

STARTERS

- CHICKEN PASTA SOUP 9
- CROISSANT BASKET Fresh baked, honey butter (4) 8
- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- FIRE-GRILLED ARTICHOKEs Rémoulade (limited availability) 16
- SMOKED SALMON DIP House smoked, dill tartar sauce, toast points (limited availability) 16
- CRISPY CALAMARI Point Judith, RI, classic marinara 20
- EMERALD COAST SHRIMP Crispy Gulf shrimp, rémoulade, honey Dijon 18

SALADS

ADD CHICKEN +6, SALMON OR SHRIMP +10

- ALEX’S SALAD Cheddar cheese, tomatoes, cucumbers, 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 Bleu cheese, tortilla strips, tomatoes, cilantro vinaigrette 19
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumber, bacon, cheese, cornbread croutons, ranch 20
- THAI KAI CHICKEN SALAD Grilled chicken, mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 19
- ASIAN AHI TUNA SALAD* Seared rare, mixed greens, avocado, wasabi, red onions, cilantro vinaigrette 24
- STEAK SALAD* Seared filet, avocado, bacon, bleu cheese, tomatoes, vinaigrette 25

BURGERS & SANDWICHES

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES UNLESS OTHERWISE NOTED.

- VEGGIE BURGER In-house recipe, Monterey Jack 17
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, served all the way 18
- FRENCH DIP* Thinly sliced, baguette, horseradish 24
- HYDE PARK Grilled chicken breast topped with Monterey Jack 17
- FISH TACOS Daily fish selections, deep fried, avocado, jalapeño ranch, black beans & rice 18

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MÂÎTRE D’ BUTTER, EXCEPT FOR MARINATED STEAKS.

- STEAK ‘N’ FRIES* Aged Certified Angus Beef®, French Brasserie style, maître d butter 34
- STEAK MAUI* Marinated ribeye, smashed potatoes 48
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 46
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 47
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 41



SEAFOOD & SPECIALTIES

- TODAY’S FEATURED FISH* We offer a seasonal selection of fresh paneed or hardwood grilled seafood MKT
- GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice salad 34 (lunch cut available until 4PM)
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice salad, ripened tomatoes 34
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw 46
- BAYOU PASTA Shrimp, scallops, crabmeat, spicy cream sauce, green onions, red peppers 29
- OVEN 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 23
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 25
- GRILLED PORK TENDERLOIN* Cured in-house, Thai “Bang Bang” sauce, smashed potatoes 28
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 33
- 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

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Couscous | 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.

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 – Califonia 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
Buffalo Trace 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

LIBERTY SCHOOL – Paso Robles 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

A TO Z– Oregon 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

ALTA VISTA ‘VIVE’ 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 : Mozart Cream Chocolate Liqueur
POMEGRANATE MARTINI 16
Ketel One Vodka : Pomegranate Juice : Orange Juice