

## 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 ARTICHOKE 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.

# HANDCRAFTED MARTINIS

## THE DUKE 17

Ketel One Vodka or Hendrick's Gin Classic Martini : Twist or Olives

## '21' MANHATTAN 17

Bulleit Rye : Sweet Vermouth : Angostura Bitters

## PEAR MARTINI 17

Grey Goose La Poire Vodka : Domaine de Canton Ginger : Candied Ginger

## RED-HEADED RITA MARTINI 17

Corazón Blanco Tequila : Cointreau : Pomegranate Juice

## CINDY'S LEMON DROP 17

Ketel One Citroen Vodka : Lemon Juice

## VESPER 17

Belvedere Vodka : Beefeater Gin : Lillet Blanc

## FLEUR-DE-LIS 17

Tito's Handmade Vodka : St-Germain : Grapefruit Juice : Gruet Sparkling Wine

## ESPRESSO MARTINI 17

Absolut Vanilia : Espresso : Kahlúa : Baileys Irish Cream

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

# WINES "WE" LOVE & DRINK

LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 14/54

CHALK HILL CHARDONNAY – Russian River Valley 14/54

HONIG SAUVIGNON BLANC – Napa Valley 14/54

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

ROMBAUER CHARDONNAY – Carneros, Napa Valley 75

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 (1 liter bottle)

BÖEN BY BELLE GLOS PINOT NOIR – California 13/50

FAUST CABERNET SAUVIGNON – Napa Valley 90

ENROUTE PINOT NOIR – Russian River Valley 82

8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL – California 85

# WHITES

## CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46

LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d'Alsace 13/50

LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 14/54

GLORIA FERRER BLANC DE NOIRS – Carneros 48

ARGYLE BRUT – Willamette Valley 70

LOUIS ROEDERER BRUT PREMIER – France 105

TAITTINGER – Á Reims, France 100

VEUVE CLICQUOT YELLOW LABEL – France 110

## CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 13/50

CHALK HILL – Russian River Valley 14/54

FRANK FAMILY – Carneros 17/66

CHALONE ESTATE – Chalone AVA 52

CHATEAU STE. MICHELLE CANOE RIDGE – Horse Heaven Hills 58

CLOS PEGASE MITSUKO'S VINEYARD – Carneros 60

ROMBAUER – Carneros, Napa Valley 75

FLOWERS – Sonoma Coast 85

FAR NIENTE ESTATE BOTTLED – Napa Valley 107

## SAUVIGNON BLANC & FUMÉ BLANC

VAVASOUR – Marlborough, New Zealand 12/46

HONIG – Napa Valley 14/54

FERRARI-CARANO FUMÉ BLANC – Sonoma County 36

CRAGGY RANGE TE MUNA – New Zealand 45

CLOUDY BAY – Marlborough, New Zealand 55

CAKEBREAD – North Coast 70

## OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy 12/46

TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 13/50

LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 12/46

DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany 13/50

JERMANN PINOT GRIGIO – Venezia Giulia, Italy 32

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45

*Corkage fee, \$25.*

*We proudly pour a 7 ounce glass of wine.*

*Tastings of our wines by the glass are available. Please ask your server.*

# HANDCRAFTED COCKTAILS

## PAPER PLANE 16

Angel's Envy Bourbon : Amaro Nonino : Aperol : Lemon Juice

## FRENCH 75 14

Gruet Sparkling Wine : Bombay Sapphire Gin : Lemon Juice

## MIDNIGHT MARGARITA 14

Don Julio Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

## YUZU MULE 14

Wheatley Vodka : Yuzu Purée : Fresh Lime : Fever-Tree Ginger Beer

## DOPPELGÄNGER 15

Maker's Mark Bourbon : Disaronno : Candied Cherry : Fever-Tree Ginger Ale

## SPARKLING PALOMA 14

Pantalones Blanco Tequila : Gran Gala : Fever-Tree Sparkling Pink Grapefruit

## HUGO SPRITZ 14

Luminore by La Marca Prosecco : St-Germain : Mint : Fever-Tree Club Soda

## KENTUCKY OLD FASHIONED 14

Woodford Reserve Bourbon : Angostura Bitters : Regan's Orange Bitters

*Olives and Candied Cherries by Filthy Food.*

# MOCKTAILS

## ROSEBERRY MULE 11

Blackberry : Agave Nectar : Lime Juice : Fever-Tree Ginger Beer

## STRAWBERRY NO RITA' 11

Strawberry Purée : Jalapeno : Lime Juice

## MR. WONDERFUL 11

Pom Wonderful Pomegranate Juice : Blackberry : Lime Juice : Fever-Tree Club Soda

## FAUX-JITO 11

Fresh Mint : Agave Nectar : Lime Juice : Fever-Tree Club Soda

## THE THREE A-MANGOS 11

Mango Purée : Lemon Juice : Fever-Tree Ginger Beer

# REDS

## CABERNET SAUVIGNON & CABERNET BLENDS

DAOU – Paso Robles 15/58

ST. FRANCIS – Sonoma County 16/62

QUILT – Napa Valley 17/66

AUSTIN HOPE – Paso Robles 18/88 (1 liter bottle)

STARMONT – Napa Valley 54

FERRARI-CARANO – Sonoma County 65

SILVERADO VINEYARDS – Napa Valley 78

ELIZABETH SPENCER – Napa Valley 85

HONIG – Napa Valley 85

FAUST – Napa Valley 90

SEQUOIA GROVE – Napa Valley 95

CAYMUS VINEYARDS – Napa Valley 145

RIDGE ESTATE – Santa Cruz 150

## MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 12/46

MARKHAM 'SIX STACK' – North Coast 14/54

DUCKHORN VINEYARDS – Napa Valley 100

## PINOT NOIR

BÖEN BY BELLE GLOS – California 13/50

ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58

SIDURI – Willamette Valley 16/62

FRANK FAMILY – Carneros 65

BELLE GLOS CLARK & TELEPHONE – Santa Barbara County 75

ENROUTE – Russian River Valley 82

FLOWERS – Sonoma Coast 85

GARY FARRELL – Russian River Valley 98

DOMAINE SERENE 'YAMHILL CUVÉE' – Willamette Valley 115

MERRY EDWARDS – Russian River Valley 130

## ZINFANDEL

SEGHESIO – Sonoma 14/54

SALDO – California 15/58

8 YEARS IN THE DESERT BY ORIN SWIFT – California 85

## OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 12/46

PENFOLDS 'BIN 28' SHIRAZ – South Australia 16/62

STAGS' LEAP PETITE SIRAH – Napa Valley 78

THE PRISONER RED BLEND – California 90