

SOUPS & STARTERS

CHEF'S DAILY SOUP 9

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13

MEXICO CITY SPINACH CON QUESO Tortilla chips 16

FIRE-GRILLED ARTICHOKE 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 strips, 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 bun ranch 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.

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

ROMBAUER CHARDONNAY – Carneros, Napa Valley 70

HONIG SAUVIGNON BLANC – Napa Valley 14/54

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

FLOWERS CHARDONNAY – Sonoma Coast 85

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

BÖEN BY BELLE GLOS PINOT NOIR – California 13/50

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

PAPILLON BY ORIN SWIFT CABERNET SAUVIGNON – Napa Valley 108

ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82

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

DOMAINE CHANDON – California 46

GLORIA FERRER BLANC DE NOIR – Carneros 48

TAITTINGER – Á Reims, France 100

LOUIS ROEDERER BRUT PREMIER – Á Reims, France 105

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46

CHALK HILL – Russian River Valley 13/50

FRANK FAMILY – Carneros 16/62

WENTE ESTATE GROWN – Livermore Valley 46

J. LOHR 'ARROYO SECO' – Monterey County 58

SONOMA-CUTRER RUSSIAN RIVER RANCHES – Sonoma County 54

FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 55

ROMBAUER – Carneros, Napa Valley 70

CAKEBREAD CELLARS – Napa Valley 75

FLOWERS – Sonoma Coast 85

STAG'S LEAP 'KARIA' – Carneros, Napa Valley 92

SAUVIGNON BLANC & FUMÉ BLANC

FERRARI-CARANO FUMÉ BLANC – Sonoma County 12/46

VAVASOUR – Marlborough, New Zealand 12/46

HONIG – Napa Valley 14/54

KIM CRAWFORD – Marlborough, New Zealand 42

CAKEBREAD CELLARS – 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

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 42

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45

SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 52

CONUNDRUM WHITE TABLE WINE – California 55

Corkage fee, \$25.

We proudly pour a 7 ounce glass of wine.

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.

ZERO PROOF

LYRE'S MAI TAI 13

Lyre's Dark Cane Spirit : Lyre's White Cane Spirit : Orgeat

LYRE'S AMARETTI SOUR 13

Lyre's Amaretti : Lemon Juice : Angostura Bitters

LYRE'S MOJITO 13

Lyre's White Cane Spirit : Lime Juice : Mint : Fever-Tree Club Soda

LYRE'S PEACH SMASH 13

Lyre's Traditional Reserve: Lemon Juice : Peach Purée : Mint

LYRE'S ESPRESSO MARTINI 13

Lyre's Coffee Originale : Lyre's Dark Cane Spirit : Lyre's Amaretti : Espresso : Vanilla

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)

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

MARKHAM 'SIX STACK' – North Coast 14/54

DUCKHORN – Napa Valley 95

PINOT NOIR

BÖEN BY BELLE GLOS – California 13/50

ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58

SIDURI – Willamette Valley 16/62

ETUDE GRACE BENOIST RANCH – Carneros 70

BELLE GLOS CLARK & TELEPHONE – Santa Barbara County 80

ENROUTE 'LES POMMIERS' – Russian River Valley 82

FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 85

FLOWERS – Sonoma Coast 90

ZINFANDEL

SALDO – California 15/58

SEGHESIO – Sonoma 55

GREEN & RED CHILES CANYON ESTATE – Napa Valley 60

8 YEARS IN THE DESERT BY ORIN SWIFT – California 65

OTHER INTERESTING REDS

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

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

THE PRISONER RED BLEND – Napa Valley 17/66

MOLLYDOOKER "BLUE EYED BOY" – McLaren Vale, Australia 95

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