 65