

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

MR. JACK'S CHICKEN FINGERS Hand-breaded, French fries 15

MEXICO CITY SPINACH CON QUESO Tortilla chips 16

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13

HONG KONG SHRIMP Signature creamy, spicy sauce 18

SALADS

IN-HOUSE MADE SALAD DRESSINGS: HONEY DIJON, CREAMY BLEU CHEESE, CLASSIC RANCH, KIAWAH ISLAND, VINAIGRETTE, CILANTRO VINAIGRETTE

ADD CHICKEN +6, SALMON OR SHRIMP +10.

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 13

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 13

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

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

ASIAN AHI TUNA SALAD* Seared rare, artisan greens, wasabi, cilantro vinaigrette 23

BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES.

VEGGIE BURGER In-house recipe, Monterey Jack 16

OLD FASHIONED CHEESEBURGER* Served all the way, aged Tillamook cheddar 18

STEAK BURGER* Ground beef tenderloin & ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 19

PRIME RIB SANDWICH* Au jus 24

FRENCH DIP* Thinly sliced, baguette, horseradish 23

HYDE PARK Grilled chicken breast, Monterey Jack 17

CRISPY SHRIMP TACOS Signature creamy & spicy sauce, lettuce, diced peppers, green onions, black beans & rice 17

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 33

STEAK MAUI* Marinated ribeye, smashed red potatoes 45

NEW YORK STRIP* Certified Angus Beef ®, NYO mac & cheese 45

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 45

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed red potatoes 39

SPECIALTIES

TODAY'S FRESH SEAFOOD SELECTION MKT

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

GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 32

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 33

EMERALD COAST SHRIMP Battered and fried Gulf shrimp served with French fries and cole slaw 25

ROTISSERIE CHICKEN Special herb blend, smashed red potatoes, chicken au jus 23

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 23

RATTLESNAKE PASTA Southwestern spices, peppers, chicken 23

GRILLED PORK TENDERLOIN* Cured in-house, Thai "Bang Bang" sauce, smashed red potatoes 25

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 32

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDES

French Fries | Southern Cole Slaw | Broccoli | Black Beans & Rice | Orzo & Wild Rice | Couscous

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

HOUSEMADE DESSERTS

Suggested tableside by server.

WINES WE LOVE TO DRINK

ROMBAUER CHARDONNAY – Carneros, Napa Valley 16/62
HONIG SAUVIGNON BLANC – Napa Valley 13/50
FLEUR DE MER ROSÉ – Côtes de Provence 13/50
CAKEBREAD CELLARS CHARDONNAY – Napa Valley 82
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 105
STARMONT CABERNET SAUVIGNON – North Coast 15/58
ELOUAN PINOT NOIR – Oregon 13/50
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 60
FLOWERS PINOT NOIR – Sonoma Coast 82
8 YEARS IN THE DESERT *BY ORIN SWIFT* RED BLEND – California 60

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50
GLORIA FERRER BLANC DE NOIRS – Carneros 45
TAITTINGER – Reims, France 98
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 105

CHARDONNAY

ST FRANCIS – Sonoma County 12/46
CHALK HILL – Russian River Valley 14/54
ROMBAUER – Carneros, Napa Valley 16/62
WENTE *MORNING FOG* – Central Coast, California 35
CATENA – Mendoza, Argentina 40
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 48
ZD – Carneros 52
FERRARI-CARANO *RESERVE* – Sonoam County 55
GARY FARRELL – Russian River Valley 62
CAKEBREAD CELLARS – Napa Valley 82
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 90
FLOWERS – Sonoma Coast 92

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 40
CAKEBREAD CELLARS – Napa Valley 52
CHALK HILL – Sonoma County 65

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 13/50
SCHLOSS VOLLARD RIESLING – Germany 14/54
CIELO PINOT GRIGIO – Vento, Italy 11/42
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/46
EROICA MICHELLE LOUSEN RIESLING – Columbia Valley 40
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 48

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14

Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus

TRUE GRIT 15

Knob Creek Bourbon : Angostura Bitters : Turbinado Sugar : Candied Cherry

FRENCH 76 13

Wheatley Vodka : Sparkling Wine : Cointreau : Lemon Juice

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

THE (423) 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

LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

DOPPELGÄNGER 15

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

VODKA MULE 14

Tito’s Vodka : Fever Tree Ginger Beer

SPARKLING PALOMA 13

Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit

Olives and Candied Cherries by Filthy Food.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 12/46
JOSEPH CARR – Paso Robles 14/54
STARMONT – North Coast 15/58
ROTH *ESTATE* – Alexander Valley 45
AUSTIN HOPE – Paso Robles 60
HONIG – Napa Valley 65
SEQUOIA GROVE – Napa Valley 70
FREEMARK ABBEY – Napa Valley 78
FOLEY JOHNSON *ESTATE* – Napa Valley 80
CHALK HILL *ESTATE RED* – Chalk Hill 100
JORDAN – Alexander Valley 115
SILVER OAK – Alexander Valley 125
CAYMUS – Napa Valley 145

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
MARKHAM – Napa Valley 14/54
WENTE SANDSTONE – Livermore Valley, San Francisco 35
DUCKHORN – Napa Valley 105

PINOT NOIR

LUCKY STAR – California 12/46
ELOUAN – Oregon 13/50
ANGELS INK – Monterey, California 14/54
MEIOMI – California 45
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 50
SLANDER *BY ORIN SWIFT* – California 72
GARY FARRELL – Russian River Valley 75
DOMAINE SERENE “YAMHILLE CUVÉE” – Willamette Valley 80
FLOWERS – Sonoma Coast 82
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 85
BELLE GLOS “DAIRYMAN” – Russian River Valley 87

ZINFANDEL

JOEL GOTT – California 13/50
FROG’S LEAP – Napa Valley 15/58
SEGHECIO – Sonoma 40
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 60

OTHER INTERESTING REDS

CLINE “CASHMERE” – California 12/46
CATENA MALBEC – Argentina 12/46
THE PRISONER – California 70
ABSTRACT *BY ORIN SWIFT* – California 78
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ – McLaren Vale, Australia 85

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

PRICKLY PEAR MARGARITA 16

Corazón Blanco Tequila : Made-In-House Sweet and Sour : Desert Pear

PINNACLE COSMOPOLITAN 16

Wheatley Vodka : Triple Sec : Cranberry Juice : Fresh Lime

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

Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

RED-HEADED RITA 16

Corazón Blanco Tequila : Pomegranate Juice

CINDY’S LEMON DROP 16

Ketel One Citroen Vodka : Lemon Juice

HUMMINGBIRD 16

Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños

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