

## STARTERS

CHICKEN PASTA SOUP 9

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13

MEXICO CITY SPINACH CON QUESO Tortilla chips 16

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 +8, SALMON OR SHRIMP +12

ALEX'S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic 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 26

## 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, brioche bun, Monterey Jack 17

OLD FASHIONED CHEESEBURGER\* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 19

STEAK BURGER\* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, brioche bun, Kiawah Island dressing 20

FRENCH DIP\* Thinly sliced, baguette, horseradish 24

COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18

HYDE PARK Grilled chicken breast, brioche bun, 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 35

STEAK MAUI\* Marinated ribeye, smashed potatoes 48

NEW YORK STRIP\* Aged Certified Angus Beef®, NYO mac & cheese 47

FILET MIGNON\* Center cut, loaded baked potato 48

SLOW ROASTED PRIME RIB\* Aged Mid-Western beef, au jus, smashed potatoes 43



## SEAFOOD & SPECIALTIES

TODAY'S FEATURED SEAFOOD\* We offer a seasonal selection of fresh paned 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

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  
MER SOLEIL ‘SILVER’ UNOAKED – Monterey County 50  
PATZ & HALL – Sonoma Coast 65  
FERRARI–CARANO *RESERVE* – Napa Valley, Carneros 70  
ROMBAUER – Carneros 78  
CAKEBREAD CELLARS – Napa Valley 85

### SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46  
HONIG – Napa Valley 13/50  
CAKEBREAD CELLARS – North Coast 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

## 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

**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

**ENGLISH MARTINI** 16  
Gray Whale Gin : Cucumber : Fresh Mint

**ESPRESSO MARTINI** 16  
Absolut Vanilla Vodka : Espresso : Kahlúa : Bailey’s Irish Cream

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

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/46  
FRANCISCAN – California 13/50  
DAOU – Paso Robles 15/58  
STARMONT – Napa Valley 50  
ROTH *ESTATE* – Sonoma County 55  
MT. VEEDER – Napa Valley 72  
FERRARI–CARANO – Alexander Valley 80  
FRANK FAMILY – Napa Valley 95  
JOSEPH PHELPS – Napa Valley 100  
GROTH – Oakville, Napa Valley 100  
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  
DUCKHORN – Napa Valley 95

### PINOT NOIR

A TO Z – Oregon 12/46  
ANGELS INK – Monterey, California 13/50  
BÖEN – California 14/54  
FLOWERS – Sonoma Coast 17/66  
ELOUAN – Oregon 42  
MEIOMI – California 50  
THE FOUR GRACES – Willamette Valley 55  
DOMAINE DROUHIN Dundee Hills – Oregon 78  
FRANK FAMILY – Carneros 78  
PENNER–ASH – Willamette Valley 80  
ARGYLE ‘NUTHOUSE’ – Eola-Amity Hills, Oregon 98

### ZINFANDEL

KLINKER BRICK ‘OLD VINE’ – Lodi, Mokelumne River AVA 13/50  
FROG’S LEAP – Rutherford, Napa Valley 62  
RIDGE *GEYSERVILLE* – Sonoma County 80

### OTHER INTERESTING REDS

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

### DESSERT SELECTIONS

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

*Corkage fee, \$25.*

## HANDCRAFTED COCKTAILS

**SPICY MARGARITA** 13  
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

**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

**APEROL SPRITZ** 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

*Olives and Candied Cherries by Filthy Food.*