

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 +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.

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 : Domain 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 – Italy 13/50

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 21/83

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

FRANK FAMILY CHARDONNAY – Carneros 17/66

FLOWERS CHARDONNAY – Sonoma Coast 82

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

BÖEN BY BELLE GLOS PINOT NOIR – California 13/50

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

HONIG CABERNET – Napa Valley 87

8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL – California 75

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

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 90

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 17/66

LINCOURT 'STEEL' – Sta. Rita Hills 35

WENTE ESTATE GROWN – Central Coast 35

GARY FARRELL – Russian River Valley 65

ROMBAUER – Carneros, Napa Valley 70

SANFORD – Sta. Rita Hills 70

ZD – California 75

FLOWERS – Sonoma Coast 82

FAR NIENTE ESTATE BOTTLED – Napa Valley 115

SAUVIGNON BLANC & FUMÉ BLANC

VAVASOUR – Marlborough, New Zealand 13/50

HONIG – Napa Valley 14/54

FERRARI-CARANO FUMÉ BLANC – Sonoma 36

GROTH – Napa Valley 40

CRAGGY RANGE TE MUNA – Martinborough, New Zealand 48

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

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45

JERMANN PINOT GRIGIO – Italy 46

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 55

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 : 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)

SILVERADO VINEYARDS ESTATE GROWN – Napa Valley 68

FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 80

FRANK FAMILY – Napa Valley 85

ELIZABETH SPENCER – 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 'SIX STACK' – North Coast 14/54

SWANSON – Napa Valley 50

DUCKHORN VINEYARDS – Napa Valley 100

PINOT NOIR

BÖEN BY BELLE GLOS – California 13/50

ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58

WILLAMETTE VALLEY 'WHOLE CLUSTER' – Willamette Valley 15/58

SIDURI – Willamette Valley 16/62

FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 65

GARY FARRELL – Russian River Valley 70

ENROUTE 'LES POMMIERS' – Russian River Valley 82

PENNER-ASH – Willamette Valley 89

FLOWERS – Sonoma Coast 90

ARGYLE "NUTHOUSE" – Eola-Amity Hills, Oregon 100

ZINFANDEL

SALDO – Dry Creek, Lodi 15/58

HENDRY BLOCK 7 & 22 – Napa Valley 65

RIDGE GEYERSVILLE – Alexander Valley 85

8 YEARS IN THE DESERT BY ORIN SWIFT – California 75

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 13/50

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

THE PRISONER RED BLEND – California 90