

SOUPS & STARTERS

- CHICKEN PASTA SOUP 8
- MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 14
- FIRE-GRILLED ARTICHOKE Seasoned with herb butter. With rémoulade 15
- SMOKED SALMON DIP Smoked in-house 15

SALADS

- ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers and croutons 13
- ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 13
- THAI KAI SALAD Artisan greens, grilled chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce 18
- CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 18
- GRILLED CHICKEN SALAD Feta cheese, olives, tomatoes with champagne vinaigrette 17
- ASIAN AHI TUNA SALAD* Seared rare with artisan greens, wasabi in a cilantro vinaigrette 23

BURGERS & SANDWICHES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

- VEGGIE BURGER House-made recipe with fresh beets, black beans and brown rice, with a ginger soy glaze and Monterey Jack 15
- OLD FASHIONED CHEESEBURGER* With Tillamook cheddar 16
- FRENCH DIP* Sliced Prime Rib, baguette and horseradish 21
- HYDE PARK Grilled chicken breast topped with Monterey Jack 16
- NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickle and ranch dressing 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
- NEW YORK STRIP* Aged beef with NYO mac & cheese 41
- STEAK MAUI* Marinated ribeye with smashed potatoes 41
- FILET MIGNON* Center cut. Served with a loaded baked potato 42
- PRIME RIB SANDWICH* Served with french fries, au jus 21
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with smashed potatoes 38

SPECIALTIES

- AHI TUNA FILET* Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 31
- GRILLED SALMON* Fresh cold water salmon, with orzo and wild rice MKT
- CAROLINA CRAB CAKES Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries and cole slaw (LA) MKT
- ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 23
- BRASSERIE CHICKEN Panko-crust with parmesan cheese and lemon butter caper sauce, smashed potatoes 24
- MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and cole slaw 23
- RAFFAELE'S OLD WORLD LASAGNA Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend 22
- ROASTED PORK CHOP Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 29
- BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 31
- ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

- French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Daily Vegetable
- Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3.5 per person

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON *LOT 10* – California 11/37
JOSEPH CARR – Paso Robles 14/48
FOLEY JOHNSON *ESTATE* – Napa Valley 16/54
LANCASTER ESTATE WINEMAKER’S CUVÉE – Alexander Valley 17/58
ROTH *ESTATE* – Alexander Valley 42
STARMONT – Napa Valley 52
ELIZABETH SPENCER – Napa Valley 80
GROTH – Oakville, Napa Valley 80
HONIG – Napa Valley 82
KULETO *ESTATE* – Napa Valley 85
CHALK HILL *ESTATE RED* – Chalk Hill AVA 90
MINER FAMILY “EMILY’S” – Napa Valley 100
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 100
SEA SMOKE *SOUTHING* – Santa Rita Hills 120
CADE *HOWELL MOUNTAIN* – Napa Valley 120
HEITZ – Napa Valley 135
PAUL HOBBS – Napa Valley 195
SILVER OAK – Napa Valley 200

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/37
GENESIS – Columbia Valley 32
MARKHAM – Napa Valley 45
FERRARI-CARANO – Sonoma County 48

PINOT NOIR

LUCKY STAR – California 10/34
ELOUAN – Oregon 13/44
ANGELS INK – Monterey, California 14/48
FLOWERS – Sonoma Coast 17/58
ARGYLE – Willamette Valley 39
WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 48
THE FOUR GRACES – Willamette Valley 48
MEIOMI – California 50
BELLE GLOS “BALADE” – Santa Rita Hills 52
GARY FARRELL – Russian River Valley 70
SLANDER *BY ORIN SWIFT* – California 75
KOSTA BROWNE – Sonoma Coast 130
ROCHIOLI – Russian River Valley 140
SHEA WINE CELLARS *HOMER* – Willamette Valley 140
KOSTA BROWNE *KEEFER RANCH* – Russian River Valley 190

ZINFANDEL

MARIETTA CELLARS “OLD VINE RED” *LOT 72* – California 11/37
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 18/60
METTLER “EPICENTER” OLD VINE – Lodi 46
HENDRY *BLOCK 7 & 22* – Napa Valley 58
FROG’S LEAP – Napa Valley 60

DESSERT SELECTIONS

FONSECA BIN 27 *375 ML BOTTLE* – Portugal 8/26

Tastings of our wines by the glass are available. Please ask your server.

HANDCRAFTED COCKTAILS

APEROL SPRITZIER 11
Prosecco : Aperol : Fever Tree Club Soda
THE CONFIDENTIAL 13
Belle Meade Bourbon : Allspice : Regan’s Orange Bitters : Brown Sugar Syrup
SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
THE (615) 13
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
WHALE FLOWER 12
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda
THAI MARGARITA 12
El Mayor Tequila : St~Germain : Fresh Basil
DOPPELGÄNGER 13
Angel’s Envy Bourbon : Disaronno : Fever Tree Ginger Ale
VODKA MULE 11
Wheatley Vodka : Fever Tree Ginger Beer
KENTUCKY OLD FASHIONED 13
Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

Olives and Candied Cherries by Filthy Food.

RED WINES CONTINUED...

OTHER INTERESTING REDS

SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 12/41
ALTA VISTA “VIVE”MALBEC– Mendoza, Argentina 12/41
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –California 52
EDWIN DYER SYRAH – Rogue Valley, Oregon 46
ABSTRACT *BY ORIN SWIFT* – Napa, California 65
THE PRISONER – California 80
SHAFER TD-9 – Napa Valley 85

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 10/34
MIONETTO PROSECCO – Treviso DOC 11/37
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/44
MUMM CUVÉE NAPA BRUT NV – Napa Valley 34
LOUIS ROEDERER BRUT PREMIER – DOC Vento 56
TAITTINGER – Á Reims, France 110
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 120

CHARDONNAY

ST. FRANCIS – Sonoma County 11/37
FERRARI-CARANO – Sonoma County 12/44
CHALK HILL – Russian River Valley 13/44
ZD – Napa Valley 15/51
ROMBAUER – Carneros 16/54
CHATEAU STE. MICHELLE *CANOE RIDGE* – Horse Heaven Hills 38
CATENA – Mendoza, Argentina 40
CHALONE *ESTATE* – Chalone AVA 45
GARY FARRELL – Russian River Valley 52
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 54
THE PRISONER – Carneros 60
SHEA WINE CELLARS *SHEA VINEYARD* – Willamette Valley 62
RAMEY – Russian River Valley 65
PATZ & HALL *DUTTON RANCH* – Russian River Valley 75
PAUL HOBBS – Russian River Valley 80
CHALK HILL *ESTATE BOTTLED* – Chalk Hill, Sonoma County 88
DONUM – Carneros 90
FLOWERS – Sonoma Coast 92
CHALK HILL “CAROL ANN” – Chalk Hill, Sonoma County 130

SAUVIGNON BLANC & FUMÉ BLANC

FERRARI-CARANO FUMÉ BLANC – Sonoma County 10/34
DASHWOOD – Marlborough, New Zealand 11/37
HONIG – Napa Valley 13/44
SILVERADO *MILLER RANCH* – Yountville, Napa Valley 40
ELIZABETH SPENCER – Mendocino 45

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 11/37
MIRAVAL ROSÉ – Côtes De Provence 13/44
LUCIEN ALBRECHT *RESERVE RIESLING* – Alsace, France 11/37
SCHLOSS VOLLRADS RIESLING – Rheingau, Germany 12/41
FERRARI-CARANO PINOT GRIGIO – Sonoma County 10/34
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 36

HANDCRAFTED MARTINIS \$15

‘21’ MANHATTAN
Sazarac Rye Whiskey : Sweet Vermouth : Bitters
PEAR MARTINI
Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger
THE SPARKLING ROSE
Corzo Tequila : Grapefruit Bitters : Sparkling Wine
THE DUKE
Classic Martini : Bombay Sapphire Gin or Belvedere Vodka
FLEUR-DE-LIS
Square One Vodka : St~Germain : Grapefruit : Sparkling Wine
HAVANA
Meyer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters
HUMMINGBIRD
Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños
RED-HEADED RITA
El Mayor Blanco Tequila : Pomegranate Juice
CINDY’S LEMON DROP
Ketel One Citroen Vodka : Lemon Juice
ENGLISH MARTINI
Plymouth English Gin : Cucumber : Fresh Mint