

STARTERS

CHICKEN PASTA SOUP 7

DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 12

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 14

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 17

SMOKED SALMON DIP Smoked in-house (LA) 14

FIRE-GRILLED ARTICHOKEs Seasoned with herb butter, served with rémoulade 15

STEAK ROLLS With Chimichurri sauce and spicy Ranch dressing 18

SALADS

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers and croutons 11

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 11

GRILLED CHICKEN SALAD Tortilla strips, feta cheese, olives, tomatoes with white wine vinaigrette 17

SOUTHERN SALAD Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 18

THAI KAI SALAD Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 17

ASIAN AHI TUNA SALAD* Seared rare with field greens, wasabi in a cilantro vinaigrette 21

BURGERS & SANDWICHES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL BURGERS AND SANDWICHES ARE SERVED WITH FRENCH FRIES.

VEGGIE BURGER Made in-house, topped with Monterey Jack 15

OLD FASHIONED CHEESEBURGER* Toasted egg washed bun served all the way with Tillamook cheddar 15

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 16

FRENCH DIP* Thinly sliced roasted prime rib on a toasted baguette with creamy horseradish 20

HYDE PARK Grilled chicken breast topped with Monterey Jack 15

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED 'MEDIUM WELL' OR ABOVE.

STEAK 'N' FRIES* A French Brasserie style steak with garlic, served with french fries 31

STEAK MAUI* Marinated ribeye with smashed potatoes 42

NEW YORK STRIP* Aged beef with NYO mac & cheese 41

FILET MIGNON WITH BÉARNAISE* Center cut, baked potato 42

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with smashed potatoes 33

SPECIALTIES

TODAY'S FEATURED FISH We offer a wide selection of fresh paneed or hardwood grilled seafood everyday MKT

GRILLED SALMON* Fresh cold water salmon 29

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 21

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and cole slaw 21

BAYOU Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers 27

RATTLESNAKE PASTA Southwestern spices, peppers and chicken 21

GRILLED PORK TENDERLOIN* Cured in-house with Thai "Bang Bang" sauce and smashed potatoes 23

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 30

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 7

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice

Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

*THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED 'MEDIUM WELL' OR ABOVE.

PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES. AN 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE. HOWEVER, GRATUITY IS UP TO YOUR DISCRETION.

PROPER DRESS REQUIRED. GENTLEMEN, PLEASE REMOVE HATS AND CAPS. HELPFUL DINING GUIDELINES AT JALEXANDERS.COM.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 10/34
JOSEPH CARR – Napa Valley 14/48
THREE RIVERS – Columbia Valley 15/51
CHATEAU ST. JEAN – California 45
ROTH *ESTATE* – Alexander Valley 48
STARMONT – Napa Valley 50
CLOS PEGASE – Napa Valley 60
SEQUOIA GROVE – Napa Valley 65
HONIG – Napa Valley 70
SILVERADO VINEYARDS – Napa Valley 72
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 75
HALL VINEYARDS – Napa Valley 85
CHALK HILL *ESTATE RED* – Chalk Hill 100
CAYMUS – Napa Valley 120
LANCASTER *ESTATE* – Alexander Valley 120
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 140

MERLOT

WENTE “SANDSTONE” – San Francisco Bay 10/34
J. LOHR “LOS OSOS” – Paso Robles 11/37
ROTH *ESTATE* – Sonoma County 37
FERRARI-CARANO – Sonoma County 45
MARKHAM – Napa Valley 50
SHAFER – Napa Valley 85

PINOT NOIR

LUCKY STAR – California 10/34
ANGELS INK – Monterey County 12/41
ELOUAN – Oregon 13/44
ARGYLE – Willamette Valley 14/48
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 42
THE FOUR GRACES – Willamette Valley 48
CHALONE *ESTATE* – Chalone AVA 45
MEIOMI – California 50
SOLENA GRANDE CUVÉE – Willamette Valley 50
BELLE GLOS *LAS ALTURAS* – Santa Lucia Highlands 60
GARY FARRELL – Russian River Valley 65
FLOWERS – Sonoma Coast 70
SIDURI – Russian River Valley 88

ZINFANDEL

JOEL GOTT – California 12/41
RAVENSWOOD – Sonoma County 42
RIDGE *GEYSERVILLE* – Alexander Valley 55

OTHER INTERESTING REDS

SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 11/37
TILIA MALBEC/SYRAH – Argentina 11/37
BROQUEL MALBEC – Argentina 12/41
THE PRISONER – California 16/54
SHOO FLY SHIRAZ – South Australia 30
SKYSIDE RED BLEND – North Coast 37
SEBASTIANI “GRAVEL BED” – Sonoma County 40
ROTH “HERITAGE” – Sonoma County 45
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 65
FRANCISCAN MAGNIFICAT MERITAGE – Napa Valley 70

HANDCRAFTED MARTINIS \$14

HAVANA MARTINI

Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters

‘21’ MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

PEAR MARTINI

Grey Goose La Poire Vodka : Domain de Canton Ginger : Candied Ginger

THE DUKE

Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

FLEUR-DE-LIS

Rain Organic Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

RED-HEADED RITA

El Mayor Blanco Tequila : Pomegranate Juice

CINDY’S LEMON DROP

Ketel One Citroen Vodka : Lemon Juice

ENGLISH MARTINI

Sipsmith Gin : Cucumber : Fresh Mint

THE SPARKLING ROSE

Corzo Tequila : Grapefruit Bitters : Sparkling Wine

MARTINI AU CHOCOLAT

Grey Goose Vodka : French Vanilla : Godiva Dark Chocolate Liqueur

POMEGRANATE MARTINI

Ketel One Vodka : Pomegranate Juice : Orange Juice

ESPRESSO MARTINI

Stolichnaya Vanil Vodka : Espresso : Kahlúa : Bailey’s Irish Cream

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 10/34
LUMINORE *BY LA MARCA PROSECCO* – Valdobbiadene, Italy 10/34
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 12/41
MUMM “BRUT PRESTIGE” – Napa Valley 45
TAITTINGER – Á Reims, France 70

CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley 10/37
ST. FRANCIS – Sonoma 12/41
CHALK HILL – Russian River Valley 14/48
THE PRISONER – Carneros 16/54
LINCOURT “STEEL” – Sta. Rita Hills 35
CHALONE *ESTATE* – Chalone AVA 37
CATENA – Mendoza, Argentina 40
SKYSIDE – North Coast 42
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 45
CHATEAU STE. MICHELLE *CANOE RIDGE* – Horse Heaven Hills 47
FERRARI-CARANO – Sonoma County 50
GARY FARRELL – Russian River Valley 55
ROMBAUER – Carneros 60
PINE RIDGE “DIJON CLONES” – Carneros 62
PATZ & HALL – Napa / Sonoma 65
CHATEAU ST. JEAN *RESERVE* – Sonoma 65
CAKEBREAD CELLARS – Napa Valley 70
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75
JOSEPH DROUHIN PULIGNY-MONTRACHET – France 80
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 85

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/37
HONIG – Napa Valley 12/41
VAVASOUR – Marlborough, New Zealand 32
KIM CRAWFORD – Marlborough, New Zealand 35
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 45
CAKEBREAD CELLARS – Napa Valley 50

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 10/34
CHATEAU STE. MICHELLE RIESLING – Columbia Valley, Washington 10/34
LUCIEN ALBRECHT *RESERVE RIESLING* – Alsace, France 12/41
FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 12/41
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 12/41
CONUNDRUM WHITE TABLE WINE – California 40
SANTA MARGHERITA PINOT GRIGIO – Valdadige, Italy 45

J. ALEXANDER’S
RESTAURANT

HANDCRAFTED COCKTAILS

THE OUTLIER 12

Buffalo Trace Single Barrel Whiskey : Sugar Cubes : Peychaud’s & Lemon Bitters

THE “CAPONE” 12

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

ELDERFLOWER MOJITO 10

Mt. Gay Rum : St~Germain : Fresh Mint

OLD NUMBER FIVE 12

Belle Meade Bourbon : Aperol : Bitters : Brown Sugar Syrup : Fever Tree Tonic

THE (937) 12

Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer

THAI MARGARITA 12

El Mayor Tequila : St~Germain : Fresh Basil

KNICKERBOCKER 12

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

DOPPELGÄNGER 12

Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

VODKA MULE 10

Wheatley Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 12

Bulleit Whiskey : Angostura Bitters : Regan’s Orange Bitters

VANILLA SKY 10

Stoli Vanil : Crème de Violette : Lemon Juice : Fever Tree Club Soda

THE CONFIDENTIAL 12

Belle Meade Bourbon : Allspice : Regan’s Orange Bitters : Brown Sugar Syrup
Olives and Candied Cherries by Filthy Food.