

STARTERS

CHEF'S DAILY SOUP 9

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19

MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 16

FIRE-GRILLED ARTICHOKE Rémoulade *(limited availability)* 16

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

GIUSEPPE'S MEATBALLS House-made fennel sausage, parmesan, classic marinara 16

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

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14

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

CYPRESS SALAD* Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 19

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

ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 24

BURGERS & SANDWICHES

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

VEGGIE BURGER Made-in-house, brioche bun, Monterey Jack, served all the way 16

OLD FASHIONED CHEESEBURGER* *Certified Angus Beef*[®], aged Tillamook cheddar, brioche bun, served all the way 19

FRENCH DIP* Thinly sliced beef, baguette, horseradish 24

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 17

NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 17

PRIME RIB SANDWICH* Au jus 28

COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 17

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 35

FILET KABOB* Marinated filet medallions, hardwood-grilled vegetables, Louisiana rice 42

STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 49

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 49

NEW YORK STRIP* Aged *Certified Angus Beef*[®], NYO mac & cheese 48

SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 43



SEAFOOD & SPECIALTIES

TODAY'S FEATURED SEAFOOD* A wide selection of fresh seafood with the Chef's signature preparation MKT

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

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 34 *(lunch cut available until 4PM)*

RATTLESNAKE PASTA Southwestern spices, peppers, chicken 24

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

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 24

BRASSERIE CHICKEN Panko-crust, parmesan, lemon butter caper sauce, tomatoes, smashed potatoes, broccoli 24

PORK CHOP* Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 30

BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 32

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDES

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice* | Couscous

Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Smashed Potatoes | Seasonal Vegetable

HOUSEMADE DESSERTS

Carrot Cake* 11 | Very Best Chocolate Cake 13 | Key Lime Pie 12

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 : Domain 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.

WINES "WE" LOVE & DRINK

ROMBAUER CHARDONNAY - Carneros 18/70

HONIG SAUVIGNON BLANC - Napa Valley 14/54

CHATEAU MIRAVAL ROSÉ - Côtes De Provence 14/54

LOUIS ROEDERER BRUT PREMIER CHAMPANGE - DOC Vento 70

THE PRISONER CHARDONNAY - Carneros 60

QUILT CABERNET SAUVIGNON - Napa Valley 17/66

ENROUTE 'LES POMMIERS' PINOT NOIR - Russian River Valley 82

GROTH CABERNET SAUVIGNON - Oakville, Napa Valley 95

PENNER-ASH PINOR NOIR - Willamette Valley 115

THE PRISONER RED BLEND - California 80

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT - New Mexico 12/46

LUCIEN ALBRECHT BRUT ROSÉ - AOC Crémant d'Alsace 13/50

LUMINORE BY LA MARCA PROSECCO - Valdobbiadene, Italy 14/54

MUMM CUVÉE NAPA BRUT NV - Napa Valley 45

LOUIS ROEDERER BRUT PREMIER - DOC Vento 70

VEUVE CLICQUOT YELLOW LABEL - Á Reims, France 135

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' - Monterey 12/46

CHALK HILL - Russian River Valley 13/50

FRANK FAMILY - Carneros 17/66

ROMBAUER - Carneros, Napa Valley 18/70

CHATEAU STE. MICHELLE CANOE RIDGE - Horse Heaven Hills 38

ST. FRANCIS - Sonoma County 46

THE PRISONER - Carneros 60

GARY FARRELL - Russian River Valley 65

CAKEBREAD CELLARS - Napa Valley 78

FLOWERS - Sonoma Coast 100

SAUVIGNON BLANC & FUMÉ BLANC

FERRARI-CARANO FUMÉ BLANC - Sonoma County 12/46

VAVASOUR - Marlborough, New Zealand 13/50

HONIG - Napa Valley 14/54

CRAGGY RANGE TE MUNA - Martinborough, New Zealand 50

OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ - Côtes de Provence 13/50

CHATEAU MIRAVAL ROSÉ - Côtes de Provence 14/54

BARONE 'FINI' PINOT GRIGIO - Valdadige, Italy 12/46

TERLATO PINOT GRIGIO - Friuli Colli Orientali, Italy 13/50

LUCIEN ALBRECHT RESERVE RIESLING - Alsace, France 12/46

DR. LOOSEN 'DR. L' RIESLING - Mosel, Germany 13/50

MARCO FELLUGA PINOT GRIGIO - Collio, Italy 45

FERRARI-CARANO PINOT GRIGIO - Sonoma County 46

SCHLOSS VOLLARDS RIESLING - Germany 50

DESSERT SELECTIONS

FONSECA BIN 27 375 ML BOTTLE - Portugal 9/~

Corkage fee, \$25.

We proudly pour a 7 ounce glass of wine.

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

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

Luminore by La Marca Prosecco : 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.

ZERO PROOF

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 13

Lyre's White Cane Spirit : Lime Juice : Mint : Fever-Tree Club Soda

LYRE'S PALOMA 13

Lyre's Agave Blanco Spirit : Lime Juice : Fever-Tree Sparkling Pink Grapefruit

LYRE'S ESPRESSO MARTINI 13

Lyre's Coffee Originale : Lyre's Dark Cane Spirit : Lyre's Amaretti : Espresso : Vanilla

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)

ROTH ESTATE - Alexander Valley 47

STARMONT - Napa Valley 58

FOLEY JOHNSON ESTATE - Napa Valley 80

HONIG - Napa Valley 90

GROTH - Oakville, Napa Valley 95

SEQUOIA GROVE - Napa Valley 98

HEITZ - Napa Valley 135

CADE HOWELL MOUNTAIN - Napa Valley 140

SILVER OAK - Napa Valley 215

MERLOT

J. LOHR 'LOS OSOS' - Paso Robles 12/46

MARKHAM 'SIX STACK' - North Coast 14/54

FERRARI-CARANO - Sonoma County 60

DUCKHORN - Napa Valley 95

PINOT NOIR

BÖEN BY BELLE GLOS - California 13/50

ARGYLE 'BLOOM HOUSE' - Willamette Valley 15/58

SIDURI - Willamette Valley 16/62

FLOWERS - Sonoma Coast 17/66

WILLAMETTE VALLEY "WHOLE CLUSTER" - Willamette Valley 48

BELLE GLOS 'BALADE' - Santa Rita Hills 58

GARY FARRELL - Russian River Valley 75

ENROUTE 'LES POMMIERS' - Russian River Valley 82

PENNER-ASH - Willamette Valley 115

ROCHIOLI - Russian River Valley 150

ZINFANDEL

SEGHESSIO - Sonoma County 14/54

SALDO - Dry Creek, Lodi 15/58

METTLER "EPICENTER" OLD VINE - Lodi 46

FROG'S LEAP - Napa Valley 60

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC - Mendoza, Argentina 12/46

PENFOLDS 'BIN 28' SHIRAZ - South Australia, Australia 17/66

STAGS' LEAP PETITE SIRAH - Napa Valley 78

THE PRISONER RED BLEND - California 80

BLUE EYED BOY SHIRAZ BY MOLLYDOOKER - McLaren Vale, South Australia 100