

## SOUPS & STARTERS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Tortilla chips 15

FIRE-GRILLED ARTICHOKE Rémoulade *(limited availability)* 16

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

HONG KONG SHRIMP Signature creamy, spicy sauce 17

CRISPY CALAMARI Classic marinara 18

## 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 Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 18

CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumbers, bacon, cheese, cornbread croutons, ranch dressing 18

THAI KAI CHICKEN SALAD Mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 18

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

## BURGERS, SANDWICHES & TACOS

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

VEGGIE BURGER In-house recipe, Monterey Jack 15

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

STEAK BURGER\* Ground beef tenderloin & ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 18

COUNTRY CLUB Ham, turkey, jack & cheddar cheeses, lettuce, tomato, bacon, mayonnaise 17

FRENCH DIP\* Thinly sliced, baguette, horseradish 22

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing 16

CRISPY FISH TACOS Daily fish selections, Southern slaw, avocado, jalapeño ranch, pico de gallo, 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 'MEDIUM WELL' OR ABOVE.

STEAK 'N' FRIES\* French Brasserie style, maître d' butter 32

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

STEAK MAUI\* Marinated ribeye, smashed red potatoes 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

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, Dijon sauce, French fries *(limited availability)* MKT

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

GRILLED TROUT\* Louisiana rice, Southern cole slaw 29

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 with french fries and Southern cole slaw 23

RATTLESNAKE PASTA Southwestern spices, peppers, chicken 23

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 32

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

## SIDES

French Fries | Southern Cole Slaw | Lemon & Reggiano Broccoli | Orzo & Wild Rice | Black Beans & Rice

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

## HOUSEMADE DESSERTS

Suggested tableside by server.

# WINES WE LOVE TO DRINK

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 18/70

CHALK HILL CHARDONNAY – Russian River Valley 14/54

HONIG SAUVIGNON BLANC – Napa Valley 13/50

FLEURS DE PRAIRIE ROSÉ – Languedoc, France 12/46

ROMBAUER CHARDONNAY – Carneros 85

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 16/78 (1 liter bottle)

ELOUAN PINOT NOIR – Oregon 13/50

TROUBLEMAKER RED WINE – Central Coast 12/46

FAUST CABERNET SAUVIGNON – Napa Valley 98

FLOWERS PINOT NOIR – Sonoma Coast 75

## WHITES

### CHAMPAGNE & SPARKLING

MIONETTO PROSECCO – Treviso DOC 12/46

GRUET BRUT – New Mexico 12/46

VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 18/70

GLORIA FERRER BLANC DE NOIRS – Carneros 40

TAITTINGER – Á Reims, France 110

### CHARDONNAY

CHATEAU STE. MICHELLE “MIMI” – Horse Heaven Hills 12/46

CHALK HILL – Russian River Valley 14/54

ZD – California 16/62

SEBASTIANI – North Coast 35

MER SOLEIL SILVER “UNOAKED” – Monterey County 45

FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 60

CATENA ALTA – Mendoza, Argentina 60

GARY FARRELL – Russian River Valley 62

THE PRISONER – Carneros 64

FERRARI-CARANO RESERVE – Carneros 65

CHALK HILL ESTATE BOTTLED – Chalk Hill 70

ROMBAUER – Carneros 85

PLUMPJACK RESERVE – Napa Valley 105

### SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 12/46

FERRARI-CARANO FUMÉ BLANC – Sonoma County 12/46

HONIG – Napa Valley 13/50

CAKEBREAD CELLARS – Napa Valley 55

### OTHER WHITES & ROSÉ

FLEURS DE PRAIRIE ROSÉ – Languedoc, France 12/46

CLEAN SLATE RIESLING – Germany 12/46

BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/46

CONUNDRUM WHITE TABLE WINE – California 48

SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 55

## 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

KENTUCKY OLD FASHIONED 15

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

SPARKLING PALOMA 13

Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit

CITRUS CRUSH 14

Ten To One White Rum : Wheatley Vodka : Orange Juice : Pineapple Juice

MIDNIGHT MARGARITA 14

Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

WHALE FLOWER 14

Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda

THE (770) 15

Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer

DOPPELGÄNGER 15

Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

VODKA MULE 13

Wheatley Vodka : Fresh Lime : Fever Tree Ginger Beer

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 12/46

OBERON – Napa County 14/54

AUSTIN HOPE – Paso Robles 16/78 (1 liter bottle)

JOSEPH CARR – Paso Robles 50

STARMONT – Napa Valley 55

FOLEY JOHNSON ESTATE – Rutherford 80

HONIG – Napa Valley 85

CHALK HILL ESTATE RED – Chalk Hill 95

FAUST – Napa Valley 98

HEITZ – Napa Valley 100

CAYMUS – Napa Valley 145

### MERLOT

H3 – Horse Heaven Hills 12/46

MARKHAM – Napa Valley 15/58

OSSO ANNA – North Coast 40

DUCKHORN – Napa Valley 95

### PINOT NOIR

NOBLE VINES 667 – Monterey, California 12/46

ELOUAN – Oregon 13/50

ANGELS INK – Monterey, California 14/54

MEIOMI – California 50

THE FOUR GRACES – Willamette Valley 50

ARGYLE – Willamette, Oregon 55

GARY FARRELL – Russian River Valley 74

FLOWERS – Sonoma Coast 75

MERRY EDWARDS – Russian River Valley 100

### ZINFANDEL

ROSENBLUM “VINTNER’S CÚVEE” – California 12/46

8 YEARS IN THE DESERT – California 58

SEGHESIO CORTINA – Dry Creek Valley 72

### OTHER INTERESTING REDS

TROUBLEMAKER RED WINE – Central Coast 12/46

DON DAVID MALBEC – El Esteco-Calchaquí Valley 12/46

THE PRISONER – Napa Valley 75

*Corkage fee, \$25.*

## 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

MANDARIN BLOSSOM 16

Hangar 1 Mandarin Blossom Vodka : Triple Sec : Fresh Squeezed Orange Juice

THE PEAR 16

Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger

THE SPARKLING ROSE 16

Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine

FLEUR-DE-LIS 16

Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

RED-HEADED RITA 16

Corazón 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 : “POM Wonderful” Pomegranate Juice : Orange Juice

MARTINI AU CHOCOLAT 16

Grey Goose Vodka : Godiva Dark Chocolate Liqueur

APPLETINI 16

Absolut Vodka : Apple Liqueur

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

*Olives and Candied Cherries by Filthy Food.*