J. ALEXANDER'S®

STARTERS

CHEF'S DAILY SOUP 9

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

MR. JACK'S CHICKEN FINGERS Hand-breaded, French fries 16

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

SMOKED SALMON DIP House smoked, dill tartar sauce, toast points *(limited availability)* 17

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

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 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

ORIGINAL GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 19

CYPRESS SALAD⁺ Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 20

THAI KAI CHICKEN SALAD⁺ Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19

ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 25

BURGERS, SANDWICHES & TACOS

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES UNLESS OTHERWISE NOTED.

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 20

STEAK BURGER* Ground tenderloin & ribeye, Tillamook cheddar, brioche bun, grilled onions, arugula, Kiawah Island dressing 20

FRENCH DIP* Thinly sliced beef, baguette, horseradish 27

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 18

COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18

CRISPY FISH TACOS Daily fish selections, Southern coleslaw, avocado, jalapeño ranch, made-in-house salsa, 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 37

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

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

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

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

TEXAS REDFISH Chef's featured preparation 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)*

SEARED AHI TUNA⁺* Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 34

CILANTRO SHRIMP Grilled shrimp, cilantro oil, Cajun spices, couscous, Southern coleslaw 28

ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 25

RATTLESNAKE PASTA Southwestern spices, peppers, onions, chicken 25

PORK TENDERLOIN* Grilled, cured in-house, Thai "Bang Bang" sauce, smashed potatoes 27

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

SIDE ITEMS

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice⁺ | Seasonal Vegetable

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Couscous | Loaded Baked Potato | 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 SATX

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

FRANK FAMILY CHARDONNAY – Carneros, Napa Valley 17/66
HONIG SAUVIGNON BLANC – Napa Valley 14/54
CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 14/54
ROMBAUER CHARDONNAY – Carneros, Napa Valley 18/70
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France 135
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 *(1 liter bottle)*
ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82
THE PRISONER RED BLEND – California 19/74
HALL CABERNET SAUVIGNON – Napa Valley 98
BELLE GLOS 'BALADE' PINOT NOIR – Santa Rita Hills 64

ZERO PROOF & MOCKTAILS

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

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

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

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 13/50
DOMAINE CHANDON *SPLIT* – California 13/~
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 40
MOËT BRUT IMPERIAL – Épernay, France 80
TAITTINGER – Reims, France 110
VEUVE CLICQUOT YELLOW LABEL – Reims, France 135

CHARDONNAY

MER SOLEIL *RESERVE* – Monterey 13/50
CHALK HILL – Russian River Valley 14/54
FRANK FAMILY – Carneros 17/66
ROMBAUER – Carneros, Napa Valley 18/70
STARMONT – Carneros 45
FERRARI-CARANO – Sonoma 50
GARY FARRELL – Russian River Valley 65
PATZ & HALL – Sonoma Coast 80
ZD – California 82
CAKEBREAD CELLARS – Napa Valley 90
FLOWERS – Sonoma Coast 98

SAUVIGNON BLANC

VAVASOUR – Marlborough, New Zealand 13/50
HONIG – Napa Valley 14/54
SILVERADO *MILLER RANCH* – Napa Valley 42
CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand 48
DUCKHORN – North Coast 57
CAKEBREAD CELLARS – North Coast 70

OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 14/54
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 15/58
BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy 13/50
TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 14/54
DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany 14/54
LUCIEN ALBRECHT *RESERVE* **RIESLING** – Alsace, France 15/58
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 52
JOH. JOS. PRUM *WEHLENER SONNENUHR SPÄTLESE* **RIESLING** – Mosel, Germany 70

DESSERT SELECTIONS

GRAHAM'S SIX GRAPES RUBY – Portugal 10/~
WARRE'S 'OTIMA' 10 YR. TAWNY – Portugal 11/~

Corkage fee, $25. Some wines may contain sulfites.
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)*
CHATEAU BUENA VISTA – Napa Valley 19/74
EAST SIDE CROSSING – Lodi 40
STARMONT – North Coast 50
FOLEY JOHNSON *ESTATE* – Napa Valley 80
THE PRISONER – Napa Valley 87
SEQUOIA GROVE – Napa Valley 90
HALL – Napa Valley 98
STAG'S LEAP CELLARS 'ARTEMIS' – Napa Valley 128
JOSEPH PHELPS – Napa Valley 130
CAYMUS – Napa Valley 155
DARIOUSH 'SIGNATURE' – Napa Valley 195
SILVER OAK – Napa Valley 215

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 13/50
MARKHAM 'SIX STACK' – North Coast 14/54
DUCKHORN – Napa Valley 95
CAKEBREAD CELLARS – Napa Valley 115

PINOT NOIR

BÖEN *BY BELLE GLOS* – California 13/50
ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58
SIDURI – Willamette Valley 16/62
FLOWERS – Sonoma Coast 18/70
WILLAMETTE VALLEY 'WHOLE CLUSTER' – Oregon 55
BELLE GLOS 'BALADE' – Santa Rita Hills 64
SLANDER *BY ORIN SWIFT* – California 78
GARY FARRELL – Russian River Valley 80
ENROUTE 'LES POMMIERS' – Russian River Valley 82
DOMAINE SERENE 'YAMHILL CUVEE' – Willamette Valley 105
GOLDENEYE – Anderson Valley 118

ZINFANDEL

SALDO – California 15/58
MOSS ROXX 'OLD VINE' *RESERVE* – Lodi 40
SEGHESIO – Sonoma County 42
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 16/62
THE PRISONER RED BLEND – California 19/74
STAGS' LEAP PETITE SIRAH – Napa Valley 78
SHAFER 'RELENTLESS' SYRAH/PETITE SYRAH – Napa Valley 170