

SOUPS & STARTERS

CHICKEN PASTA SOUP 9

DEVEILED EGGS Sugar-cured bacon, homemade pickle relish 14

MEXICO CITY SPINACH CON QUESO Tortilla chips 18

FIRE-GRILLED ARTICHOKES Rémoulade 18

AVOCADO BOMB* Hand-cut 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 +8, SALMON OR SHRIMP +12

ALEX’S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic croutons, choice of dressing 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 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, brioche bun, Monterey Jack 18

OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 21

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, brioche bun, Kiawah Island dressing 21

FRENCH DIP* Thinly sliced, baguette, horseradish 26

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, brioche bun, ranch dressing 19

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 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 36

STEAK MAUI* Marinated ribeye, smashed potatoes 52

NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 50

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 51

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 44



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 MKT

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* Sautéed, Mustard beurre blanc, Southern coleslaw 29

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
BÖEN PINOT NOIR – California 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
ROMBAUER – Carneros 17/66
MER SOLEIL “SILVER” – Monterey County 56
GARY FARRELL – Russian River Valley 60
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
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 16
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
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
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 – Monterey, California 13/50
BÖEN – California 14/54
WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 15/58
ELOUAN – Oregon 48
MEIOMI – California 50
THE FOUR GRACES – Willamette Valley 52
BALLETTTO – Russian River Valley 60
FRANK FAMILY – Carneros 65
DOMAINE DROUHIN *DUNDEE HILLS* – Oregon 85
PENNER–ASH – Willamette Valley 90

ZINFANDEL

KLINKER BRICK “OLD VINE” – Lodi 13/50
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.