

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 +8, SALMON OR SHRIMP +12

ALEX’S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic 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 Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19

ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, 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, brioche bun, Monterey Jack 18

OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 21

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, brioche bun, Kiawah Island dressing 22

FRENCH DIP* Thinly sliced, baguette, horseradish 26

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 18

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, brioche bun, ranch dressing 19

COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 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 36

STEAK MAUI* Marinated ribeye, smashed potatoes 51

NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 50

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 50

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 44



SEAFOOD & SPECIALTIES

TODAY’S FRESH SEAFOOD SELECTION* MKT

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw MKT

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* Sautéed, Mustard beurre blanc, Southern coleslaw 28

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

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.

WINES WE LOVE TO DRINK

ROMBAUER CHARDONNAY – Carneros 18/70
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 18/70
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/~
CHANDON ROSÉ SPLIT – California 13/~
DOMAINE CHANDON BRUT – California 45
MUMM ‘BRUT PRESTIGE’ – Napa Valley 60
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 120

CHARDONNAY

CATENA – Mendoza, Argentina 12/46
CHALK HILL – Russian River Valley 13/50
ROMBAUER – Carneros 18/70
CHATEAU STE. MICHELLE – Columbia Valley 44
LINCOURT ‘STEEL’ UNOAKED – Sta. Rita Hills 48
MER SOLEIL SILVER ‘UNOAKED’ – Monterey County, California 52
THE PRISONER – Carneros 62
FRANCISCAN – Napa/Monterey County 68
GARY FARRELL – Russian River Valley 78
PATZ & HALL – Sonoma Coast 84
CHATEAU MONTELENA – Napa Valley 110

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 13/50
CRAGGY RANGE TE MUNA ROAD – Martinborough, New Zealand 14/54
KIM CRAWFORD – Marlborough, New Zealand 45
CAKEBREAD CELLARS – North Cost 75

OTHER WHITES & ROSÉ

CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 12/46
DR. LOOSEN RIESLING – Mosel, Germany 14/54
KING ESTATE PINOT GRIS – Willamette Valley 13/50
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/54
BLINDFOLD ‘BLANC DE NOIR’ – California 62
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
SPARKLING PALOMA 13
Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit
APEROL SPRITZER 13
Mionetto Prosecco : Aperol : Fever Tree Club Soda
LEMON DROP MOJITO 13
Wheatley Vodka : St~Germain : Mint : Pineapple Juice
SUNFLOWER 16
Hendrick’s Gin : St~Germain : Cointreau : Lemon 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

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 13/50
AUSTIN HOPE – Paso Robles 17/83 (liter bottle)
QUILT – Napa Valley 20/79
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 80
HALL VINEYARDS – Napa Valley 82
SILVERADO VINEYARDS – Napa Valley 88
HONIG – Napa Valley 90
FERRARI–CARANO RESERVE – Alexander Valley 92
SEQUOIA GROVE – Napa Valley 100
FAUST – Napa Valley 110
CAKEBREAD CELLARS – Napa Valley 125
MINER FAMILY STAGECOACH VINEYARD – Napa Valley 138
CAYMUS – Napa Valley 145
SILVER OAK – Napa Valley 225
MERCURY HEAD BY ORIN SWIFT – Napa Valley 245

MERLOT

J. LOHR ‘LOS OSOS’ – Paso Robles 12/46
MARKHAM – Napa Valley 50
FERRARI–CARANO – Sonoma County 60
DUCKHORN – Napa Valley 100

PINOT NOIR

BÖEN – California 13/50
BELLE GLOS ‘BALADE’ – Santa Rita Hills 16/62
FLOWERS – Sonoma Coast 18/70
ELOUAN – Oregon 45
CHALONE ESTATE – Chalone AVA 50
MEIOMI – California 50
ARGYLE ‘BLOOMHOUSE’ – 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

ROMBAUER – California 18/70
SEGHECIO – Sonoma County 45
RIDGE GEYSERVILLE – Sonoma County 55
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
CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley 82
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 VINTAGE 16
Bulleit Rye Whiskey : Herbsaint : Angostura Bitters : Chocolate Bitters
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