

STARTERS

- CHICKEN PASTA SOUP 9
- CROISSANT BASKET Fresh baked, honey butter (4) 8
- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13
- 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 +8, SALMON OR SHRIMP +12

- ALEX’S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic 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®, brioche bun, aged Tillamook cheddar, served all the way 19
- STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, brioche bun, Kiawah Island dressing 20
- FRENCH DIP* Thinly sliced, baguette, horseradish 24
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 18
- FRESH FISH SANDWICH Cut fresh daily, rémoulade, pickles, lettuce 18
- COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 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 34
- STEAK MAUI* Marinated ribeye, smashed potatoes 48
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 47
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 48
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 41



SEAFOOD & SPECIALTIES

- TODAY’S FEATURED SEAFOOD* We offer a seasonal selection of fresh paneeed 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 MKT
- 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
- PORK TENDERLOIN* Grilled, cured in-house, Thai “Bang Bang” sauce, smashed potatoes 25
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 32
- 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

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
- BÖEN PINOT NOIR – California 13/50
- 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
- CATENA – Mendoza, Argentina 40
- CHATEAU STE. MICHELLE *CANOE RIDGE* –Horse Heaven Hills 47
- FERRARI–CARANO – Sonoma County 50
- THE PRISONER – Carneros 62
- ROMBAUER – Carneros 78
- CAKEBREAD CELLARS – Napa Valley 82

SAUVIGNON BLANC

- DASHWOOD – Marlborough, New Zealand 12/46
- HONIG – Napa Valley 13/50
- VAVASOUR – Marlborough, New Zealand 32
- KIM CRAWFORD – Marlborough, New Zealand 35
- CAKEBREAD CELLARS – North Coast 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
- 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
- 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
- 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

Spirit substitutions for handcrafted martinis and cocktails may affect menu price.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

- LIBERTY SCHOOL – Paso Robles 12/46
- ROTH *ESTATE* – Alexander Valley 14/50
- DAOU – Paso Robles 15/58
- QUILT – Napa Valley 17/66
- 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
- CAYMUS – Napa Valley 124

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
- BÖEN – California 13/50
- ARGYLE ‘BLOOMHOUSE’ – Willamette Valley 14/54
- ELOUAN – Oregon 13/50
- THE FOUR GRACES – Willamette Valley 48
- MEIOMI – California 50
- BELLE GLOS *LAS ALTURAS LANE* – Santa Lucia Highlands 60
- ETUDE *GRACE BENOIST RANCH* – Carneros 70
- 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

- SHOOFLY SHIRAZ – South Australia 12/46
- TILIA MALBEC/SYRAH – Argentina 12/46
- CATENA “VISTA FLORES” MALBEC – Mendoza, Argentina 14/54
- THE PRISONER – California 16/62
- 8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 65

HANDCRAFTED COCKTAILS

- 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 (937) 15
- Knob Creek Rye Whiskey : Bitters : Blueberry Jam : Fever Tree Ginger Beer
- 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
- Olives and Candied Cherries by Filthy Food.*