

STARTERS

- CHICKEN PASTA SOUP 9
- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13
- MEXICO CITY SPINACH CON QUESO Tortilla chips 15
- FIRE-GRILLED ARTICHOKES Rémoulade (limited availability) 16
- CRISPY CALAMARI Point Judith, RI, classic marinara 19
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 20

SALADS

ADD CHICKEN +6, SALMON OR SHRIMP +10

- ALEX’S SALAD Cheddar cheese, tomatoes, cucumbers, 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 19
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumber, bacon, cheese, cornbread croutons, ranch 20
- ASIAN AHI TUNA SALAD* Seared rare, mixed greens, avocado, wasabi, wonton strips, red onions, cilantro vinaigrette 23
- STEAK SALAD* Seared filet, avocado, bacon, bleu cheese, tomatoes, vinaigrette 25

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 18
- STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar 19
- FRENCH DIP* Thinly sliced, baguette, horseradish 23
- COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise 18
- HYDE PARK Grilled chicken breast topped with Monterey Jack 18
- FRESH FISH SANDWICH Cut fresh daily, rémoulade, pickles, lettuce 19

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 34
- STEAK MAUI* Marinated ribeye, smashed potatoes 46
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 45
- FILET MIGNON* Center cut, loaded baked potato 46
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 41



SEAFOOD & SPECIALTIES

- TODAY’S FEATURED FISH We offer a seasonal selection of fresh paneed or hardwood grilled seafood MKT
- GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice salad 34 (lunch cut available until 4PM)
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice salad, ripened tomatoes 34
- CILANTRO SHRIMP Tiger shrimp, cilantro oil, cajun spices, couscous, 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
- ROASTED PORK CHOP* Hardwood grilled double bone pork chop, apricot horseradish sauce, broccoli, smashed potatoes 29
- 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 | Couscous
- 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

CHALK HILL CHARDONNAY – Sonoma Coast 14/54
HONIG SAUVIGNON BLANC – Napa Valley 13/50
FLEUR DE MER ROSÉ – Côtes du Luberon 12/46
LOUIS ROEDERER BRUT PREMIER CHAMPAGNE – Reims, France 90
ROMBAUER CHARDONNAY – Carneros 78
DAOU CABERNET SAUVIGNON – Paso Robles 15/58
FLOWERS PINOT NOIR – Sonoma Coast 17/66
FRANK FAMILY CABERNET SAUVIGNON – Napa Valley 95
PENNER–ASH PINOT NOIR – Willamette Valley 80
THE PRISONER RED BLEND – California 75

WHITES

CHAMPAGNE & SPARKLING

DOMAINE CHANDON BRUT – California 12/46
LUMINORE *BY LA MARCA PROSECCO* – Valdobbiadene, Italy 12/46
GLORIA FERRER BLANC DE NOIR – Sonoma County 40
LOUIS ROEDERER BRUT PREMIER – Reims, France 90
TAITTINGER BRUT – Reims, France 115

CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley 12/46
STARMONT – Carneros 13/50
CHALK HILL – Sonoma Coast 14/54
CHATEAU STE. MICHELLE – Columbia Valley 35
CATENA – Mendoza, Argentina 40
CLOS PEGASE *MITSUKO’S VINEYARD* – Carneros 45
MER SOLEIL “SILVER” UNOAKED – Monterey County 50
PATZ & HALL – Sonoma Coast 65
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70
FERRARI–CARANO *RESERVE* – Napa Valley, Carneros 70
ROMBAUER – Carneros 78
CAKEBREAD CELLARS – Napa Valley 85
PAUL HOBBS – Russian River Valley 98

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 13/50
NOBILO – Marlborough, New Zealand 30
FERRARI–CARANO FUMÉ BLANC – Sonoma County 45
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 50
CAKEBREAD CELLARS – Napa Valley 60

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes du Luberon 12/46
CLEAN SLATE RIESLING – Mosel, Germany 11/42
DR. LOOSEN RIESLING – Mosel, Germany 12/46
FERRARI–CARANO PINOT GRIGIO – Sonoma Coast 11/42
TRAMIN PINOT GRIGIO – Alto Adige, Italy 40
SCHLOSS VOLLRADS RIESLING – Rhinegau, Germany 45
CONUNDRUM WHITE TABLE WINE – California 48
SANTA MARGHERITA PINOT GRIGIO – Italy 50

Corkage fee, \$25.

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
THE SPARKLING ROSE 16
El Mayor Blanco Tequila : Grapefruit Bitters : Sparkling Wine
PEAR MARTINI 16
Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger
FLEUR–DE–LIS 16
Prairie Organic Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
RED–HEADED RITA 16
El Mayor Blanco Tequila : Pomegranate Juice
CINDY’S LEMON DROP 16
Ketel One Citroen : Lemon Juice
POMEGRANATE MARTINI 16
Ketel One Vodka : Pomegranate Juice : Orange Juice
ENGLISH MARTINI 16
Gray Whale Gin : Cucumber : Fresh Mint
ESPRESSO MARTINI 16
Absolut Vanilla Vodka : Espresso : Kahlúa : Bailey’s Irish Cream
MARTINI AU CHOCOLAT 16
Grey Goose Vodka : Mozart Chocolate Liqueur : French Vanilla
*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
THREE RIVERS – Columbia Valley 14/54
DAOU – Paso Robles 15/58
STARMONT – Napa Valley 50
ROTH *ESTATE* – Sonoma County 55
MT. VEEDER – Napa Valley 72
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80
FERRARI–CARANO – Alexander Valley 80
CHALK HILL *ESTATE RED* – Chalk Hill 95
FRANK FAMILY – Napa Valley 95
JOSEPH PHELPS – Napa Valley 100
GROTH – Oakville, Napa Valley 100
RAMEY – Napa Valley 115
CAYMUS – Napa Valley 140
SEBASTIANI “CHERRY BLOCK” – Sonoma County 195

MERLOT

WENTE “SANDSTONE” – Livermore Valley/San Francisco Bay 11/42
J. LOHR “LOS OSOS” – Paso Robles 12/46
MARKHAM – Napa Valley 55
GRGICH – Napa Valley 72
DUCKHORN – Napa Valley 95

PINOT NOIR

LUCKY STAR – California 12/46
ANGELS INK – Monterey, California 13/50
ELOUAN – Oregon 14/54
FLOWERS – Sonoma Coast 17/66
CHALK HILL – Sonoma Coast 45
MEIOMI – California 50
THE FOUR GRACES – Willamette Valley 55
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 65
DOMAINE DROUHIN Dundee Hills – Oregon 78
FRANK FAMILY – Carneros 78
PENNER–ASH – Willamette Valley 80
GARY FARRELL – Russian River Valley 82
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 98
FLOWERS *SEA VIEW RIDGE* – Sonoma Coast 105

ZINFANDEL

ROSENBLUM “VINTNER’S CUVÉE” – California 12/46
KLINKER BRICK “OLD VINE” – Lodi, Mokelumne River AVA 13/50
FROG’S LEAP – Rutherford, Napa Valley 62
RIDGE *GEYSERVILLE* – Sonoma County 80

DESSERT SELECTIONS

FONSECA ‘BIN 27’ 375 ML BOTTLE – Portugal 8/~

OTHER INTERESTING REDS

SHOOFLY SHIRAZ – South Australia 12/46
TRAPICHE “BROQUEL” MALBEC – Mendoza, Argentina 12/46
PIATTELLI *PREMIUM RESERVE* MALBEC – Lujan De Cuyo, Mendoza 30
PENFOLDS BIN 28 SHIRAZ – Barossa Valley, Australia 50
THE PRISONER – California 75

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
ELDERFLOWER MOJITO 13
Bacardi Light Rum : St~Germain : Fresh Mint
THE (419) 15
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
WHALE FLOWER 14
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda
DOG DAY AFTERNOON 14
Tito’s Handmade Vodka : Sauvignon Blanc : Grapefruit Juice : Lemon : Mint Flower
KNICKERBOCKER 15
Maker’s Mark Bourbon : Angostura Bitters : Candied Cherry
APEROL SPRITZER 13
Luminore *by La Marca* Prosecco : Aperol : Fever Tree Club Soda
DOPPELGÄNGER 15
Maker’s Mark 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 : Orange Bitters