

STARTERS

- CHICKEN PASTA SOUP 8
- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13
- MEXICO CITY SPINACH CON QUESO Tortilla chips 15
- FIRE–GRILLED ARTICHOKEs Rémoulade (limited availability) 16
- SMOKED SALMON DIP House smoked, dill tartar sauce, toast points (limited availability) 16
- STEAK ROLLS Chimichurri sauce, spicy ranch 19
- EMERALD COAST SHRIMP Crispy Gulf shrimp, rémoulade, honey Dijon 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 18
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumber, bacon, cheese, cornbread croutons, ranch 19
- ASIAN AHI TUNA SALAD* Seared rare, mixed greens, avocado, wonton strips, wasabi, 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 17
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, served all the way 18
- STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar 19
- FRENCH DIP* Thinly sliced, baguette, horseradish 23
- HYDE PARK Grilled chicken breast topped with Monterey Jack 18

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 34
- 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 41



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)
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice salad, ripened tomatoes 33
- PECAN ENCRUSTED TROUT* Pan-fried, Dijon mustard sauce, Southern coleslaw 28
- 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
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 24
- GRILLED PORK TENDERLOIN* Cured in-house, Thai “Bang Bang” sauce, smashed potatoes 26
- 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
- Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato| Seasonal Vegetable

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

J. LOHR “ARROYO VISTA” CHARDONNAY – Monterey 13/50
ROMBAUER CHARDONNAY– Carneros 70
HONIG SAUVIGNON BLANC– Napa Valley 13/50
FLEUR DE MER ROSÉ – Côtes de Provence 12/46
LOUIS ROEDERER BRUT PREMIER CHAMPANGE– Á Reims, France 100
DAOU CABERNET SAUVIGNON – Paso Robles 15/58
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 65
ELOUAN PINOT NOIR – Oregon 13/50
ETUDE PINOT NOIR – Carneros 70
8 YEARS IN THE DESERT *BY ORIN SWIFT* RED BLEND – California 80

WHITES

CHAMPAGNE & SPARKLING

DOMAINE CHANDON BRUT NV – California 12/46
RUFFINO PROSECCO – DOC, Italy 12/46
GLORIA FERRER BLANC DE NOIR – Sonoma 45
LOUIS ROEDERER BRUT PREMIER – Á Reims, France 100

CHARDONNAY

CHALK HILL – Russian River Valley 11/42
WENTE – Livermore Valley 12/46
J. LOHR “ARROYO VISTA” – Monterey 13/50
STARMONT – Carneros 40
CATENA – Mendoza, Argentina 42
GARY FARRELL – Russian River Valley 68
ROMBAUER – Carneros 70
CAKEBREAD CELLARS – Napa Valley 75
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 80
RAMEY – Russian River Valley 80
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 85

SAUVIGNON BLANC & FUMÉ BLANC

ELIZABETH SPENCER – North Coast 12/46
HONIG – Napa Valley 13/50
SILVERADO *MILLER RANCH* – Napa Valley 40
FERRARI–CARANO FUMÉ BLANC – Sonoma County 40
CAKEBREAD CELLARS – Napa Valley 60

OTHER WHITES & ROSE

CAPOSALDO PINOT GRIGIO – Vento, Italy 11/42
FLEUR DE MER ROSÉ – Côtes de Provence 12/46
SCHLOSS VOLLRADS RIESLING – Rheingau, Germany 14/54
FERRARI–CARANO PINOT GRIGIO – Sonoma Coast 35
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 48

Some wines may contain sulfites.

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
Corazón Blanco Tequila : Pomegranate Juice
CINDY’S LEMON DROP 16
Ketel One Citroen Vodka : Lemon Juice
ENGLISH MARTINI 16
Plymouth English Gin : Cucumber : Fresh Mint
POMEGRANATE MARTINI 16
Ketel One Vodka : Pomegranate Juice : Orange Juice
MARTINI AU CHOCOLAT 16
Grey Goose Vodka : French Vanilla : Dorda Double Chocolate Liqueur
ESPRESSO MARTINI 16
Stolichnaya Vanil Vodka : Espresso : Kahlúa : Bailey's Irish Cream
Spirit substitutions for handcrafted martinis and cocktails may affect menu price.
Olives and Candied Cherries by Filthy Food.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/46
THREE RIVERS – Columbia Valley 14/54
DAOU – Paso Robles 15/58
SEBASTIANI – Alexander Valley 45
STARMONT – North Coast 50
AUSTIN HOPE – Paso Robles 65
SILVERADO – Napa Valley 75
SEQUOIA GROVE – Napa Valley 75
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80
HONIG – Napa Valley 80
THE PRISONER – Napa Valley 88
CHALK HILL *ESTATE RED* – Chalk Hill 100
HEITZ – Napa Valley 105
CAYMUS – Napa Valley 135
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 198
SILVER OAK – Napa Valley 200
CAYMUS SPECIAL SELECTION – Napa Valley 285

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/45
HIGHWAY 12 – Sonoma County 13/50
MARKHAM – Napa Valley 50
FERRARI–CARANO – Sonoma County 58

PINOT NOIR

A TO Z– Oregon 12/46
ELOUAN – Oregon 13/50
WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 14/54
MEIOMI – California 48
ARGYLE – Willamette Valley 50
REX HILL – Willamette Valley 65
ETUDE – Carneros 70
GARY FARRELL – Russian River Valley 75
BELLE GLOS *CLARK & TELEPHONE* – Santa Maria Valley 80
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 110

ZINFANDEL

JOEL GOTT – California 12/46
ST. FRANCIS “OLD VINES” – Sonoma County 45
SALDO – California 65
RIDGE *GEYSERVILLE* – Sonoma County 82

OTHER INTERESTING REDS

TILIA MALBEC SYRAH – Mendoza, Argentina 12/46
THE SEEKER MALBEC – Mendoza, Argentina 12/46
UNSHACKLED RED BLEND – California 13/50
CATENA MALBEC – Mendoza, Argentina 50
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 80
THE PRISONER – California 85

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
ELDERFLOWER MOJITO 13
Bacardi Light Rum : St~Germain : Fresh Mint
THE (614) 15
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
KNICKERBOCKER 15
Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry
SPARKLING PALOMA 13
Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit
DOPPELGÄNGER 15
Maker’s Mark Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
VODKA MULE 13
Wheatley Vodka : Fever Tree Ginger Beer
KENTUCKY OLD FASHIONED 15
Knob Creek Bourbon : Angostura Bitters : Regan’s Orange Bitters