

SOUPS & STARTERS

CHEF’S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Tortilla chips 16

MR. JACK’S CHICKEN FINGERS Hand-breaded, French fries 16

FIRE–GRILLED ARTICHOKES Rémoulade (limited availability) 17

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19

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

GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 18

CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumbers, bacon, cheese, cornbread croutons, ranch dressing 19

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

ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 24

BURGERS, SANDWICHES & TACOS

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND–PATTIED BURGERS. ALL BURGERS & SANDWICHES SERVED WITH FRENCH FRIES.

VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack 16

OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 19

STEAK BURGER* Ground Certified Angus Beef® tenderloin & ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 20

FRENCH DIP* Thinly sliced, baguette, horseradish 24

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

COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18

CRISPY SHRIMP TACOS Signature creamy & spicy sauce, lettuce, red peppers, green onions, black beans & rice 18

CRISPY FISH TACOS Daily fish selections, Southern slaw, avocado, jalapeño ranch, pico de gallo, black beans & rice 18

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE 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* Aged Certified Angus Beef®, French Brasserie style, maître d butter 34

STEAK MAUI* Marinated ribeye, smashed potatoes 49

NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 48

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 48

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 42



SEAFOOD & SPECIALTIES

GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 33 (lunch cut available until 4PM)

TROUT ALMONDINE* Mustard beurre blanc, toasted almonds, broccoli, couscous 31

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 34

EMERALD COAST Crispy Gulf shrimp, French fries, Southern coleslaw 26

SHRIMP SCAMPI PASTA Jumbo shrimp, garlic cream sauce, spinach, tomatoes 29

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

ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25

MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 24

PALERMO CHICKEN Sautéed, goat cheese, sundried tomato, beurre blanc, couscous, broccoli 26

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 32

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDES

French Fries | Southern Coleslaw | Lemon and Reggiano Broccoli | Smashed Potatoes | Chilled Orzo & Wild Rice

Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Seasonal Vegetable | Black Beans & Rice | 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.

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

- UNSHACKLED BRUT SPAKLING WINE – California 13/50
- MER SOLEIL “SILVER” CHARDONNAY – Monterey, California 14/54
- HONIG SAUVIGNON BLANC – Napa Valley 13/50
- STUDIO ROSÉ *BY MIRAVAL* – Côtes de Provence 12/46
- ROMBAUER CHARDONNAY – Carneros 16/62
- THE PRISONER CABERNET SAUVIGNON – Napa Valley 16/62
- ELOUAN PINOT NOIR – Oregon 13/50
- GROTH CABERNET SAUVIGNON – Oakville, Napa Valley 92
- FLOWERS PINOT NOIR – Sonoma Coast 82
- THE PRISONER RED BLEND – Napa Valley 85

WHITES

CHAMPAGNE & SPARKLING

- GRUET – New Mexico 12/46
- UNSHACKLED BRUT – California 13/50
- SCHRAMSBERG BLANC DE BLANC – Napa Valley 100
- TAITTINGER “BRUT LA FRANCAISE” – Reims, France 115

CHARDONNAY

- WENTE *ESTATE GROWN* – Livermore Valley, San Francisco Bay 12/46
- STARMONT – Napa Valley 13/50
- MER SOLEIL “SILVER” – Monterey, California 14/54
- ROMBAUER – Carneros 17/66
- CATENA – Argentina 40
- NEWTON “SKYSIDE” – Sonoma County 48
- J. LOHR *ARROYO VISTA VINEYARD* – Monterey 52
- THE PRISONER – Carneros 62
- ZD – Carneros 65
- CHALK HILL *ESTATE BOTTLED* – Chalk Hill 80
- FLOWERS – Sonoma Coast 82
- CAKEBREAD CELLARS – Napa Valley 85

SAUVIGNON BLANC

- VILLA MARIA *PRIVATE BIN* – Marlborough, New Zealand 12/46
- HONIG – Napa Valley 13/50
- CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 50
- CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

- STUDIO ROSÉ *BY MIRAVAL* – Côtes de Provence 12/46
- CHATEAU STE. MICHELLE RIESLING – Columbia Valley 12/46
- SCHLOSS VOLLRADS RIESLING – Germany 15/58
- MARCO FELLUGA PINOT GRIGIO – Italy 13/50
- CONUNDRUM WHITE TABLE WINE – California 52
- SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 62

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 16
- Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters
- THE SPARKLING ROSE 16
- El Mayor Tequila : Grapefruit Bitters : Sparkling Wine
- PEAR MARTINI 16
- Absolut Pears Vodka : Candied Ginger : Domain de Canton Ginger
- FLEUR-DE-LIS 16
- Tito’s Handmade Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
- RED-HEADED RITA 16
- El Mayor Blanco Tequila : Pomegranate Juice
- CINDY’S LEMON DROP 16
- Absolut Citron Vodka : Lemon Juice

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
- ST. FRANCIS – Sonoma County 14/54
- DAOU – Paso Robles 15/58
- THE PRISONER – Napa Valley 16/62
- FRANCISCAN – Napa County 48
- STARMONT – Napa Valley 50
- SILVERADO – Napa Valley 65
- CLOS PEGASE – Napa Valley 85
- GROTH – Oakville, Napa Valley 92
- FOLEY JOHNSON *ESTATE* – Napa Valley 100
- CHALK HILL *ESTATE RED* – Chalk Hill 115
- GRGICH HILLS *ESTATE* – Napa Valley 120
- CAYMUS – Napa Valley 140

MERLOT

- J. LOHR “LOS OSOS” – Paso Robles 12/46
- DUCKHORN – Napa Valley 16/58
- MARKHAM – Napa Valley 52

PINOT NOIR

- A TO Z – Oregon 12/46
- BÖEN – California 13/50
- ARGYLE – Willamette Valley 15/58
- THE FOUR GRACES – Willamette Valley 40
- ELOUAN – Oregon 45
- MEIOMI – California 50
- WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 52
- FLOWERS – Sonoma Coast 82
- DOMAINE SERENE “YAMHILL CÚVEE” – Willamette Valley 120

ZINFANDEL

- PREDATOR “OLD VINE” – Lodi 12/46
- SALDO – California 14/54
- SEGHESIO – Sonoma County 45
- RIDGE *THREE VALLEYS* – Sonoma County 62

OTHER INTERESTING REDS

- TRAPICHE TESORO MALBEC – Mendoza, Argentina 12/46
- UNSHACKLED “RED BLEND” – California 14/54
- PARADUXX “PROPRIETARY”RED BLEND *BY DUCKHORN* – Napa Valley 16/62
- E. GUIGAL CÔTES-DU-RHÔNE – France 50
- STAGS’ LEAP WINERY PETITE SYRAH – Napa Valley 68
- THE PRISONER RED BLEND – Napa Valley 85

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
- THE “CAPONE” 15
- Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters
- ELITE MARGARITA 14
- El Mayor Tequila : Grand Marnier : Lime Juice
- KNICKERBOCKER 15
- Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry
- LEMON DROP MOJITO 13
- Wheatley Vodka : St~Germain : Mint : Pineapple Juice
- TRUE GRIT 15
- Duke Bourbon : Angostura Bitters : Turbinado Sugar : Candied Cherry
- SPARKLING PALOMA 13
- Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit
- DOPPELGÄNGER 15
- Angel’s Envy Bourbon : Disaronno : Fever Tree Ginger Ale