

SOUPS & STARTERS

- CHEF’S DAILY SOUP OR CHICKEN PASTA SOUP 8
- MEXICO CITY SPINACH CON QUESO Tortilla chips 17
- FIRE–GRILLED ARTICHOKEs Rémoulade (limited availability) 17
- CRISPY CALAMARI Point Judith, RI, classic marinara 19
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 18
- AVOCADO BOMB* Ahi tuna, crab salad, crispy wontons 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
- GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 19
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 19
- THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 24

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 16
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 19
- STEAK BURGER* Ground beef tenderloin and ribeye, brioche bun, Tillamook cheddar, grilled onions, Kiawah Island dressing 19
- FRENCH DIP* Thinly sliced, baguette, horseradish 24
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 18
- COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18
- NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, ranch dressing, brioche bun 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
- FILET KABOBS* Marinated medallions, hardwood-grilled vegetables, Louisiana rice 43
- STEAK MAUI* Marinated ribeye, smashed potatoes 50
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 49
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 49
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 43



SEAFOOD & SPECIALTIES

- TODAY’S FRESH SEAFOOD SELECTION* MKT
- CAJUN TROUT* Herb butter, Louisiana rice, Southern coleslaw 31
- 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 (limited availability) MKT
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 34
- CILANTRO SHRIMP Tiger shrimp, cilantro oil, cajun spices, Louisiana rice, Southern coleslaw 28
- ROTISSERIE CHICKEN 24-hour brine, special herb blend, smashed potatoes, lemon rosemary au jus 26
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 25
- PORK TENDERLOIN Hardwood grilled, cured in-house, Thai “Bang Bang” sauce, smashed potatoes 29
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 24
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, tequila tenderloin beans 33

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDE ITEMS

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

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. Proper dress required. Gentlemen, please remove hats and caps. We do not recommend and will respectfully not guarantee any meat ordered ‘medium well’ or above.

WINES WE LOVE TO DRINK

- ROMBAUER CHARDONNAY – Carneros 16/62
- HONIG SAUVIGNON BLANC – Napa Valley 14/54
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
- GARY FARRELL CHARDONNAY – Russian River Valley 60
- VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 130
- AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 *(liter bottle)*
- THE PRISONER RED BLEND – California 17/66
- BÖEN PINOT NOIR – California 14/54
- SEQUOIA GROVE CABERNET SAUVIGNON – Napa Valley 92
- FLOWERS PINOT NOIR – Sonoma Coast 95

WHITES

CHAMPAGNE & SPARKLING

- ZARDETTO PROSECCO – Veneto, Italy 13/50
- GRUET BRUT NV – New Mexico 13/50
- DOMAINE CHANDON BRUT ROSÉ *SPLIT* – California 14/~
- MUMM NAPA BRUT PRESTIGE – Napa Valley 45
- VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 130

CHARDONNAY

- WENTE *ESTATE GROWN* – San Francisco Bay 13/50
- THE PRISONER – Carneros 15/58
- ROMBAUER – Carneros 16/62
- FRANCISCAN – Napa County 50
- J. LOHR “ARROYA VISTA” – Monterey 48
- GARY FARRELL – Russian River Valley 60
- PINE RIDGE “DIJON CLONES” – Napa Valley 65
- MANNEQUIN *BY ORIN SWIFT* – California 70
- CAKEBREAD CELLARS – Napa Valley 85
- FLOWERS – Sonoma Coast 95

SAUVIGNON BLANC

- FERRARI–CARANO FUMÉ BLANC – North Coast 13/50
- DASHWOOD – Marlborough, New Zealand 13/50
- HONIG – Napa Valley 14/54
- CAKEBREAD CELLARS – Napa Valley 62

OTHER WHITES & ROSÉ

- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
- FIRESTONE RIESLING – Santa Barbara Valley 13/50
- CAPOSALDO PINOT GRIGIO – Veneto, IGT 13/50
- MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/54

Some wine may contain sulfites.

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
- 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
- RED–HEADED RITA 16
- El Mayor Blanco Tequila : Pomegranate Juice
- CINDY’S LEMON DROP 16
- Ketel One Citroen Vodka : Lemon Juice
- ENGLISH MARTINI 16
- Bombay Shapphire Gin : Cucumber : Fresh Mint
- OUT OF TIME 16
- Buffalo Trace Single Barrel Bourbon : Honey Syrup : Black Cherry Jam : Bitters

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

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

- LIBERTY SCHOOL –Paso Robles 13/50
- SEAN MINOR ‘SIGNATURE SERIES’ – North Coast 14/54
- DAOU – Paso Robles 15/58
- AUSTIN HOPE – Paso Robles 17/83 *(liter bottle)*
- STARMONT – Napa Valley 58
- QUILT – Napa Valley 80
- HONIG – Napa Valley 85
- SEQUOIA GROVE – Napa Valley 92
- JORDAN – Alexander Valley 105
- CAYMUS – Napa Valley 145
- PAUL HOBBS – Napa Valley 180
- SILVER OAK – Napa Valley 210

MERLOT

- J. LOHR “LOS OSOS” – Paso Robles 12/46
- MARKHAM – Napa Valley 50
- FERRARI–CARANO – Sonoma County 62

PINOT NOIR

- A TO Z – Oregon 13/50
- BÖEN – California 14/54
- THE PRISONER – Sonoma County 16/62
- ELOUAN – Oregon 42
- SEAN MINOR ‘SIGNATURE SERIES’ – Sonoma Coast 45
- MEIOMI – California 48
- ARGYLE ‘BLOOMHOUSE’ – Willamette Valley 55
- REX HILL – Willamette Valley 65
- GARY FARRELL – Russian River Valley 75
- SLANDER *BY ORIN SWIFT* – California 75
- FLOWERS – Sonoma Coast 95

ZINFANDEL

- PREDATOR “OLD VINE” – Lodi 13/50
- SEGHESIO – Sonoma 50
- SALDO – California 56
- RIDGE *LYTTON SPRINGS* – Dry Creek Valley 72

OTHER INTERESTING REDS

- THE SEEKER MALBEC – Mendoza, Argentina 13/50
- THE PRISONER – California 17/66
- CATENA “VISTA FLORES” MALBEC – Mendoza, Argentina 45
- CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH – California 55
- 8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 70

Corkage fee, \$25.

HANDCRAFTED COCKTAILS

- DOG DAY AFTERNOON 14
- Wheatley Vodka : Sauvignon Blanc : Grapefruit Juice : Fresh Lemon
- WHALE FLOWER 14
- Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda
- SPICY MARGARITA 13
- Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
- THE (901) 15
- Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
- THE MATADOR 14
- Corazón Blanco Tequila : Honey Syrup : Lime Zest : Fresh Lime Juice
- KNICKERBOCKER 15
- Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry
- DOPPELGÄNGER 15
- Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
- VODKA MULE 13
- Wheatley Vodka : Fever Tree Ginger Beer

Olives and Candied Cherries by Filthy Food