

SOUPS & STARTERS

- CHEF’S DAILY SOUP 9
- FIRE–GRILLED ARTICHOKEs Rémoulade (limited availability) 16
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 14
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 18

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
- 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, mixed greens, wasabi, avocado, wonton strips, red onions, 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, bricohe bun, Monterey Jack 16
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef® , served all the way, brioche bun, aged Tillamook cheddar 19
- STEAK BURGER* Ground beef tenderloin & ribeye, Tillamook cheddar, grilled onions, brioche bun, Kiawah Island dressing 20
- PRIME RIB SANDWICH* Au jus 28
- COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18
- FRENCH DIP* Thinly sliced, baguette, horseradish 24
- HYDE PARK Grilled chicken breast, brioche bun, 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 34
- STEAK MAUI* Marinated ribeye, smashed potatoes 48
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 47
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 48
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 42



SEAFOOD & SPECIALTIES

- TODAY’S FRESH SEAFOOD SELECTION MKT
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (limited availability) MKT
- GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice 34 (lunch cut available until 4PM)
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 34
- EMERALD COAST SHRIMP Crispy Gulf shrimp, French fries, Southern coleslaw 25
- ROTISSERIE CHICKEN 24-hour brine, special herb blend, smashed potatoes, lemon rosemary au jus 24
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 24
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 23
- PORK TENDERLOIN* Grilled, cured in-house, Thai “Bang Bang” sauce, smashed potatoes 26
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 32

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDES

- French Fries | Southern Coleslaw | 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
- BÖEN PINOT NOIR – California 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

- LA MARCA PROSECCO – DOC Veneto 12/46
- 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
- ZD – Carneros 52
- FERRARI–CARANO *RESERVE* – Sonoam County 55
- CAKEBREAD CELLARS – Napa Valley 82
- FLOWERS – Sonoma Coast 92

SAUVIGNON BLANC

- DASHWOOD – Marlborough, New Zealand 12/46
- HONIG – Napa Valley 13/50
- CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 40
- CAKEBREAD CELLARS – North Coast 52

OTHER WHITES & ROSÉ

- FLEUR DE MER ROSÉ – Côtes de Provence 13/50
- SCHLOSS VOLLARD RIESLING – Germany 14/54
- BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/46
- EROICA MICHELLE LOUSEN RIESLING – Columbia Valley 40

HANDCRAFTED COCKTAILS

- 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
- 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
- BÖEN – California 13/50
- ANGELS INK – Monterey, California 14/54
- MEIOMI – California 45
- WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 50
- GARY FARRELL – Russian River Valley 75
- DOMAINE SERENE “YAMHILLE CUVÉE” – Willamette Valley 80
- FLOWERS – Sonoma Coast 82
- 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
- Spirit substitutions for handcrafted martinis and cocktails may affect menu price.*