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 19

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

SUSHI

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

CRISPY RICE* Spicy tuna, Fresno peppers, unagi sauce, scallions 20

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

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

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

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 22

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

FRENCH DIP* Thinly sliced beef, baguette, horseradish 29

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

COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 19

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 54

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

NEW YORK STRIP* Aged *Certified Angus Beef®*, NYO mac & cheese 53

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.

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

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

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

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 GIL

HANDCRAFTED MARTINIS

THE DUKE 18
Ketel One Vodka or Hendrick's Gin Classic Martini : Twist or Olives

'21' MANHATTAN 18
Bulleit Rye : Sweet Vermouth : Angostura Bitters

PEAR MARTINI 18
Grey Goose La Poire Vodka : Domaine de Canton Ginger : Candied Ginger

RED-HEADED RITA MARTINI 18
Corazón Blanco Tequila : Cointreau : POM Wonderful Pomegranate Juice

CINDY'S LEMON DROP 18
Ketel One Citroen Vodka : Lemon Juice

VESPER 18
Belvedere Vodka : Beefeater Gin : Lillet Blanc

FLEUR-DE-LIS 18
Tito's Handmade Vodka : St~Germain : Grapefruit Juice : Gruet Sparkling Wine

ESPRESSO MARTINI 18
Absolut Vanilia : Espresso : Kahlúa : Baileys Irish Cream

Spirit substitutions for handcrafted martinis and cocktails may affect menu price.

HANDCRAFTED COCKTAILS

PAPER PLANE 17
Angel's Envy Bourbon : Amaro Nonino : Aperol : Lemon Juice

FRENCH 75 15
Gruet Sparkling Wine : Bombay Sapphire Gin : Lemon Juice

MIDNIGHT MARGARITA 15
Don Julio Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

YUZU MULE 15
Wheatley Vodka : Yuzu Purée : Fresh Lime Juice : Fever-Tree Ginger Beer

DOPPELGÄNGER 16
Maker's Mark Bourbon : Disaronno : Candied Cherry : Fever-Tree Ginger Ale

SPARKLING PALOMA 15
Pantalones Blanco Tequila : Gran Gala : Fever-Tree Sparkling Pink Grapefruit

HUGO SPRITZ 15
La Marca 'ICON' Prosecco Superiore : St~Germain : Mint : Fever-Tree Club Soda

KENTUCKY OLD FASHIONED 15
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)*
CHÂTEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France 150
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 20/98 *(liter bottle)*
BÖEN *BY BELLE GLOS* **PINOT NOIR** – California 13/50 *(on tap)*
DARIOUSH 'SIGNATURE' CABERNET SAUVIGNON – Napa Valley 180
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 BLANCS – Carneros 55
TAITTINGER BRUT LA FRANÇAISE – Reims, France 115
VEUVE CLICQUOT YELLOW LABEL – Reims, France 150

CHARDONNAY

MER SOLEIL *RESERVE* – Monterey County 13/50
CHALK HILL – Russian River Valley 14/54
FRANK FAMILY – Carneros 17/66
ROMBAUER – Carneros, Napa Valley 18/70
BREWER-CLIFTON – Sta. Rita Hills 58
FLOWERS – Sonoma Coast 70
MAISON LOUIS LATOUR 'LA CHANFLEURE' CHABLIS – Burgundy, France 75
JOSEPH DROUHIN POUILLY-FUISSÉ – Burgundy, France 90
ZD – California 80
KISTLER – Sonoma Mountain 130
FAR NIENTE *ESTATE BOTTLED* – Napa Valley 115

SAUVIGNON BLANC

VAVASOUR – Marlborough, New Zealand 13/50
HONIG – Napa Valley 14/54 *(on tap)*
DUCKHORN – North Coast 57
CAKEBREAD CELLARS – North Coast 68

OTHER WHITES & ROSÉ

CHÂTEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50
CHÂTEAU MIRAVAL ROSÉ – Côtes de Provence 15/58
BARONE FINI PINOT GRIGIO – Valdadige D.O.C., 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
CONUNDRUM *BY CAYMUS* **WHITE BLEND** – California 46
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.
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 20/98 *(liter bottle)*
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 180
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 *(on tap)*
ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58
SIDURI – Willamette Valley 16/62
BELLE GLOS *CLARK & TELEPHONE* – Santa Barbara County 60
SANFORD – Sta. Rita Hills 68
ETUDE *GRACE BENOIST RANCH* – Carneros 80
ENROUTE 'LES POMMIERS' – Russian River Valley 82
PENNER-ASH – Willamette Valley 88
FLOWERS – Sonoma Coast 90
GOLDENEYE – Anderson Valley 98
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
SEGHESIO – Sonoma County 45

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