

## STARTERS

CHICKEN PASTA SOUP 8

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 12

MEXICO CITY SPINACH CON QUESO Tortilla chips 15

HONG KONG SHRIMP Signature spicy, cream sauce 17

SMOKED SALMON DIP House smoked, dill tartar sauce, toast points (limited availability) 15

FIRE-GRILLED ARTICHOKES Rémoulade (limited availability) 15

## SALADS

IN-HOUSE MADE SALAD DRESSINGS: HONEY DIJON, CREAMY BLEU CHEESE, CLASSIC RANCH, KIAWAH ISLAND, VINAIGRETTE, CILANTRO VINAIGRETTE

ADD CHICKEN +6, SALMON OR SHRIMP +10.

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 12

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 12

GRILLED CHICKEN SALAD Tortilla strips, bleu cheese, tomatoes, cilantro vinaigrette 18

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

THAI KAI CHICKEN SALAD Mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 17

ASIAN AHI TUNA SALAD\* Seared rare, artisan greens, wasabi, cilantro vinaigrette 22

## BURGERS & SANDWICHES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES.

VEGGIE BURGER In-house recipe, Monterey Jack 16

OLD FASHIONED CHEESEBURGER\* Served all the way, aged Tillamook cheddar 17

FRENCH DIP\* Thinly sliced, baguette, horseradish 21

HYDE PARK Grilled chicken breast, Monterey Jack 16

CRISPY FISH TACOS Daily fish selections, Southern slaw, avocado, jalapeño ranch, black beans & rice 17

## 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\* French Brasserie style, maître d' butter 33

STEAK MAUI\* Marinated ribeye, smashed red potatoes 45

NEW YORK STRIP\* Certified Angus Beef ®, NYO mac & cheese 44

FILET MIGNON WITH BÉARNAISE\* Center cut, loaded baked potato 44

SLOW ROASTED PRIME RIB\* Aged Mid-Western beef, au jus, smashed red potatoes 39

## SPECIALTIES

TODAY'S FRESH SEAFOOD SELECTION MKT

GRILLED SALMON\* Fresh cold water salmon, orzo & wild rice 32

SEARED AHI TUNA\* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 33

OVEN ROASTED CHICKEN Special herb blend, smashed red potatoes, chicken au jus 23

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 22

BAYOU PASTA Shrimp, scallops, crab, spicy cream sauce, green onions, red peppers 27

RATTLESNAKE PASTA Southwestern spices, peppers, chicken 24

GRILLED PORK TENDERLOIN\* Cured in-house, Thai "Bang Bang" sauce, smashed red potatoes 26

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 31

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

## SIDES

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Couscous

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

## HOUSEMADE DESSERTS

Suggested tableside by server.

# WINES WE LOVE TO DRINK

CHALK HILL CHARDONNAY – Russian River Valley 14/54  
HONIG SAUVIGNON BLANC – Napa Valley 13/50  
FLEUR DE MER ROSÉ – Côtes de Provence 12/46  
ROMBAUER CHARDONNAY – Carneros 72  
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 105  
AUSTIN HOPE CABERENET SAUVIGNON – Paso Robles 17/83 (*liter bottle*)  
ELOUAN PINOT NOIR – Oregon 13/50  
PAPILLON *BY ORIN SWIFT* CABERENET SAUVIGNON – Napa Valley 125  
BELLE GLOS *CLARK & TELEPHONE* PINOT NOIR – Santa Maria Valley 55  
THE PRISONER RED BLEND – California 70

# WHITES

## CHAMPAGNE & SPARKLING

ZARDETTO PROSECCO – Veneto, Italy 12/46  
DOMAINE CHANDON BRUT – California 12/46  
GRUET BRUT – New Mexico 12/46  
GLORIA FERRER BLANC DE ROSÉ – Carneros 45  
MOËT & IMPERIAL RESERVE BRUT – Epernay, France 90  
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 105

## CHARDONNAY

ST. FRANCIS – Sonoma County 12/46  
WENTE *ESTATE GROWN* – Livermore Valley 13/50  
CHALK HILL – Russian River Valley 14/54  
LINCOURT “STEEL” – Sta. Rita Hills 35  
CATENA – Mendoza, Argentina 38  
STARMONT – Carneros 45  
ROMBAUER – Carneros 72  
THE PRISONER – Carneros 72  
FLOWERS – Sonoma Coast 75  
CAKEBREAD CELLARS – Napa Valley 78  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 80  
GRGICH HILLS *ESTATE GROWN* – Napa Valley 85

## SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46  
HONIG – Napa Valley 13/50  
SILVERADO *MILLER RANCH* – Napa Valley 50  
CAKEBREAD CELLARS – Napa Valley 58

## OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 12/46  
CAPOSALDO PINOT GRIGIO – Delle Venezie, Italy 11/42  
FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 12/46  
SCHLOSS VOLLRADS RIESLING – Rhinegau, Germany 13/50  
CASTELLO DEL POGGIO “MOSCATO D’ASTI” – Italy 12/46  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 45

# HANDCRAFTED COCKTAILS

THE ESSENTIAL 14  
Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus  
THE (513) 15  
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer  
ELDERFLOWER MOJITO 13  
Bacardi Light Rum : St~Germain : Fresh Mint  
KENTUCKY OLD FASHIONED 15  
Angel’s Envy Bourbon : Angostura Bitters : Regan’s Orange Bitters  
THE CONFIDENTIAL 15  
Nelson Brothers Reserve Bourbon : Allspice : Regan’s Orange Bitters  
Brown Sugar Syrup  
LEMON DROP MOJITO 13  
Wheatley Vodka : St~Germain : Mint : Pineapple Juice  
SPARKLING PALOMA 13  
Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit  
OCEANSIDE 14  
Gray Whale Gin : Salted Simple Syrup : Fresh Lime Juice : Fresh Mint  
DOPPELGÄNGER 15  
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

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

*Olives and Candied Cherries by Filthy Food.*

# REDS

## CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 12/46  
DAOU – Paso Robles 15/58  
AUSTIN HOPE – Paso Robles 17/83 (*liter bottle*)  
THREE RIVERS – Columbia Valley 35  
STARMONT – Sonoma County 45  
ROTH *ESTATE* – Alexander Valley 52  
HALL – Napa Valley 75  
HONIG – Napa Valley 86  
CHALK HILL *ESTATE RED* – Chalk Hill 100  
PAPILLON *BY ORIN SWIFT* – Napa Valley 125  
CAYMUS – Napa Valley 150  
CAYMUS SPECIAL SELECTION – Napa Valley 270

## MERLOT

WENTE “SANDSTONE” – San Francisco Bay 12/46  
J. LOHR “LOS OSOS” – Paso Robles 13/50  
MARKHAM – Napa Valley 45  
FERRARI-CARANO – Sonoma County 50  
DUCKHORN – Napa Valley 92

## PINOT NOIR

ANGELS INK – Monterey, California 12/46  
ELOUAN – Oregon 13/50  
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 14/54  
ANGELINE – California 37  
MEIOMI – Sonoma, Monterey, Santa Barbara 48  
BELLE GLOS “BALADE” – Santa Rita Hills 50  
BELLE GLOS *CLARK & TELEPHONE* – Santa Maria Valley 55  
FLOWERS – Sonoma Coast 90  
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 100  
ROCHIOLI *ESTATE GROWN* – Russian River Valley 140

## ZINFANDEL

KLINKER BRICK “OLD VINE” – Lodi 12/46  
ST. FRANCIS “OLD VINES” – Sonoma County 40  
GREEN & RED *CHILES CANYON VINEYARDS* –  
Chiles Valley District, Napa Valley 55  
FROG’S LEAP – Napa Valley 75

## OTHER INTERESTING REDS

BROQUEL MALBEC – Mendoza, Argentina 12/46  
SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 13/50  
QUILT RED BLEND – Napa Valley 16/62  
CATENA MALBEC – Mendoza, Argentina 50  
THE PRISONER – California 70  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 75

*Some wines may contain sulfites.*

# 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  
Captain Morgan Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters  
PEAR MARTINI 16  
Grey Goose La Poire Vodka : Domain de Canton Ginger : Candied Ginger  
FLEUR-DE-LIS 16  
Wheatley 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 English Gin : Cucumber : Fresh Mint  
THE SPARKLING ROSE 16  
Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine  
MARTINI AU CHOCOLAT 16  
Grey Goose Vodka : French Vanilla : Dorda Double Chocolate Liqueur  
POMEGRANATE MARTINI 16  
Ketel One Vodka : Pomegranate Juice : Orange Juice