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 20

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

FIRE-GRILLED ARTICHOKES Rémoulade *(limited availability)* 18

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

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 17

SURF & TURF ROLL* Surimi, avocado, cream cheese, beef carpaccio, sriracha mayonnaise, masago 23

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 25

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

STEAK BURGER* Ground tenderloin & ribeye, Tillamook cheddar, brioche bun, grilled onions, arugula, Kiawah Island dressing 21

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

1/4 LB HOT DOG Nathan's Famous All Beef, mustard, onions, made-in-house relish, local brioche, Southern coleslaw 16

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 50

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

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.

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 27

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

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

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, Southern coleslaw 34

RATTLESNAKE PASTA Southwestern spices, peppers, onions, chicken 24

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

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 BAT

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 13/50
HONIG SAUVIGNON BLANC – Napa Valley *"ON TAP"* 15/58
CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France 150
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles *(liter bottle)* 18/88
BÖEN *BY BELLE GLOS* **PINOT NOIR** – California *"ON TAP"* 13/50
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

MOCKTAILS

PEACH MOCKGRIA 11
Peach Purée : Cranberry Juice : Orange Juice : Pom Wonderful Pomegranate Juice

MR. WONDERFUL 11
Pom Wonderful Pomegranate Juice : Blackberry : Lime Juice : Fever-Tree Club Soda

ROSEBERRY MULE 11
Blackberry : Agave Nectar : Lime Juice : Fever-Tree Ginger Beer

FAUX-JITO 11
Fresh Mint : Agave Nectar : Lime Juice : Fever-Tree Club Soda

THE THREE A-MANGOS 11
Mango Purée : Lemon Juice : Fever-Tree Ginger Beer

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 19/74
BREWER-CLIFTON – Sta. Rita Hills 55
THOMAS LABILLE CHABLIS – Burgundy, France 65
FLOWERS – Sonoma Coast 75
JOSEPH DROUHIN POUILLY FUISSÉ – Burgundy, France 80
ZD – California 82
GRGICH HILLS *ESTATE* – Napa Valley 95
FAR NIENTE *ESTATE BOTTLED* – Napa Valley 115

SAUVIGNON BLANC

VAVASOUR – Marlborough, New Zealand 13/50
HONIG – Napa Valley *"ON TAP"* 14/54
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 50
DUCKHORN – North Coast 57
CAKEBREAD CELLARS – North Coast 68

OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50
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
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 48

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.

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)*
EAST SIDE CROSSING – Lodi 40
FAUST – Napa Valley 80
HONIG – Napa Valley 85
SEQUOIA GROVE – Napa Valley 95
PAPILLON *BY ORIN SWIFT* – Napa Valley 125
CAYMUS VINEYARDS – Napa Valley 150
CADE *HOWELL MOUNTAIN* – Napa Valley 165
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 95

PINOT NOIR

BÖEN *BY BELLE GLOS* – California *"ON TAP"* 13/50
ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58
SIDURI – Willamette Valley 16/62
SANFORD – Santa Rita Hills 68
ETUDE *GRACE BENOIST RANCH* – Carneros 72
BELLE GLOS *CLARK & TELEPHONE* – Santa Barbara County 80
ENROUTE 'LES POMMIERS' – Russian River Valley 82
PENNER-ASH – Willamette Valley 85
FLOWERS – Sonoma Coast 86
GOLDENEYE – Anderson Valley 118
PAUL HOBBS – Russian River Valley 135

ZINFANDEL

SALDO – Dry Creek, Lodi 15/58
SEGHESIO – Sonoma County 45
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
ABSTRACT *BY ORIN SWIFT* – California 70