

SOUPS & STARTERS

CHICKEN PASTA SOUP 8

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 16

FIRE-GRILLED ARTICHOKE Seasoned with herb butter. With rémoulade 16

DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 13

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 19

SALADS

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers and croutons 13

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 13

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

GRILLED CHICKEN SALAD Feta cheese, olives, tomatoes with white wine vinaigrette 18

THAI KAI SALAD Chicken, artisan mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 18

ASIAN AHI TUNA SALAD Seared rare with artisan greens, wasabi, in a cilantro vinaigrette 23

BURGERS, SANDWICHES & SMALL PLATES

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

VEGGIE BURGER Made in-house, topped with Monterey Jack 16

OLD FASHIONED CHEESEBURGER Certified Angus Beef® with Tillamook cheddar 18 Add bacon 1

STEAK BURGER Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 17

FRENCH DIP Sliced Prime Rib, baguette and horseradish, served au jus 23

HYDE PARK Grilled chicken breast topped with Monterey Jack 17

FRESH FISH SANDWICH Cut fresh daily, served with french fries 20

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles and ranch dressing 17

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 French Brasserie style steak with garlic, served with french fries 31

NEW YORK STRIP Aged Certified Angus Beef® with NYO mac & cheese 44

STEAK MAUI Marinated ribeye with smashed potatoes 44

FILET MIGNON WITH BÉARNAISE Center cut, baked potato 44

SLOW ROASTED PRIME RIB Aged Mid-Western beef served au jus with smashed potatoes 38

SPECIALTIES

AHI TUNA FILET With wasabi mayonnaise, a Toro dipping sauce and served with smashed potatoes and ripened tomatoes MKT

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

GRILLED SALMON Fresh cold water salmon MKT

JUMBO FRIED SHRIMP French fries, cole slaw, cocktail and rémoulade sauces 29

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 25

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and Southern cole slaw 25

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 31

ROASTED PORK CHOP Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 30

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8 / SPLIT-PLATE CHARGE 3

SIDE ITEMS

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

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

HOUSEMADE DESSERTS

Suggested tableside by server.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

STARMONT – Napa Valley 14/48
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 15/51
AUSTIN HOPE – Paso Robles 17/58
THREE RIVERS – Columbia Valley 35
JOSEPH CARR – Napa Valley 45
ROTH *ESTATE* – Alexander Valley 44
FRANCISCAN – Napa Valley 50
HONIG – Napa Valley 72
JOSEPH PHELPS *ESTATE GROWN* – Napa Valley 95
CHALK HILL *ESTATE RED* – Chalk Hill 100
GROTH – Oakville, Napa Valley 100
ALTVS – Napa Valley 115
LANCASTER *ESTATE* – Alexander Valley 125
DUNN VINEYARDS *HOWELL MOUNTAIN* – Napa Valley 200
SILVER OAK – Napa Valley 200

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/37
MARKHAM – Napa Valley 14/48
CHATEAU STE. MICHELLE – Columbia Valley 36
WENTE “SANDSTONE” – Livermore Valley 40
ROMBAUER – Carneros 70
DUCKHORN – Napa Valley 75

PINOT NOIR

LUCKY STAR – California 11/35
ELOUAN – Oregon 13/42
FLOWERS – Sonoma Coast 16/52
MEIOMI – California 50
REX HILL – Willamette Valley 48
CHALONE *ESTATE* – Chalone AVA 45
THE FOUR GRACES – Willamette Valley 52
GARY FARRELL – Russian River Valley 65
SLANDER *BY ORIN SWIFT* – California 80
SAINTSBURY *BROWN RANCH* – Carneros 100
FLOWERS *SEA VIEW RIDGE* – Sonoma Coast 110

ZINFANDEL

ROSENBLUM CELLARS “VINTNERS CÚVEE” – Sonoma County 12/41
RAVENSWOOD – Lodi 13/44
RIDGE “THREE VALLEYS CÚVEE” – Sonoma County 40
SEGHESIO – Sonoma 50
STORYBOOK MOUNTAIN VINEYARDS – Napa Valley 65

OTHER INTERESTING REDS

TILIA MALBEC~SYRAH – Mendoza, Argentina 10/34
BROQUEL MALBEC – Mendoza, Argentina 11/37
E. GUIGAL CÔTES DU RHÔNE (SYRAH BLEND) – France 12/41
DON NICANOR “NIETO SENETINER” MALBEC – Mendoza, Argentina 12/41
TORBRECK *WOODCUTTER’S SHIRAZ* – Barossa Valley, Australia 14/48
THE PRISONER – California 19/65
MOLLYDOOKER “THE BOXER” SHIRAZ – McLaren Vale, Australia 40
SKYSIDE RED BLEND – North Coast 48
ROTH “HERITAGE” – Sonoma County 60
MINER “ORACLE” – Napa Valley 120

HANDCRAFTED MARTINIS \$15

‘21’ MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

THE SPARKLING ROSE

Corzo Silver Tequila : Grapefruit Bitters : Sparkling Wine

HAVANA MARTINI

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

PEAR MARTINI

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

THE DUKE

Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

FLEUR-DE-LIS

Square One 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

Plymouth English Gin : Cucumber : Fresh Mint

POMEGRANATE MARTINI

Ketel One Vodka: Pomegranate Juice : Orange Juice

ESPRESSO MARTINI

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

FRENCH MARTINI

Grey Goose Vodka : Chambord : Pineapple Juice

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 11/37
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/44
SCHRAMSBERG BLANCS DE BLANC – North Coast 14/48
VEUVE CLICQUOT YELLOW LABEL BRUT – Á Reims, France 17/58
GLORIA FERRER BLANC DE NOIR – Carneros 45
TAITTINGER BRUT – Á Reims, France 100

CHARDONNAY

CHALK HILL – Sonoma Coast 13/44
FERRARI-CARANO – Sonoma County 14/48
ROMBAUER – Carneros 17/58
ST. FRANCIS – Sonoma County 45
CATENA – Mendoza, Argentina 37
NEWTON “SKYSIDE” – North Coast 40
CHALONE *ESTATE* – Chalone AVA 45
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 48
MER SOLEIL SILVER “UNOAKED” – Santa Lucia 50
CHATEAU STE. MICHELLE *CANOE RIDGE ESTATE* – Columbia Valley 52
GARY FARRELL – Russian River Valley 57
PINE RIDGE – Carneros 60
SIMI – Alexander Valley 65
CAKEBREAD CELLARS – Napa Valley 70
CHATEAU MONTELENA – Napa Valley 82
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 80
FAR NIENTE – Napa Valley 90

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/37
HONIG – Napa Valley 12/44
GIESEN – Marlborough, New Zealand 38
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 45
CAKEBREAD CELLARS – Napa Valley 55
SILVERADO *MILLER RANCH* – Napa Valley 50

OTHER WHITES & ROSÉ

FLEURS DE PRAIRIE ROSÉ – Côtes de Provence, France 12/41
PINE RIDGE CHENIN BLANC/VIIGNIER – California 12/41
CLEAN SLATE RIESLING – Germany 11/37
SCHLOSS VOLLRADS RIESLING – Germany 14/48
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 10/34
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/44
CONUNDRUM WHITE TABLE WINE – California 50
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 55

DESSERT SELECTIONS

FONSECA ‘BIN 27’ 3 OUNCES – Portugal 9/~

Some wines may contain sulfites.

HANDCRAFTED COCKTAILS

THE REIMAGINED OLD FASHIONED 13

Ten To One Dark Rum : Angostura Bitters : Peychaud’s Bitters: Sugar Cube

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

THE “CAPONE” 13

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

THE MATADOR 13

Corazón Reposado Tequila : Honey Syrup : Lime Juice

CITRUS CRUSH 13

Ten To One White Rum : Wheatley Vodka : Orange Juice : Pineapple Juice

GIN & GINGER 12

Hendrick’s Gin : Domain de Canton Ginger : Sparkling Wine

THE (954) 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

KNICKERBOCKER 13

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

VODKA MULE 11

Wheatley Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 12

Bulleit Bourbon : Angostura Bitters : Regans’ Orange Bitters

OCEANSIDE 12

Gray Whale Gin : Salted Simple Syrup : Fresh Lime Juice : Fresh Mint

DOPPELGÄNGER 13

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

Olives and Candied Cherries by Filthy Food.