

SOUPS & STARTERS

- CHICKEN PASTA SOUP 9
- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 14
- MEXICO CITY SPINACH CON QUESO Tortilla chips 18
- FIRE-GRILLED ARTICHOKEs Rémoulade 18
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 20
- CRISPY CALAMARI Point Judith, RI, classic marinara 21

SALADS

ADD CHICKEN +6, SALMON OR SHRIMP +10

- ALEX’S SALAD Cheddar cheese, tomatoes, cucumbers, croutons, choice of dressing 14
- Made in-house salad dressings: Honey Dijon, Bleu Cheese, Kiawah Island, Ranch, Vinaigrette, Cilantro Vinaigrette
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 21
- GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 19
- THAI KAI CHICKEN SALAD Grilled chicken, mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 19
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, red onions, cilantro vinaigrette 25

BURGERS & SANDWICHES

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

- VEGGIE BURGER In-house recipe, Monterey Jack 18
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, served all the way, aged Tillamook cheddar 20
- FRENCH DIP* Thinly sliced, baguette, horseradish 26
- HYDE PARK Grilled chicken breast, Monterey Jack 18
- NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing 19
- COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise 18
- SALMON BURGER* House made, panko seared, arugula (limited availability) 20

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 49
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 48
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 48
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 42



SEAFOOD

- TODAY’S FRESH SEAFOOD SELECTION* MKT
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw 48
- GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice 34 (lunch cut available until 4PM)
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 35
- PECAN ENCRUSTED TROUT* Pan-fried, Dijon mustard sauce, Southern cole slaw 28

SPECIALTIES

- OVEN ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 25
- ROASTED PORK CHOP* Hardwood-grilled, apricot glaze, broccoli, smashed potatoes 30
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 34
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 27
- 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

Couscous | Smashed Potatoes | Not Your Ordinary Mac & Cheese | 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

ROMBAUER CHARDONNAY – Carneros 17/66
HONIG SAUVIGNON BLANC – Napa Valley 13/50
CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 12/46
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 120
MER SOLEIL SILVER “UNOAKED” CHARDONNAY –
Monterey County, California 52
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 (liter bottle)
FLOWERS PINOT NOIR – Sonoma Coast 17/66
QUILT CABERNET SAUVIGNON – Napa Valley 20/79
THE PRISONER RED BLEND – California 17/66
BELLE GLOS CLARK & TELEPHONE PINOT NOIR – Santa Maria Valley 75

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 12/46
MIONETTO PROSECCO SPLIT – DOC, Treviso 12/~
DOMAINE CHANDON SPLIT – California 13/~
CHANDON ROSÉ SPLIT – California 13/~
DOMAINE CHANDON BRUT – California 45
MUMM “BRUT PRESTIGE” – Napa Valley 60
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 120
LOUIS ROEDERER COLLECTION 242 – Á Reims, France 125

CHARDONNAY

CATENA – Mendoza, Argentina 12/46
CHALK HILL – Russian River Valley 13/50
ROMBAUER – Carneros 17/66
WENTE ESTATE GROWN – Livermorve Valley, San Francisco Bay 40
CHATEAU STE. MICHELLE – Columbia Valley 44
LINCOURT “STEEL” UNOAKED – Sta. Rita Hills 48
CLOS PEGASE MITSUKO’S VINEYARD – Carneros 48
STARMONT – Carneros 50
MER SOLEIL SILVER “UNOAKED” – Monterey County, California 52
THE PRISONER – Carneros 62
FRANCISCAN – Napa/Monterey County 68
CHALK HILL ESTATE BOTTLED – Chalk Hill 75
GARY FARRELL – Russian River Valley 78
PATZ & HALL – Sonoma Coast 84
PAUL HOBBS RICHARD DINNER VINEYARD – Russian River Valley 95

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 13/50
CRAGGY RANGE TE MUNA ROAD – Martinborough, New Zealand 14/54
FERRARI-CARANO FUMÉ BLANC – Sonoma County 35
KIM CRAWFORD – Marlborough, New Zealand 45
CAKEBREAD CELLARS – Napa Valley 75

OTHER WHITES & ROSÉ

CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 12/46
CHATEAU STE. MICHELLE RIESLING – Columbia Valley 11/42
DR. LOOSEN “WEHLENER SONNENUHR” RIESLING SPÄTLESE –
Mosel, Germany 16/62
KING ESTATE PINOT GRIS – Willamette Valley 13/50
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/54
PINE RIDGE CHENIN BLANC/VIOGNIER – California 42
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 65

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14
Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus
SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
THE (312) 15
Koval Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
WHALE FLOWER 14
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda
CITRUS CRUSH 14
Ten To One White Rum : Wheatley Vodka : Orange Juice : Pineapple Juice
APEROL SPRITZER 13
Mionetto Prosecco : Aperol : Fever Tree Club Soda
LEMON DROP MOJITO 13
Wheatley Vodka : St~Germain : Mint : Pineapple Juice
DOPPELGÄNGER 15
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
VODKA MULE 14
Tito’s Handmade Vodka : Fever Tree Ginger Beer
KENTUCKY OLD FASHIONED 15
Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 12/46
AUSTIN HOPE – Paso Robles 17/83 (liter bottle)
HALL VINEYARDS – Napa Valley 18/70
QUILT – Napa Valley 20/79
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 80
SILVERADO VINEYARDS – Napa Valley 88
FERRARI-CARANO RESERVE – Alexander Valley 92
FAUST – Napa Valley 110
CHALK HILL ESTATE RED – Chalk Hill 120
CAKEBREAD CELLARS – Napa Valley 125
MINER FAMILY STAGECOACH VINEYARD – Napa Valley 138
LANCASTER ESTATE – Alexander Valley 140
CAYMUS – Napa Valley 145
SILVER OAK – Napa Valley 225

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
MARKHAM – Napa Valley 50
FERRARI-CARANO – Sonoma County 60
PRIDE MOUNTAIN – Napa Valley 95
DUCKHORN – Napa Valley 100

PINOT NOIR

ANGELS INK – Monterey County 12/46
ELOUAN – Oregon 13/50
BELLE GLOS “BALADE” – Santa Rita Hills 16/62
FLOWERS – Sonoma Coast 17/66
CHALONE ESTATE – Chalone AVA 50
MEIOMI – California 50
ARGYLE – Willamette Valley 75
BELLE GLOS CLARK & TELEPHONE – Santa Maria Valley 75
GARY FARRELL – Russian River Valley 85
CHALK HILL ESTATE BOTTLED – Sonoma Coast 95

ZINFANDEL

FOUR VINES “OLD VINES” CUVÉE – California 12/46
RIDGE GEYSERVILLE – Sonoma County 16/62
SEGHECIO – Sonoma County 45
DUCKHORN PARADUXX – Napa Valley 80

OTHER INTERESTING REDS

TILIA MALBEC/SYRAH – Mendoza, Argentina 12/46
ALTA VISTA “VIVE”MALBEC– Mendoza, Argentina 12/46
THE PRISONER – California 17/66
SHOOFLY SHIRAZ – McLaren Vale, South Australia 32
8 YEARS IN THE DESERT BY ORIN SWIFT – California 85
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ – South Australia 110
LEWIS CELLARS “ALEC’S BLEND” – Napa Valley 120

DESSERT SELECTIONS

FONSECA BIN 27 – Portugal 9/~

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 : Candied Ginger : Domain de Canton Ginger
THE SPARKLING ROSE 16
El Mayor Blanco Tequila : Grapefruit Bitters : Sparkling Wine
FLEUR-DE-LIS 16
Tito’s Handmade Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
RED-HEADED RITA 16
El Mayor Blanco Tequila : “Pom” Wonderful Pomegranate Juice
CINDY’S LEMON DROP 16
Ketel One Citroen : Lemon Juice
ENGLISH MARTINI 16
Plymouth Gin : Cucumber : Fresh Mint
POMEGRANATE MARTINI 16
Ketel One Vodka : “Pom” Wonderful Pomegranate Juice
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.