

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13

MR. JACK'S CRISPY CHICKEN Hand-breaded and served with french fries 16

SPINACH CON QUESO Tortilla chips 15

FIRE-GRILLED ARTICHOKES Rémoulade (*limited availability*) 16

HONG KONG SHRIMP Signature creamy, spicy sauce 19

SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK RANCH, KIAWAH ISLAND, VINAIGRETTE, CILANTRO VINAIGRETTE.

ADD CHICKEN +6, SALMON OR SHRIMP +10.

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 14

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14

GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 17

CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumbers, bacon, cheese, cornbread croutons, ranch dressing 19

THAI KAI CHICKEN SALAD Mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 19

ASIAN AHI TUNA SALAD* Seared rare, artisian greens, wasabi, cilantro vinaigrette 24

BURGERS & SANDWICHES

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

VEGGIE BURGER In-house recipe, Monterey Jack 16

OLD FASHIONED CHEESEBURGER* Served all the way, aged Tillamook cheddar 17

STEAK BURGER* Ground beef tenderloin & ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 17

FRENCH DIP* Thinly sliced, baguette, horseradish 23

HYDE PARK Grilled chicken breast, Monterey Jack 17

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing 16

PRIME RIB SANDWICH Au jus 26

STEAKS & PRIME RIB

OUR STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER. WE DO NOT RECOMMEND, AND WILL RESPECTFULLY NOT GUARANTEE, ANY MEAT ORDERED "MEDIUM WELL" OR ABOVE.

STEAK 'N' FRIES* French Brasserie style, maître d' butter 33

STEAK MAUI* Marinated ribeye, smashed red potatoes 46

NEW YORK STRIP* Aged beef with NYO mac & cheese 45

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 45

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed red potatoes 40

SPECIALTIES

TODAY'S FRESH SEAFOOD SELECTION* MKT

GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 32

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, Dijon sauce, French fries (*limited availability*) MKT

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 33

OVEN ROASTED CHICKEN One-half chicken roasted and seasoned with our special herb blend, smashed potatoes 23

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 23

RAFFAELE'S OLD WORLD LASAGNA Homemade fennel sausage, marinara, creamy ricotta, mozzarella, parmesan 22

ROASTED PORK CHOP Hardwood-grilled, apricot glaze, broccoli, smashed red potatoes 31

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 32

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDES

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Couscous

Smashed Red Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

WINES WE LOVE TO DRINK

THE PRISONER CHARDONNAY – Carneros 18/70
HONIG SAUVIGNON BLANC – Napa Valley 15/58
FLEUR DE MER ROSÉ – Côtes de Provence 12/46
FLOWERS CHARDONNAY – Sonoma Coast 75
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 95
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 16/58
ELOUAN PINOT NOIR – Oregon 13/50
8 YEARS IN THE DESERT *BY ORIN SWIFT* RED BLEND – California 65
HALL CABERNET SAUVIGNON – Napa Valley 78
ETUDE *GRACE BENOIST RANCH* PINOT NOIR – Carneros 72

WHITES

CHAMPAGNE & SPARKLING

MIONETTO PROSECCO – Treviso DOC 12/46
DOMAINE CHANDON – California 12/46
MUMM BRUT PRESTIGE – Napa County 50
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 95

CHARDONNAY

CHATEAU STE. MICHELLE “INDIAN WELLS” – Columbia Valley 12/46
CHALK HILL – Russian River Valley 14/54
THE PRISONER – Carneros 18/70
LINCOURT *COURTNEY’S* – St. Rita Hills 40
J. LOHR “ARROYO VISTA” – Monterey 42
FERRARI-CARANO *TRÉ TERRE* – Russian River Valley 48
NEWTON “SKYSIDE” – North Coast 48
FRANCISCAN – Monterey County 52
CATENA – Mendoza, Argentina 52
DAOU – Napa Valley 55
GARY FARRELL – Russian River Valley 55
MER SOLEIL “SILVER” – Monterey County 58
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 62
ZD – California 75
FLOWERS – Sonoma Coast 75
JORDAN – Russian River Valley 92

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 15/58
FERRARI-CARANO FUMÉ BLANC – Sonoma County 35
SILVERADO *MILLER RANCH* – Yountville, Napa Valley 50
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 57
CAKEBREAD CELLARS – Napa Valley 75

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 12/46
DR. LOOSEN “DR. L” RIESLING – Germany 12/46
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50
CAPOSALDO PINOT GRIGIO – Delle Venezie, Italy 35
PINE RIDGE CHENIN BLANC/VIOGNIER – California 40
CONUNDRUM WHITE TABLE WINE – California 48
SANTA MARGHERITA PINOT GRIGIO – Valdadige, Italy 60

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

PRICKLY PEAR MARGARITA 16

Teremana Blanco Tequila : Made-In-House Sweet and Sour : Desert Pear

HUMMINGBIRD 16

Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños

CUCUMBER MARTINI 16

Hendrick’s Gin : Dry Vermouth : Cucumber

THE SPARKLING ROSE 16

Avión Silver Tequila : Grapefruit Juice : Sparkling Wine

FLEUR-DE-LIS 16

Tito’s Handmade Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

RED-HEADED RITA 16

Avión Silver Tequila : Pomegranate Juice

GINGER MARTINI 16

Grey Goose Vodka : Domaine De Canton Liqueur : Grand Marnier

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

Olives and Candied Cherries by Filthy Food.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 12/46
JOSEPH CARR – Paso Robles 15/58
AUSTIN HOPE – Paso Robles 16/58
ROTH *ESTATE* – Alexander Valley 48
HONIG – Napa Valley 75
HALL – Napa Valley 78
STARMONT – Napa Valley 85
ELIZABETH SPENCER – Napa Valley 87
CHALK HILL *ESTATE RED* – Chalk Hill 92
FAUST – Napa Valley 100
GROTH – Oakville, Napa Valley 115
LANCASTER *ESTATE RED* – Alexander Valley 120
CAYMUS – Napa Valley 125
CADE *ESTATE* – Howell Mountain 190
QUINTESSA – Napa Valley 225

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
WENTE “SANDSTONE” – Livermore Valley 13/50
DUCKHORN – Napa Valley 85

PINOT NOIR

LUCKY STAR – California 12/46
ELOUAN – Oregon 13/50
ANGELS INK – Monterey, California 14/54
ANGELINE – Mendocino County 40
CHALK HILL – Sonoma Coast 42
THE FOUR GRACES – Willamette Valley 45
LINCOURT *LINDSAY’S* – Sta. Rita Hills 45
BENTON LANE – Willamette Valley 50
REX HILL – Willamette Valley 58
ETUDE *GRACE BENOIST RANCH* – Carneros 72
BELLE GLOS *LAS ALTURAS* – Monterey County 80

ZINFANDEL

FOUR VINES “OLD VINE” CUVÉE’ – California 12/46
SALDO – California 15/58
JOEL GOTT – California 35
ARTEZIN – Mendocino 40
RIDGE *LYTTON SPRINGS* – Sonoma County 92

OTHER INTERESTING REDS

SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 13/50
DON NICANOR “NIETO SENETINER” MALBEC – Argentina 13/50
STAGS’ LEAP PETITE SYRAH – Napa Valley 62
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 65
DISCIPLES – St. Helena, California 85
PAPILLON *BY ORIN SWIFT* – Napa Valley 120

DESSERT SELECTIONS

SANDEMAN RUBY 3 OZ. – Portugal 10/~

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14

Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus

KENTUCKY OLD FASHIONED 15

Bulleit Bourbon : Regan’s Orange Bitters : Angostura Bitters : Candied Cherry

KNICKERBOCKER 145

Bulleit Bourbon : Angostura Bitters: Candied Cherry

SPARKLING PALOMA 14

Teremana Blanco Tequila : Gran Gala : Tres Agave Nectar : Lime Juice
Fever Tree Sparkling Pink Grapefruit

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

VODKA MULE 13

Tito’s Handmade Vodka : Fresh Lime : Fever Tree Ginger Beer

THE (205) 15

Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer

THE MATADOR 14

Corazón Reposado Tequila : Honey Syrup : Fresh Lime Juice : Lime Zest

LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Pineapple Juice : Mint

DOPPELGÄNGER 15

Bulleit Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale