

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 ARTICHOKES Rémoulade 17
- AVOCADO BOMB\* Hand-cut Hawaiian Ahi tuna, crab salad, crispy wontons 21
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 20
- CRISPY CALAMARI Point Judith, RI, classic marinara 21

SALADS

ADD CHICKEN +6, SALMON OR SHRIMP +10

- ALEX’S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 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, cucumber, bacon, cheese, cornbread croutons, ranch 22
- GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 19
- THAI KAI CHICKEN SALAD Grilled chicken, mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- ASIAN AHI TUNA SALAD\* Seared rare, mixed greens, avocado, wasabi, wonton strips, red onions, cilantro 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 18
- OLD FASHIONED CHEESEBURGER\* Certified Angus Beef®, served all the way, aged Tillamook cheddar 20
- STEAK BURGER\* Ground beef tenderloin and ribeye, Tillamook cheddar 20
- FRENCH DIP\* Thinly sliced, baguette, horseradish 25
- NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, ranch dressing 19
- HYDE PARK Grilled chicken breast, Monterey Jack 18

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 51
- NEW YORK STRIP\* Aged Certified Angus Beef®, NYO mac & cheese 48
- FILET MIGNON WITH BÉARNAISE\* Center cut, loaded baked potato 49
- SLOW ROASTED PRIME RIB\* Aged Mid-Western beef, au jus, smashed potatoes 42



SEAFOOD & SPECIALTIES

- TODAY’S FRESH SEAFOOD SELECTION\* MKT
- GRILLED SALMON\* Fresh cold water salmon, chilled orzo & wild rice 34 (lunch cut available until 4PM)
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw 48
- SEARED AHI TUNA\* Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 35
- CILANTRO SHRIMP Tiger shrimp, cilantro oil, cajun spices, Louisiana rice, Southern coleslaw 29
- PECAN ENCRUSTED TROUT\* Pan-fried, Dijon mustard sauce, Southern coleslaw 29
- OVEN ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 26
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 26
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 35
- ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9 / SPLIT PLATE CHARGE 6

SIDE ITEMS

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice | Seasonal Vegetable  
Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Couscous

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.

WINES “WE” LOVE TO DRINK

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – France 19/74  
ROMBAUER CHARDONNAY – Carneros 17/66  
HONIG SAUVIGNON BLANC – Napa Valley 13/50  
CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 13/50  
FRANK FAMILY CHARDONNAY – Carneros 75  
FERRARI–CARANO CABERNET SAUVIGNON – Alexander Valley 15/58  
ELOUAN PINOT NOIR – Oregon 14/54  
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 110  
8 YEARS IN THE DESERT *BY ORIN SWIFT* RED BLEND – California 70  
PENNER–ASH PINOT NOIR – Willamette Valley 90

WHITES

CHAMPAGNE & SPARKLING

DOMAINE CHANDON *SPLIT* – California 13/~  
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 19/74  
GLORIA FERRER BLANC DE NOIRS – Carneros 55  
DUVAL–LEROY BRUT – Á Reims, France 90  
POL ROGER *RESERVE* – Epernay, France 105  
LOUIS ROEDERER *BRUT PREMIER* – Á Reims, France 110

CHARDONNAY

ST. FRANCIS – Sonoma County 13/50  
CHALK HILL – Sonoma Coast 14/54  
CHATEAU STE. MICHELLE *CANOE RIDGE* – Horse Heaven Hills 15/58  
ROMBAUER – Carneros 17/66  
NEWTON “SKYSIDE” – Sonoma County 40  
MER SOLEIL “SILVER” – Monterey County 56  
GARY FARRELL – Russian River Valley 60  
PINE RIDGE “DIJON CLONES” – Carneros 65  
FRANK FAMILY – Carneros 75  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75  
PATZ & HALL *DUTTON RANCH* – Russian River Valley 78  
FAR NIENTE – Napa Valley 115

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 12/46  
FERRARI–CARANO FUMÉ BLANC – Sonoma County 12/46  
HONIG – Napa Valley 13/50  
NOBILO – Marlborough, New Zealand 32  
CRAGGY RANGE *TE MUNA ROAD VINEYARD* –  
Martinborough, New Zealand 50  
CAKEBREAD CELLARS – Napa Valley 60

OTHER WHITES & ROSÉ

CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 13/50  
CLEAN SLATE RIESLING – Germany 12/46  
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/46  
MARCO FELLUGA PINOT GRIGIO – Italy 14/54  
JERMANN PINOT GRIGIO – Italy 46

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  
GIN GARDEN 16  
Hendrick’s Gin : St~Germain : Fresh Arugula  
HAVANA MARTINI  
Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters  
ENGLISH 16  
Plymouth Gin : Cucumber : Fresh Mint  
LAST CALL 16  
Knob Creek Bourbon : Fever Tree Ginger Beer : Solerno Blood Orange Liqueur  
THE VINTAGE 16  
Bulleit Rye Whiskey : Herbsaint : Angostura Bitters : Chocolate Bitters  
THE SPARKLING ROSE 16  
Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine  
PEAR MARTINI 16  
Grey Goose La Poire Vodka : Domain de Canton Ginger : Candied Ginger  
FLEUR–DE–LIS 16  
Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine  
PRICKLY PEAR MARGARITA 16  
El Mayor Blanco Tequila : Desert Pear : Made-In-House Sweet & Sour

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

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/46  
STARMONT – Napa Valley 14/54  
FERRARI–CARANO – Alexander Valley 15/58  
DAOU – Paso Robles 16/62  
THREE RIVERS – Columbia Valley 30  
ROTH *ESTATE* – Alexander Valley 55  
ELIZABETH SPENCER – Napa Valley 70  
FOLEY JOHNSON *ESTATE* – Napa Valley 80  
FRANK FAMILY – Napa Valley 85  
FAUST – Napa Valley 90  
HONIG – Napa Valley 95  
RAMEY – Napa Valley 100  
AUSTIN HOPE – Paso Robles 110  
GROTH – Oakville, Napa Valley 112  
CAKEBREAD CELLARS – Napa Valley 115  
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 160  
MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 200

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46  
MARKHAM – Napa Valley 13/50  
SWANSON – Napa Valley 50  
DUCKHORN VINEYARDS – Napa Valley 90

PINOT NOIR

A TO Z – Oregon 12/46  
ANGELS INK 2018 – Monterey, California 13/50  
ELOUAN – Oregon 14/54  
WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 15/58  
MEIOMI – California 50  
THE FOUR GRACES – Willamette Valley 52  
BALLETO – Russian River Valley 60  
FRANK FAMILY – Carneros 65  
DOMAINE DROUHIN *DUNDEE HILLS* – Oregon 85  
PENNER–ASH – Willamette Valley 90  
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 100

ZINFANDEL

KLINKER BRICK “OLD VINE” – Lodi 13/50  
ROSENBLUM “VINTNERS CUVÉE” – California 32  
ARTEZIN – Mendocino 35  
HENDRY BLOCK 7 & 22 – Napa Valley 55  
SALDO – California 55

OTHER INTERESTING REDS

SHOOFLY SHIRAZ – South Australia 12/46  
BROQUEL MALBEC – Mendoza, Argentina 12/46  
NEWTON CLARET “SKYSIDE” – North Coast 42  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 70  
THE PRISONER – California 80

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14  
Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus  
WHALE FLOWER 14  
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda  
THE “CAPONE” 15  
Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters  
ELDERFLOWER MOJITO 13  
Prichard’s Rum : St~Germain : Fresh Mint  
THE (248) 15  
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer  
KNICKERBOCKER 15  
Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry  
VODKA MULE 13  
Wheatley Vodka : Fresh Lime : Fever Tree Ginger Beer  
DOPPELGÄNGER 15  
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale  
SPICY MARGARITA 13  
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar  
KENTUCKY OLD FASHIONED 15  
Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

*Olives and Candied Cherries by Filthy Food.*