

STARTERS

CHICKEN PASTA SOUP 9

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13

MEXICO CITY SPINACH CON QUESO Tortilla chips 15

FIRE-GRILLED ARTICHOKE 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 +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 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 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 topped with Monterey Jack 18

COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 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 35

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 43



SEAFOOD & SPECIALTIES

TODAY'S FEATURED SEAFOOD* We offer a seasonal selection of fresh paned 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* Sautéed, mustard beurre blanc, 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

PORK TENDERLOIN* Grilled, 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
BÖEN PINOT NOIR – California 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
CATENA – Mendoza, Argentina 42
GARY FARRELL – Russian River Valley 68
ROMBAUER – Carneros 70
CAKEBREAD CELLARS – Napa Valley 75
RAMEY – Russian River Valley 80
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 85

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 13/50
SILVERADO *MILLER RANCH* – Napa Valley 40
CAKEBREAD CELLARS – North Coast 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.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

SEBASTIANI – North Coast 13/50
DAOU – Paso Robles 15/58
QUILT – Napa Valley 17/66
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
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
MARKHAM – Napa Valley 14/54
FERRARI-CARANO – Sonoma County 58
DUCKHORN – Napa Valley 85

PINOT NOIR

A TO Z – Oregon 12/46
BÖEN – California 13/50
WILLAMETTE VALLEY 'WHOLE CLUSTER' – Willamette Valley 14/54
ELOUAN – Oregon 45
ARGYLE 'BLOOMHOUSE' – 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

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 : Psychaud'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

Olives and Candied Cherries by Filthy Food.