

SOUPS & STARTERS

CHEF’S DAILY SOUP 9

DEVEILED EGGS Sugar-cured bacon, homemade pickle relish 13

MEXICO CITY SPINACH CON QUESO Tortilla chips 16

FIRE–GRILLED ARTICHOKEs Rémoulade 17

SMOKED SALMON DIP House smoked, dill tartar sauce, toast points (limited availability) 16

AVOCADO BOMB* Hand-cut Ahi tuna, crab salad, crispy wontons 20

CRISPY CALAMARI Point Judith, RI, classic marinara 19

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, bacon, cheese, cornbread croutons, ranch dressing 19

GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 19

THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton stips, cilantro vinaigrette, Thai peanut sauce 19

SHRIMP LOUIE SALAD* Jumbo gulf shrimp, avocado, tomato, iceberg boat, Kiawah Island dressing 24

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. ALL SERVED WITH FRENCH FRIES.

VEGGIE BURGER In-house recipe, 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, Tillamook cheddar, grilled onions, brioche bun, Kiawah Island dressing 20

FRENCH DIP* Thinly sliced, baguette, horseradish 27

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

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, brioche bunranch dressing 18

COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 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 36

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 50

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 44



SEAFOOD & SPECIALTIES

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

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

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 35

PECAN ENCRUSTED TROUT* Sautéed, Mustard beurre blanc, Southern coleslaw 28

JUMBO SHRIMP French fries, coleslaw, cocktail and rémoulade sauces 29

ROTISSERIE CHICKEN 24-hour brine, crushed herbs, chicken au jus, smashed potatoes 25

MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 25

PORK TENDERLOIN* Grilled, cured in-house, Thai “Bang Bang” sauce, smashed potatoes 27

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

RATTLESNAKE PASTA Southwestern spices, peppers, chicken 27

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice | Seasonal Vegetable

Couscous | Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato

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

J. LOHR ‘ARROYO SECO’ CHARDONNAY – Monterey County 15/58
HONIG SAUVIGNON BLANC – Napa Valley 13/50
FLEUR DE MER ROSÉ – Côtes De Provence 12/46
GARY FARRELL CHARDONNAY – Russian River Valley 68
TAITTINGER CHAMPAGNE – Á Reims, France 100
AUSTIN HOPE CABERNTE SAUVIGNON – Paso Robles 15/73 (liter bottle)
BÖEN PINOT NOIR – California 13/50
THE PRISONER RED BLEND – Napa Valley 17/66
MT. VEEDER CABERNET SAUVIGNON – Napa Valley 83
FLOWERS PINOT NOIR – Sonoma Coast 90

WHITES

CHAMPAGNE & SPARKLING

RUFFINO PROSECCO – Italy DOC 12/46
DOMAINE CHANDON – California 12/46
GLORIA FERRER BLANC DE NOIR – Carneros 45
TAITTINGER – Á Reims, France 100
LOUIS ROEDERER BRUT PREMIER – Á Reims, France 105

CHARDONNAY

WENTE ESTATE GROWN – Livermore Valley 12/46
CHALK HILL – Russian River Valley 13/50
J. LOHR ‘ARROYO SECO’ – Monterey County 15/58
ROMBAUER – Carneros, Napa Valley 16/62
CATENA – Mendoza, Argentina 50
SONOMA–CUTREER RUSSIAN RIVER RANCHES – Sonoma Coast 54
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 55
MER SOLEIL SILVER ‘UNOAKED’ – Monterey County 60
GARY FARRELL – Russian River Valley 68
CAKEBREAD CELLARS – Napa Valley 75
CHALK HILL ESTATE BOTTLED – Chalk Hill 80

SAUVIGNON BLANC & FUMÉ BLANC

FERRARI–CARANO FUMÉ BLANC – Sonoma County 12/46
DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 13/50
KIM CRAWFORD – Marlborough, New Zealand 42
CAKEBREAD CELLARS – Napa Valley 70

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes De Provence 12/46
FERRARI–CARANO PINOT GRIGIO – Sonoma County 12/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50
CHATEAU STE. MICHELLE RIESLING – Columbia Valley 11/42
CONUNDRUM WHITE TABLE WINE – California 55
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 52

HANDCRAFTED COCKTAILS

SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
DOPPELGÄNGER 15
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
WHALE FLOWER 14
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda
THE MATADOR 14
Corazón Blanco Tequila : Lime : Honey
KNICKERBOCKER 15
Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry
THE (502) 15
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
SAZERAC COCKTAIL 15
Sazerac Rye Whiskey : Herbsaint : Peychauds Bitters
KENTUCKY OLD FASHIONED 15
Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters
VODKA MULE 13
Wheatley Vodka : Fever Tree Ginger Beer

Olives and Candied Cherries by Filthy Food.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 13/50
AUSTIN HOPE – Paso Robles 15/73 (liter bottle)
DAOU – Paso Robles 16/62
STARMONT – North Coast, California 17/66
ST. FRANCIS – Sonoma County 45
FRANCISCAN – Napa Valley 50
FOLEY JOHNSON ESTATE – Napa Valley 80
MT. VEEDER – Napa Valley 83
SILVERADO – Napa Valley 85
SEQUOIA GROVE – Napa Valley 95
HALL – Napa Valley 105
GROTH – Oakville, Napa Valley 110
CAYMUS – Napa Valley 150
PAPILLON BY ORIN SWIFT – Napa Valley 108

MERLOT

J. LOHR ‘LOS OSOS’ – Paso Robles 12/46
WENTE ‘SANDSTONE’ – Livermore Valley, San Francisco Bay 13/50
MARKHAM – Napa Valley 55
DUCKHORN VINEYARDS – Napa Valley 95

PINOT NOIR

A TO Z – Oregon 12/46
ANGELS INK – Monterey, California 12/46
BÖEN – California 13/50
CHALK HILL – Sonoma Coast 14/54
ELOUAN – Oregon 45
THE FOUR GRACES – Willamette Valley 58
ARGYLE ‘BLOOMHOUSE’ – Willamette Valley 68
BELLE GLOS CLARK & TELEPHONE – Santa Maria Valley 80
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 85
FLOWERS – Sonoma Coast 90

ZINFANDEL

JOEL GOTT – Napa County 12/46
SEGHECIO – Sonoma County 55
GREEN & RED CHILES CANYON ESTATE – Napa Valley 60

OTHER INTERESTING REDS

BROQUEL MALBEC – Mendoza, Argentina 12/46
THE PRISONER – Napa Valley 17/66
8 YEARS IN THE DESERT BY ORIN SWIFT – California 65
MOLLYDOOKER ‘BLUE EYED BOY’ – McLaren Vale, Australia 95

Some wine may contain sulfites. Corkage fee, \$25.

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 : Domain de Canton Ginger : Candied Ginger
HUMMINGBIRD 16
Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños
CINDY’S LEMON DROP 16
Ketel One Citroen Vodka : Lemon Juice
THE SPARKLING ROSE 16
Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine
FLEUR–DE–LIS 16
Square One Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
RED–HEADED RITA 16
El Mayor Blanco Tequila : Pomegranate Juice

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