

SOUPS & STARTERS

- CHEF’S DAILY SOUP 8
- FIRE–GRILLED ARTICHOKEs Rémoulade (limited availability) 16
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 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 14
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- 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* Hawaiian Ahi, seared rare, artisan greens, wasabi, cilantro vinaigrette 23

BURGERS, SANDWICHES & SMALL PLATES

- 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 16
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef® , 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 26
- COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise 17
- FRENCH DIP* Thinly sliced, baguette, horseradish 24
- HYDE PARK Grilled chicken breast, Monterey Jack 17
- CRISPY SHRIMP TACOS Signature creamy & spicy sauce, lettuce, red peppers, black beans & rice 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 33
- STEAK MAUI* Marinated ribeye, smashed potatoes 46
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 45
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 46
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 40



SEAFOOD

- 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, chilled orzo & wild rice 34
- SEARED AHI TUNA* Hawaiian Ahi, sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 34
- EMERALD COAST SHRIMP Crispy Gulf shrimp, French fries, Southern cole slaw 25

SPECIALTIES

- ROTISSERIE CHICKEN 24-hour brine, special herb blend, smashed potatoes, lemon rosemary au jus 23
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 24
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 23
- GRILLED PORK TENDERLOIN* Cured in-house, Thai “Bang Bang” sauce, smashed potatoes 26
- 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 | Lemon & Reggiano Broccoli | Black Beans & Rice | Chilled Orzo & Wild Rice
- Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Couscous | 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. 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. We do not recommend and will respectfully not guarantee any meat ordered ‘medium well’ or above.

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 14/54
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 15
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

LIBERTY SCHOOL – Paso Robles 12/46
STARMONT – North Coast 14/54
DAOU – Paso Robles 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

A TO Z – Oregon 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.