

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 ARTICHOKE 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.

*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.

HANDCRAFTED MARTINIS

THE DUKE 17

Ketel One Vodka or Hendrick's Gin Classic Martini : Twist or Olives

'21' MANHATTAN 17

Bulleit Rye : Sweet Vermouth : Angostura Bitters

PEAR MARTINI 17

Grey Goose La Poire Vodka : Domaine de Canton Ginger : Candied Ginger

RED-HEADED RITA MARTINI 17

Corazón Blanco Tequila : Cointreau : Pomegranate Juice

CINDY'S LEMON DROP 17

Ketel One Citroen Vodka : Lemon Juice

VESPER 17

Belvedere Vodka : Beefeater Gin : Lillet Blanc

FLEUR-DE-LIS 17

Tito's Handmade Vodka : St-Germain : Grapefruit Juice : Gruet Sparkling Wine

ESPRESSO MARTINI 17

Absolut Vanilia : Espresso : Kahlúa : Baileys Irish Cream

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

HANDCRAFTED COCKTAILS

PAPER PLANE 16

Angel's Envy Bourbon : Amaro Nonino : Aperol : Lemon Juice

FRENCH 75 14

Gruet Sparkling Wine : Bombay Sapphire Gin : Lemon Juice

MIDNIGHT MARGARITA 14

Don Julio Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

YUZU MULE 14

Wheatley Vodka : Yuzu Purée : Fresh Lime : Fever-Tree Ginger Beer

DOPPELGÄNGER 15

Maker's Mark Bourbon : Disaronno : Candied Cherry : Fever-Tree Ginger Ale

SPARKLING PALOMA 14

Pantalones Blanco Tequila : Gran Gala : Fever-Tree Sparkling Pink Grapefruit

HUGO SPRITZ 14

Luminore by La Marca Prosecco : St-Germain : Mint : Fever-Tree Club Soda

KENTUCKY OLD FASHIONED 14

Woodford Reserve Bourbon : Angostura Bitters : Regan's Orange Bitters

Olives and Candied Cherries by Filthy Food.

WINES "WE" LOVE & DRINK

LUMINORE BY LA MARCA PROSECCO - Valdobbiadene, Italy 14/54

ROMBAUER CHARDONNAY - Carneros, Napa Valley 18/70

HONIG SAUVIGNON BLANC - Napa Valley 13/50

CHATEAU MINUTY 'M' ROSÉ - Côtes de Provence 13/50

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE - Á Reims, France 120

AUSTIN HOPE CABERNET SAUVIGNON - Paso Robles 18/83 (liter bottle)

BÖEN BY BELLE GLOS PINOT NOIR - California 13/50

SALDO ZINFANDEL - California 15/58

FAUST CABERNET SAUVIGNON - Napa Valley 110

ENROUTE 'LES POMMIERS' PINOT NOIR - Russian River Valley 82

ZERO PROOF & MOCKTAILS

LYRE'S ESPRESSO MARTINI 13

Lyre's Coffee Originale : Lyre's Dark Cane Spirit : Lyre's Amaretti : Espresso : Vanilla

FRENCH 86'D 11

Lemon Juice : Regan's Orange Bitters : Fever-Tree Club Soda

MR. WONDERFUL 11

Pom Wonderful Pomegranate Juice : Blackberry : Lime Juice : Fever-Tree Club Soda

FAUX-JITO 11

Fresh Mint : Agave Nectar : Lime Juice : Fever-Tree Club Soda

SUNRISE ON THE BEACH 11

Spicy Agave : Juice : Orange Juice : Fever-Tree Club Soda

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT - New Mexico 12/46

LUCIEN ALBRECHT BRUT ROSÉ - AOC Crémant d'Alsace 13/50

LUMINORE BY LA MARCA PROSECCO - Valdobbiadene, Italy 14/54

DOMAINE CHANDON BRUT - California 46

MUMM 'BRUT PRESTIGE' - Napa Valley 60

VEUVE CLICQUOT YELLOW LABEL - Á Reims, France 120

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' - Monterey 13/50

CHALK HILL - Russian River Valley 14/54

FRANK FAMILY - Carneros 17/66

ROMBAUER - Carneros, Napa Valley 18/70

CATENA - Mendoza, Argentina 46

LINCOURT 'STEEL' UNOAKED - Sta. Rita Hills 48

THE PRISONER - Carneros 62

ZD - California 65

FRANCISCAN - Napa/Monterey County 68

CHATEAU MONTELENA - Napa Valley 110

SAUVIGNON BLANC

VAVASOUR - Marlborough, New Zealand 12/46

HONIG - Napa Valley 13/50

CRAGGY RANGE TE MUNA - Martinborough, New Zealand 14/54

KIM CRAWFORD - Marlborough, New Zealand 46

CAKEBREAD CELLARS - North Cost 75

OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ - Côtes de Provence 13/50

BARONE 'FINI' PINOT GRIGIO - Valdadige, Italy 12/46

TERLATO PINOT GRIGIO - Friuli Colli Orientali, Italy 13/50

LUCIEN ALBRECHT RESERVE RIESLING - Alsace, France 12/46

DR. LOOSEN 'DR. L' RIESLING - Mosel, Germany 13/50

MARCO FELLUGA PINOT GRIGIO - Collio, Italy 42

CHATEAU MIRAVAL ROSÉ - Côtes de Provence 45

BLINDFOLD 'BLANC DE NOIR' - California 62

SANTA MARGHERITA PINOT GRIGIO - Alto Adige, Italy 65

We proudly pour a 7 ounce glass of wine.

Tastings of our wines by the glass are available. Please ask your server.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

DAOU - Paso Robles 15/58

ST. FRANCIS - Sonoma County 16/62

AUSTIN HOPE - Paso Robles 18/88 (1 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 - Napa Valley 245

MERLOT

J. LOHR 'LOS OSOS' - Paso Robles 12/46

MARKHAM 'SIX STACK' - North Coast 15/58

DUCKHORN - Napa Valley 100

PINOT NOIR

BÖEN BY BELLE GLOS - California 13/50

ARGYLE 'BLOOM HOUSE' - Willamette Valley 15/58

SIDURI - Willamette Valley 16/62

ETUDE GRACE BENOIST RANCH - Carneros 65

FLOWERS - Sonoma Coast 70

BELLE GLOS CLARK & TELEPHONE - Santa Maria Valley 75

ENROUTE 'LES POMMIERS' - Russian River Valley 82

PENNER-ASH - Willamette Valley 90

ZINFANDEL

SALDO - California 15/58

RIDGE GEYSERVILLE - Sonoma County 55

ROMBAUER - Carneros, Napa Valley 70

8 YEARS IN THE DESERT BY ORIN SWIFT - California 85

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC - Mendoza, Argentina 13/50

PENFOLDS 'BIN 28' SHIRAZ - South Australia, Australia 15/58

THE PRISONER RED BLEND - California 18/70

STAGS' LEAP PETITE SIRAH - Napa Valley 78

MOLLYDOOKER 'BLUE EYED BOY' - South Australia 110

LEWIS CELLARS 'ALEC'S BLEND' - Napa Valley 120