

STARTERS

- CHICKEN PASTA SOUP 8
- CROISSANT BASKET Fresh baked, honey butter (4) 8
- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 12
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- SMOKED SALMON DIP House smoked, dill tartar sauce, toast points (limited availability) 15
- STEAK ROLLS Chimichurri sauce, spicy ranch 18
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 18

SALADS

ADD CHICKEN +6, SALMON OR SHRIMP +10

- ALEX’S SALAD Cheddar cheese, tomatoes, cucumbers, croutons, choice of dressing 13
- Made in-house salad dressings: Honey Dijon, Bleu Cheese, Kiawah Island, Ranch, Vinaigrette, Cilantro Vinaigrette
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 13
- GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 19
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumber, bacon, cheese, cornbread croutons, ranch 19
- THAI KAI CHICKEN SALAD Grilled chicken, mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 18
- ASIAN AHI TUNA SALAD* Seared rare, mixed greens, avocado, wasabi, wonton strips, red onions, cilantro vinaigrette 23

BURGERS & SANDWICHES

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

- VEGGIE BURGER In-house recipe, Monterey Jack 16
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, served all the way 18
- FRENCH DIP* Thinly sliced, baguette, horseradish 23
- HYDE PARK Grilled chicken breast topped with Monterey Jack 18
- FRESH FISH SANDWICH Cut fresh daily, rémoulade, pickles, lettuce 18

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MÂÎTRE D’ BUTTER, EXCEPT FOR MARINATED STEAKS.

- STEAK ‘N’ FRIES* Aged Certified Angus Beef®, French Brasserie style, maître d butter 33
- STEAK MAUI* Marinated ribeye, smashed potatoes 46
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 45
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 46
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 39



SEAFOOD & SPECIALTIES

- TODAY’S FEATURED FISH* We offer a seasonal selection of fresh paneed or hardwood grilled seafood MKT
- GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice salad 33 (lunch cut available until 4PM)
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw 46
- ROTISSERIE CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 24
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 23
- BAYOU PASTA Shrimp, scallops, crabmeat, spicy alfredo sauce, green onions, red peppers 28
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 24
- GRILLED PORK TENDERLOIN* Cured in-house, Thai “Bang Bang” sauce, smashed potatoes 25
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 32
- ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

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

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.

WINES WE LOVE TO DRINK

CHALK HILL CHARDONNAY – Russian River Valley 14/54
HONIG SAUVIGNON BLANC – Napa Valley 13/50
FLEUR DE MER ROSÉ – Côtes de Provence 12/46
ROMBAUER CHARDONNAY – Carneros 78
TAITTINGER CHAMPAGNE – Á Reims, France 85
DAOU CABERNET SAUVIGNON – Paso Robles 15/58
ARGYLE PINOT NOIR – Willamette Valley 14/54
THE PRISONER RED BLEND – California 16/62
BELLE GLOS LAS ALTURAS PINOT NOIR – Santa Lucia Highlands 60
AUSTIN HOPE CABENERNET SAUVIGNON– Paso Robles 100

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46
LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 12/46
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 12/46
MUMM “BRUT PRESTIGE” – Napa Valley 45
TAITTINGER – Á Reims, France 85

CHARDONNAY

WENTE ESTATE GROWN – Livermore Valley 12/46
ST. FRANCIS – Sonoma 13/50
CHALK HILL – Russian River Valley 14/54
MER SOLEIL SILVER – Monterey County, California 15/58
LINCOURT “STEEL” – Sta. Rita Hills 35
CATENA – Mendoza, Argentina 40
CHATEAU STE. MICHELLE CANOE RIDGE –Horse Heaven Hills 47
FERRARI–CARANO – Sonoma County 50
CLOS PEGASE MITSUKO’S VINEYARD – Napa Valley 60
THE PRISONER – Carneros 62
GARY FARRELL – Russian River Valley 72
ROMBAUER – Carneros 78
CAKEBREAD CELLARS – Napa Valley 82
CHALK HILL ESTATE BOTTLED – Chalk Hill 85

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 13/50
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 12/46
CHATEAU STE. MICHELLE RIESLING – Columbia Valley, Washington 11/42
LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 12/46
FERRARI–CARANO PINOT GRIGIO – Sonoma Coast 12/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50
CONUNDRUM WHITE TABLE WINE – California 40
SANTA MARGHERITA PINOT GRIGIO – Valdadige, Italy 55

HANDCRAFTED MARTINIS

THE DUKE
Classic Martini : Twist or Olives : Your choice of Vodka or Gin
‘21’ MANHATTAN
Sweet Vermouth : Bitters : Your choice of Bourbon or Whiskey
HAVANA MARTINI 16
Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters
PEAR MARTINI 16
Grey Goose La Poire Vodka : Domain de Canton Ginger : Candied Ginger
FLEUR–DE–LIS 16
Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
RED–HEADED RITA 16
El Mayor Blanco Tequila : Pomegranate Juice
CINDY’S LEMON DROP 16
Ketel One Citroen Vodka : Lemon Juice
ENGLISH MARTINI 16
Sipsmith Gin : Cucumber : Fresh Mint
THE SPARKLING ROSE 16
Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine
MARTINI AU CHOCOLAT 16
Grey Goose Vodka : French Vanilla : Dorda Double Chocolate Liqueur
POMEGRANATE MARTINI 16
Ketel One Vodka : Pomegranate Juice : Orange Juice
ESPRESSO MARTINI 16
Stolichnaya Vanil Vodka : Espresso : Kahlúa : Bailey’s Irish Cream

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/46
THREE RIVERS – Columbia Valley 14/54
DAOU – Paso Robles 15/58
ROTH ESTATE – Alexander Valley 48
STARMONT – Napa Valley 50
HONIG – Napa Valley 70
SEQUOIA GROVE – Napa Valley 80
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 80
HALL VINEYARDS – Napa Valley 85
SILVERADO VINEYARDS – Napa Valley 89
AUSTIN HOPE – Paso Robles 100
CHALK HILL ESTATE RED – Chalk Hill 110
CAYMUS – Napa Valley 124
LANCASTER ESTATE – Alexander Valley 135

MERLOT

WENTE “SANDSTONE” – San Francisco Bay 11/42
J. LOHR “LOS OSOS” – Paso Robles 12/46
FERRARI–CARANO – Sonoma County 45
MARKHAM – Napa Valley 50

PINOT NOIR

A TO Z– Oregon 12/46
ELOUAN – Oregon 13/50
ARGYLE – Willamette Valley 14/54
THE FOUR GRACES – Willamette Valley 48
MEIOMI – California 50
SOLENA GRANDE CUVEE – Willamette Valley 50
BELLE GLOS LAS ALTURAS – Santa Lucia Highlands 60
ETUDE GRACE BENOIST RANCH – Carneros 70
GARY FARRELL – Russian River Valley 85
SIDURI – Russian River Valley 88
FLOWERS – Sonoma Coast 90

ZINFANDEL

JOEL GOTT – California 12/46
KLINKER BRICK “OLD GHOST” – Lodi 45
RIDGE GEYSERVILLE – Alexander Valley 75

OTHER INTERESTING REDS

SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia 12/46
TILIA MALBEC/SYRAH – Argentina 12/46
CATENA “VISTA FLORES” MALBEC – Mendoza, Argentina 14/54
THE PRISONER – California 16/62
SHOO FLY SHIRAZ – South Australia 30
8 YEARS IN THE DESERT BY ORIN SWIFT – California 65
SYMMETRY BY RODNEY STRONG – California 80

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14
Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus
THE OUTLIER 15
Buffalo Trace Single Barrel Bourbon : Sugar Cubes : Peychaud’s & Lemon Bitters
SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
THE “CAPONE” 15
Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters
THE (937) 15
Knob Creek Rye Whiskey : Bitters : Blueberry Jam : Fever Tree Ginger Beer
THE MATADOR 14
Corazón Blanco Tequila : Lime : Honey
KNICKERBOCKER 15
Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry
WHALE FLOWER 14
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda
SPARKLING PALOMA 13
Corazón Blanco Tequila : Gran Gala Liqueur : Fever Tree Sparkling Pink Grapefruit
DOPPELGÄNGER 15
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
VODKA MULE 13
Wheatley Vodka : Fever Tree Ginger Beer
KENTUCKY OLD FASHIONED 15
Buffalo Trace Bourbon : Angostura Bitters : Regan’s Orange Bitters
THE CONFIDENTIAL 15
Basil Hayden Bourbon : Allspice : Regan’s Orange Bitters : Brown Sugar Syrup

Spirit substitutions for handcrafted martinis and cocktails may affect menu price.
Olives and Candied Cherries by Filthy Food.