

SOUPS & STARTERS

- CHICKEN PASTA SOUP 9
- DEVEILED 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 +6, SALMON OR SHRIMP +10

- 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
- STEAK SALAD* Seared filet, avocado, bacon, bleu cheese, tomatoes, vinaigrette 28

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, 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
- TURKEY BURGER Arugula, Monterey Jack, tomatoes, mayonnaise 19
- FRENCH DIP* Thinly sliced, baguette, horseradish 26
- 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
- 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.

WINES “WE” LOVE TO DRINK

LUMINORE *BY LA MARCA* PROSECCO – Italy 12/46
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 21/83
MINUTY M ROSÉ – Côtes de Provence 12/46
ROMBAUER – Carneros 17/66
FLOWERS – Sonoma Coast 82
FERRARI-CARANO – Sonoma County 15/58
WILLAMETTE VALLEY ‘WHOLE CLUSTER’ – Willamette Valley 15/58
KLINKER BRICK ‘OLD VINE’ – Lodi 15/58
HONIG – Napa Valley 87
PENNER-ASH – Willamette Valley 89

WHITES

CHAMPAGNE & SPARKLING

LUMINORE *BY LA MARCA* PROSECCO – Italy 12/46
DOMAINE CHANDON *SPLIT* – California 12/~
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 21/83
GLORIA FERRER BLANC DE NOIRS – Carneros 48
NICOLAS FEUILLATTE RÉSERVE BRUT – Chouilly, France 84
DELAMONTTE BRUT – France 85
TAITTINGER – Á Reims, France 85
LOUIS ROEDERER BRUT PREMIER –Á Reims, France 105

CHARDONNAY

ST. FRANCIS – Sonoma County 13/50
CHALK HILL – Sonoma Coast 14/54
ROMBAUER – Carneros 17/66
LINCOURT ‘STEEL’ – Sta. Rita Hills 35
WENTE *ESTATE GROWN* – Central Coast 35
MER SOLEIL ‘SILVER’ – Monterey County 45
GARY FARRELL – Russian River Valley 65
SANFORD – Sta. Rita Hills 70
FRANK FAMILY – Carneros 72
ZD – California 75
FLOWERS – Sonoma Coast 82
FAR NIENTE – Napa Valley 107

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 13/50
FERRARI-CARANO FUMÉ BLANC – Sonoma 36
GROTH – Napa Valley 40
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 48
CAKEBREAD – Napa Valley 70

OTHER WHITES & ROSÉ

MINUTY M ROSÉ – Côtes de Provence 12/46
CLEAN SLATE RIESLING – Mosel, Germany 12/46
BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy 12/46
JERMANN PINOT GRIGIO – Italy 35
MARCO FELLUGA PINOT GRIGIO – Italy 55

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
PEAR MARTINI 16
Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger
FLEUR-DE-LIS 16
Prairie Organic 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
POMEGRANATE MARTINI 16
Ketel One Vodka : Pomegranate Juice : Orange Juice
PRICKLY PEAR MARGARITA 16
Espolòn Blanco Tequila : Made-In-House Sweet and Sour : Desert Pear

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

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/46
DAOU – Paso Robles 14/54
STARMONT – Napa Valley 15/58
FERRARI-CARANO – Sonoma County 15/58
SILVERADO VINEYARDS *ESTATE GROWN* – Napa Valley 68
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80
ELIZABETH SPENCER – Napa Valley 85
FRANK FAMILY – Napa Valley 85
HONIG – Napa Valley 87
FAUST – Napa Valley 90
RIDGE *ESTATE* – Santa Cruz Mountains 105
ROUND POND – Rutherford, Napa Valley 115
CAYMUS – Napa Valley 138
NICKEL & NICKEL *SULLENGER VINEYARD* – Napa Valley 158
CADE *HOWELL MOUNTAIN* – Napa Valley 192
MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 225
CAYMUS “SPECIAL SELECTION” – Rutherford, Napa Valley 315

MERLOT

J. LOHR ‘LOS OSOS’ – Paso Robles 12/46
MARKHAM – Napa Valley 15/62
SWANSON – Napa Valley 50
DUCKHORN VINEYARDS – Napa Valley 100

PINOT NOIR

A TO Z – Oregon 12/46
BÖEN – California 13/50
ANGELS INK – Monterey, California 14/54
WILLAMETTE VALLEY ‘WHOLE CLUSTER’ – Willamette Valley 15/58
ELOUAN – Oregon 45
THE FOUR GRACES – Willamette Valley 48
SIDURI – Willamette Valley 48
MEIOMI – California 50
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 65
GARY FARRELL – Russian River Valley 70
PENNER-ASH – Willamette Valley 89
FLOWERS – Sonoma Coast 90
ARGYLE ‘NUTHOUSE’ – Eola-Amity Hills, Oregon 100

ZINFANDEL

KLINKER BRICK ‘OLD VINE’ – Lodi 15/58
SALDO – California 60
HENDRY *BLOCK 7 & 22* – Napa Valley 65
RIDGE *GEYERSVILLE* – Alexander Valley 85

OTHER INTERESTING REDS

SHOOFLY SHIRAZ – South Australia 12/46
TRAPICHE BROQUEL MALBEC – Argentina 12/46
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 85
THE PRISONER – Napa Valley 90

Corkage fee, \$25.

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14
Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus
APEROL SPRITZ 13
Luminore by La Marca Prosecco : Aperol : Fever Tree Club Soda
ELDERFLOWER MOJITO 13
Bacardi Light Rum : St~Germain : Fresh Mint
THE (248) 15
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
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
DOPPELGÄNGER 15
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
VODKA MULE 14
Tito’s Vodka : Fever Tree Ginger Beer
KENTUCKY OLD FASHIONED 15
Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters
LEMON DROP MOJITO 13
Wheatley Vodka : St~Germain : Mint : Pineapple Juice
Olives and Candied Cherries by Filthy Food.