

SOUPS & STARTERS

CHEF’S DAILY SOUP 9

DEVEILED EGGS Sugar-cured bacon, homemade pickle relish 14

MEXICO CITY SPINACH CON QUESO Tortilla chips 16

FIRE–GRILLED ARTICHOKES Rémoulade (limited availability) 18

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 20

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

PARADISE COAST KALE SALAD Roasted chicken, cranberries, almonds,avocado, goat cheese, house vinaigrette, croutons 21

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 20

THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 20

ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, avocado, wonton strips, mixed greens, wasabi, red onions, cilantro vinaigrette 25

BURGERS, SANDWICHES & TACOS

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND–PATTIED BURGERS. ALL BURGERS & SANDWICHES SERVED WITH FRENCH FRIES UNLESS OTHERWISE NOTED.

VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack 16

OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, served all the way, brioche bun 20

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

COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18

FRENCH DIP* Thinly sliced, baguette, horseradish 25

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 18

FRESH FISH SANDWICH Cut fresh daily, brioche bun, rémoulade, pickles, lettuce 21

CRISPY FISH TACOS Daily fish selections, Southern slaw, avocado, jalapeño ranch, pico de gallo, black beans & rice 20

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* Aged Certified Angus Beef®, French Brasserie style, maître d butter 36

STEAK MAUI* Marinated ribeye, smashed potatoes 50

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

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 50

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 43



SEAFOOD & SPECIALTIES

GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice 34 (lunch cut available until 4PM)

TROUT ALMONDINE* Mustard beurre blanc, toasted almonds, broccoli, couscous 31

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 36

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, Dijon sauce, French fries, Southern coleslaw MKT

EMERALD COAST SHRIMP Crispy Gulf shrimp, French fries, Southern coleslaw 27

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 25

BRASSERIE CHICKEN Panko-crusted, parmesan, lemon butter caper sauce, smashed potatoes 29

GRILLED PORK TENDERLOIN* Cured in-house, Thai “Bang Bang” sauce, smashed potatoes 25

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 33

ALEX’s or Caesar salad to accompany your entrée 9

SIDE ITEMS

French Fries | Southern Coleslaw | Broccoli | Chilled Orzo & Wild Rice | Vine-Ripened Tomatoes | Couscous

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato |Black Beans & Rice

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.

WINES WE LOVE TO DRINK

- ROMBAUER CHARDONNAY – Carneros 17/66
- HONIG SAUVIGNON BLANC – Napa Valley 13/50
- SCHLOSS VOLLRADS RIESLING – Germany 14/54
- FLEUR DE MER ROSÉ – Côtes De Provence 12/46
- VEUVE CLICQUOT YELLOW LABEL CHAMPANGE – Á Reims, France 21/82
- CAKEBREAD CELLARS CHARDONNAY – Napa Valley 85
- AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 *(liter bottle)*
- BÖEN PINOT NOIR – California 14/54
- THE PRISONER RED BLEND – California 17/66
- CAYMUS–SUISUN ‘GRAND DURIF’ PETITE SYRAH – California 15/58
- DAOU CABERNET SAUVIGNON – Paso Robles 38
- WILLAMETTE VALLEY ‘WHOLE CLUSTER’ PINOT NOIR – Willamette Valley 45

WHITES

CHAMPAGNE & SPARKLING

- MIONETTO PROSECCO – Treviso DOC 12/46
- GRUET BRUT – New Mexico 12/46
- UNSHACKLED BRUT – California 52
- VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 21/82
- TAITTINGER – Reims, France 100
- LOUIS ROEDERER BRUT PREMIER – France 110

CHARDONNAY

- ST. FRANCIS – Sonoma County 12/46
- CHALK HILL – Sonoma Coast 13/50
- ROMBAUER – Carneros 17/66
- WENTE *RIVA RANCH* – Arroyo Seco, Monterey 52
- FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 60
- GARY FARRELL – Russian River Valley 62
- THE PRISONER – Carneros 65
- ZD – California 75
- CAKEBREAD CELLARS – Napa Valley 85
- FLOWERS – Sonoma Coast 87

SAUVIGNON BLANC & FUMÉ BLANC

- DASHWOOD – Marlborough, New Zealand 12/46
- HONIG – Napa Valley 13/50
- FERRARI–CARANO FUMÉ BLANC – Sonoma County 45
- CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 50
- CAKEBREAD CELLARS – Napa Valley 60

OTHER WHITES & ROSÉ

- FLEUR DE MER ROSÉ – Côtes De Provence 12/46
- SCHLOSS VOLLRADS RIESLING – Germany 14/54
- FERRARI–CARANO PINOT GRIGIO – Sonoma Coast 11/42
- MARCO FELLUGA PINOT GRIGIO – Italy 13/50
- PINE RIDGE CHENIN BLANC/VIOGNIER – California 48

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
- RED–HEADED RITA 16
- El Mayor Blanco Tequila : Pomegranate Juice
- FLEUR–DE–LIS 16
- Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
- THE SPARKLING ROSE 16
- Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine
- HAVANA 16
- Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters
- ENGLISH MARTINI 16
- Plymouth Gin : Cucumber : Fresh Mint
- CINDY’S LEMON DROP 16
- Ketel One Citroen Vodka : Lemon Juice
- ESPRESSO MARTINI 16
- Stolichnaya Vanil Vodka : Espresso : Kahlúa : Bailey’s Irish Cream
- Spirit substitutions for handcrafted martinis and cocktails may affect menu price.*

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

- LIBERTY SCHOOL – Paso Robles 12/46
- AUSTIN HOPE – Paso Robles 17/83 *(liter bottle)*
- THE PRISONER – Napa Valley 18/70
- DAOU – Paso Robles 38
- MONTES ALPHA *APALTA VINEYARD* – Colchagua Valley 45
- FRANCISCAN – Monterey County 60
- STARMONT – Napa Valley 62
- HONIG – Napa Valley 75
- FOLEY JOHNSON *ESTATE* – Napa Valley 80
- MT. VEEDER – Napa Valley 95
- GROTH – Oakville, Napa Valley 100
- JOSEPH PHELPS – Napa Valley 125
- PAUL HOBBS – Napa Valley 140

MERLOT

- J. LOHR “LOS OSOS” – Paso Robles 12/46
- MARKHAM – Napa Valley 14/54
- FERRARI–CARANO – Sonoma County 55
- DUCKHORN VINEYARDS – Napa Valley 85

PINOT NOIR

- A TO Z – Oregon 12/46
- BÖEN – California 14/54
- FLOWERS – Sonoma Coast 17/66
- WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 45
- ELOUAN – Oregon 45
- BELLE GLOS *CLARK & TELEPHONE* – Santa Maria Valley 49
- THE FOUR GRACES – Willamette Valley 52
- CHALK HILL – Sonoma Coast 55
- GARY FARRELL – Russian River Valley 70
- SIDURI – Russian River Valley 85

ZINFANDEL

- PREDATOR “OLD VINE” – Lodi 12/46
- SEGHESIO – Sonoma 55
- SALDO – California 62

OTHER INTERESTING REDS

- NIETO MALBEC – Mendoza, Argentina 12/46
- CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH – California 15/58
- THE PRISONER – California 17/66
- MATCHBOOK SYRAH – Dunnigan Hills 40
- RIDGE “THREE VALLEYS” – Sonoma County 60
- STAGS’ LEAP PETITE SIRAH – Napa Valley 65
- 8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 68

Some wines may contain sulfites.

Corkage fee, \$25.

HANDCRAFTED COCKTAILS

- MIDNIGHT MARGARITA 14
- Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt
- DOPPELGÄNGER 15
- Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
- VODKA MULE 13
- Tito’s Handmade Vodka : Fever Tree Ginger Beer
- THE CONFIDENTIAL 15
- Nelson Brothers Classic Bourbon : Allspice : Orange Bitters : Brown Sugar Syrup
- SPICY MARGARITA 13
- Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
- WHALE FLOWER 14
- Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda
- SPARKLING PALOMA 13
- Corazón Blanco Tequila : Gran Gala Liqueur : Fever Tree Sparkling Pink Grapefruit
- LEMON DROP MOJITO 13
- Wheatley Vodka : St~Germain : Mint : Pineapple Juice
- THE MATADOR 14
- Corazón Reposado Tequila : Honey Syrup : Fresh Lime Juice : Lime Zest
- Olives and Candied Cherries by Filthy Food.*