

STARTERS

- CHICKEN PASTA SOUP 8
- DEVILED EGGS *Finished with sugar-cured bacon and homemade pickle relish* 12
- MEXICO CITY SPINACH CON QUESO *Served with warm tortilla chips* 16
- SMOKED SALMON DIP* *Smoked in-house (limited availability)* 16
- FIRE-GRILLED ARTICHOKEs *Seasoned with herb butter, served with rémoulade (limited availability)* 16
- EMERALD COAST SHRIMP *Battered and fried Gulfshrimp* 18

SALADS

In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, Vinaigrette, Cilantro Vinaigrette.

- ALEX'S SALAD *Bacon, cheese, tomatoes, cucumbers and croutons* 13
- ORIGINAL CAESAR SALAD *Croutons and Reggiano Parmesan* 13
- GRILLED CHICKEN SALAD *Tortilla strips, feta cheese, olives, tomatoes with vinaigrette* 18
- CYPRESS SALAD *Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing* 20
- THAI KAI SALAD *Chicken, artisan greens, peanuts in a cilantro vinaigrette with Thai peanut sauce* 18
- ASIAN AHI TUNA SALAD* *Seared rare with artisan greens, wasabi in a cilantro vinaigrette* 23

BURGERS & SANDWICHES

We grind fresh chuck daily for our hand-pattied burgers. All Burgers and sandwiches are served with French Fries.

- VEGGIE BURGER *Made in-house, topped with Monterey Jack* 17
- OLD FASHIONED CHEESEBURGER* *Certified Angus Beef® with aged Tillamook cheddar served all the way* 18
- STEAK BURGER* *Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing* 18
- HYDE PARK *Grilled chicken breast topped with Monterey Jack* 17
- FRENCH DIP* *Thinly sliced, baguette and horseradish* 23

STEAKS & PRIME RIB

All steaks are finished with Maitre 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* *A French Brasserie style steak with garlic, served with french fries* 34
- STEAK BRAZZO* *Marinated pieces of filet mignon in a wild mushroom Madeira sauce with smashed potatoes* 35
- STEAK MAUI* *Marinated ribeye with smashed potatoes* 46
- NEW YORK STRIP* *Aged Certified Angus Beef® with NYO mac & cheese* 45
- FILET MIGNON WITH BÉARNAISE* *Center cut, loaded baked potato* 45
- SLOW ROASTED PRIME RIB* *Aged Mid-Western beef served au jus with smashed potatoes* 39

SPECIALTIES

- TODAY'S FEATURED FISH *We offer a wide selection of fresh paned or hardwood grilled seafood everyday* MKT
- CRAB CAKES *Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (limited availability)* MKT
- GRILLED SALMON* *Fresh cold water salmon* 31
- PECAN ENCRUSTED TROUT *Pan-fried and finished with a Fallot Dijon mustard sauce. With cole slaw* 28
- AHI TUNA* *Seared and sliced, soy ginger sherry sauce, orzo & wild rice and ripened tomatoes* 33
- ROTISSERIE CHICKEN *One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes* 25
- MR. JACK'S CRISPY CHICKEN PLATTER *South Carolina low country recipe with french fries and cole slaw* 25
- GRILLED PORK TENDERLOIN* *Cured in-house with Thai "Bang Bang" sauce and smashed potatoes* 26
- BARBECUE BABY BACK RIBS *Served with Plum Creek bbq sauce, french fries and cole slaw* 33
- Alex's or Caesar salad to accompany your entrée 8

SIDES

*French Fries | Southern Cole Slaw | Lemon & Reggiano Broccoli | Orzo & Wild Rice | Seasonal Vegetable
Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Heirloom Beets*

HOUSEMADE DESSERTS & FRENCH PRESS COFFEE

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. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above. 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

ARGYLE BRUT SPARKLING WINE – *Willamette Valley* 18/70
CHALK HILL CHARDONNAY – *Sonoma Coast* 14/54
ROMBAUER CHARDONNAY – *Carneros* 75
HONIG SAUVIGNON BLANC – *Napa Valley* 14/54
FLEUR DE PRAIRIE ROSÉ – *Langeudoc, France* 12/46
DAOUC CABERNERT SAUVIGNON – *Paso Robles* 15/58
FAUST CABERNET SAUVIGNON – *Napa Valley* 90
GARY FARRELL PINOT NOIR – *Russian River Valley* 98
WILLAMETTE VALLEY “WHOLE CLUSTER” PINOT NOIR –
Willamette Valley 14/54
8 YEARS IN THE DESERT BY ORIN SWIFT RED BLEND – *California* 85

WHITES

CHAMPAGNE & SPARKLING

DOMAINE CHANDON SPLIT – *California* 12/~
ARGYLE BRUT – *Willamette Valley* 18/70
GLORIA FERRER BLANC DE NOIRS – *Carneros* 48
DUVAL-LEROY BRUT – *Á Reims, France* 92
LOUIS ROEDERER BRUT PREMIER – *France* 105
TAITTINGER – *Á Reims, France* 100
VEUVE CLICQUOT YELLOW LABEL – *France* 110
DELAMOTTE BRUT – *France* 125

CHARDONNAY

ST. FRANCIS – *Sonoma County* 12/46
CHALK HILL – *Sonoma Coast* 14/54
CHATEAU STE. MICHELLE CANOE RIDGE – *Horse Heaven Hills* 15/58
LINCOURT “STEEL” – *Sta. Rita Hills* 35
FOLEY RANCHO SANTA ROSA – *Sta. Rita Hills* 50
STARMONT – *Carneros* 52
CHALONE ESTATE – *Chalone AVA* 52
MER SOLEIL “SILVER” – *Monterey County* 55
CLOS PEGASE MITSUKO’S VINEYARD – *Carneros* 60
FRANK FAMILY – *Carneros* 72
ROMBAUER – *Carneros* 75
CHALK HILL ESTATE BOTTLED – *Chalk Hill* 75
GARY FARRELL – *Russian River Valley* 80
FLOWERS – *Sonoma Coast* 85
FAR NIENTE – *Napa Valley* 107

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – *Marlborough, New Zealand* 12/46
HONIG – *Napa Valley* 14/54
FERRARI-CARANO FUMÉ BLANC – *Sonoma County* 36
CRAGGY RANGE TE MUNA ROAD VINEYARD – *New Zealand* 45
GROTH – *Napa Valley* 50
CAKEBREAD – *Napa Valley* 70

OTHER WHITES & ROSÉ

FLEUR DE PRAIRIE ROSÉ – *Langeudoc, France* 12/46
LOOSEN BROS. “DR. L” RIESLING – *Mosel, Germany* 11/42
CLEAN SLATE RIESLING – *Mosel, Germany* 12/46
CAPOSALDO PINOT GRIGIO – *Italy* 11/42
BARONE “FINI” PINOT GRIGIO – *Valdadige, Italy* 12/46
JERMANN PINOT GRIGIO – *Venezia Giulia, Italy* 32
CHATEAU MIRAVAL ROSÉ – *Côtes de Provence* 35
MARCO FELLUGA PINOT GRIGIO – *Collio, Italy* 55

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
HAVANA MARTINI 16
Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters
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
El Mayor Blanco Tequila : Pomegranate Juice
CINDY’S LEMON DROP 16
Ketel One Citroen Vodka : Lemon Juice
ENGLISH MARTINI 16
Plymouth Gin : Cucumber : Fresh Mint
THE SPARKLING ROSE 16
Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine

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

Olives and Candied Cherries by Filthy Food.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – *California* 12/46
STARMONT – *Napa Valley* 14/54
DAOU – *Paso Robles* 15/58
THREE RIVERS – *Columbia Valley* 30
SEBASTIANI – *Alexander Valley* 40
ROTH ESTATE – *Alexander Valley* 48
FERRARI-CARANO – *Sonoma County* 65
SILVERADO VINEYARDS – *Napa Valley* 78
FOLEY JOHNSON ESTATE – *Rutherford, Napa Valley* 80
ELIZABETH SPENCER – *Napa Valley* 85
HONIG – *Napa Valley* 85
FAUST – *Napa Valley* 90
FRANK FAMILY – *Napa Valley* 98
CHALK HILL ESTATE RED – *Chalk Hill* 110
GROTH – *Oakville, Napa Valley* 125
CAKEBREAD CELLARS – *Napa Valley* 130
RIDGE ESTATE – *Santa Cruz* 150
SEBASTIANI “CHERRY BLOCK” – *Sonoma Valley* 175
MERUS – *Napa Valley* 265

MERLOT

J. LOHR “LOS OSOS” – *Paso Robles* 12/46
MARKHAM – *Napa Valley* 14/54
FROG’S LEAP – *Rutherford, Napa Valley* 75
DUCKHORN VINEYARDS – *Napa Valley* 100

PINOT NOIR

LUCKY STAR – *California* 11/42
ANGELS INK – *Monterey, California* 13/50
WILLAMETTE VALLEY “WHOLE CLUSTER” – *Willamette Valley* 14/54
ANGELINE RESERVE – *Mendocino, Sonoma County* 40
ELOUAN – *Oregon* 48
SIDURI – *Willamette Valley* 48
MEIOMI – *California* 50
THE FOUR GRACES – *Willamette Valley* 50
BALLETO – *Russian River Valley* 55
FRANK FAMILY – *Carneros* 65
DOMAINE DROUHIN DUNDEE HILLS – *Oregon* 85
GARY FARRELL – *Russian River Valley* 98

ZINFANDEL

ROSENBLUM “VINTNERS CUVEE” – *California* 11/42
SEGHEISIO – *Sonoma County* 13/50
ARTEZIN – *Mendocino City* 35
ST. FRANCIS “OLD VINES” – *Sonoma County* 50
FROG’S LEAP – *Rutherford, Napa Valley* 70
TERRA D’ORO DEEVER VINEYARD – *Amador County* 78

OTHER INTERESTING REDS

SHOOFLY SHIRAZ – *South Australia* 11/42
THE SEEKER MALBEC – *Mendoza, Argentina* 11/42
SKYSIDE RED BLEND – *North Coast* 14/54
8 YEARS IN THE DESERT BY ORIN SWIFT – *California* 85
THE PRISONER – *California* 90

Corkage fee, \$25.

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14
Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus
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 : Fever Tree Sparkling Pink Grapefruit
KNICKERBOCKER 15
Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry
THE “CAPONE” 15
Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters
ELDERFLOWER MOJITO 14
Diplomatico Planas Rum : St~Germain : Fresh Mint
THE (734) 15
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
DOPPELGÄNGER 15
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
VODKA MULE 13
Wheatley Vodka : Fever Tree Ginger Beer