

SOUPS & STARTERS

- CHICKEN PASTA SOUP 9
- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 14
- MEXICO CITY SPINACH CON QUESO Tortilla chips 18
- SMOKED SALMON DIP House smoked, dill tartar sauce, toast points (limited availability) 17
- FIRE-GRILLED ARTICHOKEs Rémoulade 18
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 20
- CRISPY CALAMARI Point Judith, RI, classic marinara 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
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumber, bacon, cheese, cornbread croutons, ranch 22
- GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 19
- THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- ASIAN AHI TUNA SALAD* Seared rare, mixed greens, avocado, wasabi, wonton strips, red onions, cilantro vinaigrette 25

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 18
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 21
- STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, brioche bun, Kiawah Island dressing 21
- FRENCH DIP* Thinly sliced, baguette, horseradish 26
- COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18
- NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, brioche bun, ranch dressing 19
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 19

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 36
- STEAK MAUI* Marinated ribeye, smashed potatoes 52
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 50
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 51
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 44



SEAFOOD & SPECIALTIES

- TODAY’S FRESH SEAFOOD SELECTION* MKT
- 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 MKT
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 35
- PECAN ENCRUSTED TROUT* Sautéed, Mustard beurre blanc, Southern coleslaw 29
- ROTISSERIE 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 26
- GRILLED PORK TENDERLOIN* Cured in-house, Thai “Bang Bang” sauce, smashed potatoes 28
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 35
- ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9 / SPLIT PLATE CHARGE 7

SIDE ITEMS

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

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. 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 SPARKILING WINE – Willamette Valley 18/70
CHALK HILL CHARDONNAY – Sonoma Coast 14/54
HONIG SAUVIGNON BLANC – Napa Valley 14/54
FLEUR DE PRAIRIE ROSÉ – Langeudoc, France 12/46
ROMBAUER CHARDONNAY – Carneros 75
DAOU CABERNET SAUVIGNON – Paso Robles 15/58
BÖEN PINOT NOIR – California 13/50
FAUST CABERNET SAUVIGNON – Napa Valley 90
GARY FARRELL PINOT NOIR – Russian River Valley 98
8 YEARS IN THE DESERT *BY ORIN SWIFT* RED BLEND – California 85

WHITES

CHAMPAGNE & SPARKLING

RUFFINO PROSECCO – Veneto, Italy 11/42
DOMAINE CHANDON *SPLIT* – California 12/~
ARGYLE BRUT – Willamette Valley 18/70
GLORIA FERRER BLANC DE NOIRS – Carneros 48
LOUIS ROEDERER BRUT PREMIER – France 105
TAITTINGER – Á Reims, France 100
VEUVE CLICQUOT YELLOW LABEL – France 110

CHARDONNAY

ST. FRANCIS – Sonoma County 12/46
CHALK HILL – Sonoma Coast 14/54
CHATEAU STE. MICHELLE *CANOE RIDGE* – Horse Heaven Hills 15/58
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
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
CAKEBREAD – North Coast 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

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

LIBERTY SCHOOL – Paso Robles 12/46
STARMONT – Napa Valley 14/54
DAOU – Paso Robles 15/58
SEBASTIANI – Alexander Valley 40
FERRARI–CARANO – Sonoma County 65
SILVERADO VINEYARDS – Napa Valley 78
ELIZABETH SPENCER – Napa Valley 85
HONIG – Napa Valley 85
FAUST – Napa Valley 90
FRANK FAMILY – Napa Valley 98
CAKEBREAD CELLARS – Napa Valley 130
RIDGE *ESTATE* – Santa Cruz 150

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
MARKHAM – Napa Valley 14/54
EMMOLO – Napa Valley 50
DUCKHORN VINEYARDS – Napa Valley 100

PINOT NOIR

A TO Z – Oregon 12/46
BÖEN – California 13/50
WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 14/54
ANGELINE *RESERVE* – Mendocino, Sonoma County 40
ELOUAN – Oregon 45
SIDURI – Willamette Valley 48
MEIOMI – California 50
THE FOUR GRACES – Willamette Valley 50
FRANK FAMILY – Carneros 65
DOMAINE DROUHIN *DUNDEE HILLS* – Oregon 85
GARY FARRELL – Russian River Valley 98

ZINFANDEL

KLINKER BRICK – Lodi, Mokelumne River 12/46
SEGHECIO – Sonoma County 13/50
ST. FRANCIS “OLD VINES” – Sonoma County 50
TERRA D’ORO *DEAVER VINEYARD* – Amador County 78

OTHER INTERESTING REDS

SHOOFLY SHIRAZ – South Australia 11/42
THE SEEKER MALBEC – Mendoza, Argentina 11/42
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
DOUBLE H WALNUT OLD FASHIONED 15
Elijah Craig Small Batch : Maple Syrup : Black Walnut Bitters : Regan’s Orange Bitters
ELDERFLOWER MOJITO 14
Bacardi Light 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