

SOUPS & STARTERS

CHICKEN PASTA SOUP 8

MEXICO CITY SPINACH CON QUESO Tortilla chips 17

FIRE-GRILLED ARTICHOKEs Rémoulade (*limited availability*) 17

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 14

HONG KONG SHRIMP Signature spicy, cream sauce 21

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

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

GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 19

THAI KAI SALAD Grilled chicken, artisan greens, peanuts, cilantro vinaigrette, Thai peanut sauce 19

ASIAN AHI TUNA SALAD Seared rare, mixed greens, wasabi, cilantro vinaigrette 25

PARADISE COAST KALE SALAD Roasted chicken, cranberries, almonds, avocado, goat cheese, house vinaigrette, croutons 21

BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL BURGERS, SANDWICHES, AND SMALL PLATES SERVED WITH FRENCH FRIES.

VEGGIE BURGER In-house recipe, Monterey Jack 17

OLD FASHIONED CHEESEBURGER* Served all the way, aged Tillamook cheddar 19

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

FRENCH DIP* Thinly sliced, baguette, horseradish 25

HYDE PARK Grilled chicken breast, Monterey Jack 17

FRESH FISH SANDWICH Cut fresh daily, rémoulade, pickles, lettuce 22

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing 18

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

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 34

NEW YORK STRIP* Aged Certified Angus Beef[®], NYO mac & cheese 48

STEAK MAUI* Marinated ribeye, smashed red potatoes 48

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 48

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

SPECIALTIES

TODAY'S FRESH SEAFOOD SELECTION* MKT

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice and ripened tomatoes 37

GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 33

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

ROTISSERIE CHICKEN Special herb blend, smashed red potatoes, chicken au jus (*limited availability*) 27

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 25

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 33

ROASTED PORK CHOP* Hardwood-grilled, apricot glaze, broccoli, smashed red potatoes 32

PALERMO CHICKEN Pan fried, goat cheese, sundried tomato, beurre blanc, couscous, broccoli 30

ALEX's or Caesar salad to accompany your entrée 9 / split-plate charge 3

SIDE ITEMS

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

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

HOUSEMADE DESSERTS

Suggested tableside by server.

WINES WE LOVE TO DRINK

VEUVE CLICQUOT YELLOW LABEL BRUT CHAMPAGNE – France 19/74
ROMBAUER CHARDONNAY – Carneros 18/70
HONIG SAUVIGNON BLANC – Napa Valley 13/50
FLEURS DE PRAIRIE ROSÉ – Côtes de Provence, France 13/50
CHATEAU MONTELENA CHARDONNAY – Napa Valley 90
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 (*liter bottle*)
FLOWERS PINOT NOIR – Sonoma Coast 16/62
THE PRISONER RED BLEND – California 19/74
GARY FARRELL PINOT NOIR – Russian River Valley 72
QUILT CABERNET SAUVIGNON – Napa Valley 80

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 12/46
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50
SCHRAMSBERG BLANCS DE BLANC – North Coast 16/62
VEUVE CLICQUOT YELLOW LABEL BRUT – Á Reims, France 19/74
GLORIA FERRER BLANC DE NOIR – Carneros 45
TAITTINGER BRUT – Á Reims, France 110

CHARDONNAY

CHALK HILL – Sonoma Coast 13/50
FERRARI-CARANO – Sonoma County 14/54
ROMBAUER – Carneros 18/70
CATENA – Mendoza, Argentina 37
NEWTON “SKYSIDE” – North Coast 40
ST. FRANCIS – Sonoma County 45
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 48
MER SOLEIL SILVER “UNOAKED” – Santa Lucia 50
CHATEAU STE. MICHELLE *CANOE RIDGE ESTATE* – Columbia Valley 52
GARY FARRELL – Russian River Valley 68
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 80
CAKEBREAD CELLARS – Napa Valley 85
CHATEAU MONTELENA – Napa Valley 90
FAR NIENTE – Napa Valley 100

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 13/50
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 45
SILVERADO *MILLER RANCH* – Napa Valley 50
CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

FLEURS DE PRAIRIE ROSÉ – Côtes de Provence, France 13/50
PINE RIDGE CHENIN BLANC/VIOGNIER – California 13/50
CLEAN SLATE RIESLING – Germany 12/46
SCHLOSS VOLLRADS RIESLING – Germany 14/54
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 55

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

Corzo Silver Tequila : Grapefruit Bitters : Sparkling Wine

HAVANA MARTINI 16

Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters

PEAR MARTINI 16

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

FLEUR-DE-LIS 16

Square One 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 Vodka : Lemon Juice

ENGLISH MARTINI 16

Plymouth English Gin : Cucumber : Fresh Mint

POMEGRANATE MARTINI 16

Ketel One Vodka: Pomegranate Juice : Orange Juice

ESPRESSO MARTINI 16

Stolichnaya Vanil Vodka : Espresso : Kahlúa : Bailey’s Irish Cream

FRENCH MARTINI 16

Grey Goose Vodka : Chambord : Pineapple Juice

*Spirit substitutions for handcrafted martinis and cocktails may affect menu price.
Olives and Candied Cherries by Filthy Food.*

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

STARMONT – Napa Valley 14/54
AUSTIN HOPE – Paso Robles 18/88 (*liter bottle*)
THREE RIVERS – Columbia Valley 35
ROTH *ESTATE* – Alexander Valley 44
DAOU – Paso Robles 48
FRANCISCAN – Sonoma Coast 50
QUILT – Napa Valley 80
HONIG – Napa Valley 85
JOSEPH PHELPS *ESTATE GROWN* – Napa Valley 95
CHALK HILL *ESTATE RED* – Chalk Hill 100
GROTH – Oakville, Napa Valley 118
LANCASTER *ESTATE* – Alexander Valley 145
CADE *HOWELL MOUNTAIN* – Napa Valley 215
SILVER OAK – Napa Valley 220

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
MARKHAM – Napa Valley 14/54
CHATEAU STE. MICHELLE – Columbia Valley 36
ROMBAUER – Carneros 80
DUCKHORN – Napa Valley 85

PINOT NOIR

LUCKY STAR – California 12/46
ELOUAN – Oregon 14/54
FLOWERS – Sonoma Coast 16/62
MEIOMI – California 50
THE FOUR GRACES – Willamette Valley 52
REX HILL – Willamette Valley 62
GARY FARRELL – Russian River Valley 72
SLANDER *BY ORIN SWIFT* – California 87
SAINTSBURY *BROWN RANCH* – Carneros 100
FLOWERS *SEA VIEW RIDGE* – Sonoma Coast 120

ZINFANDEL

ROSENBLUM CELLARS “VINTNERS CÚVEE” – Sonoma County 12/46
RAVENSWOOD – Lodi 13/50
SEGHEISIO – Sonoma 50
RIDGE “THREE VALLEYS CÚVEE” – Sonoma County 52
STORYBOOK MOUNTAIN VINEYARDS – Napa Valley 72

OTHER INTERESTING REDS

TILIA MALBEC~SYRAH – Mendoza, Argentina 12/46
CATENA “VISTA FLORES” MALBEC – Mendoza, Argentina 12/46
E. GUIGAL CÔTES DU RHÔNE (SYRAH BLEND) – France 13/50
DON NICANOR “NIETO SENETINER” MALBEC – Mendoza, Argentina 13/50
TORBRECK *WOODCUTTER’S SHIRAZ* – Barossa Valley, Australia 14/54
THE PRISONER – California 19/74
MOLLYDOOKER “THE BOXER” SHIRAZ – McLaren Vale, Australia 52
ROTH “HERITAGE” – Sonoma County 60

Some wines may contain sulfites. Corkage fee, \$25.

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 “CAPONE” 15

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

THE MATADOR 14

Corazón Reposado Tequila : Honey Syrup : Lime Juice

CITRUS CRUSH 14

Ten To One White Rum : Wheatley Vodka : Orange Juice : Pineapple Juice

GIN & GINGER 14

Hendrick’s Gin : Domain de Canton Ginger : Sparkling Wine

THE (954) 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

KNICKERBOCKER 15

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

VODKA MULE 13

Wheatley Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 15

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

OCEANSIDE 14

Gray Whale Gin : Salted Simple Syrup : Fresh Lime Juice : Fresh Mint

DOPPELGÄNGER 15

Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale