

SOUPS & STARTERS

CHICKEN PASTA SOUP 9

DEVEILED EGGS Sugar-cured bacon, homemade pickle relish 14

MEXICO CITY SPINACH CON QUESO Tortilla chips 18

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 +8, SALMON OR SHRIMP +12

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

REDWOOD SALAD Roasted chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 21

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

BURGERS, SANDWICHES & TACOS

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, brioche bun, Monterey Jack 18

OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 21

TURKEY BURGER Arugula, Monterey Jack, tomatoes, mayonnaise 19

SALMON BURGER* House made, panko seared, arugula (limited availability) 20

FRENCH DIP* Thinly sliced, baguette, horseradish 27

COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 18

SHRIMP TACOS Creamy spicy sauce, lettuce, diced peppers, green onions, black beans & rice 18

STEAKS & PRIME RIB

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

FILET KABOBS* Aged marinated medallions, hardwood-grilled vegetables, Louisiana rice 42

CHICAGO RIBEYE* Made in-house Worcestershire sauce, smashed potatoes 50

FILET MIGNON WITH BEARNAISE* Center cut, loaded baked potato 50

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 28

ROTISSERIE 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 25

CHICKEN MILANESE Sautéed panko bread crumb encrusted cutlet, white wine vinaigrette, smashed potatoes 27

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 34

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

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. 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

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 19/94
ROMBAUER CHARDONNAY – Carneros 17/66
GARY FARRELL CHARDONNAY – Russian River Valley 70
CRAGGY RANGE *TE MUNA ROAD VINEYARD* SAUVIGNON BLANC –
Martinborough, New Zealand 14/54
AIX ROSÉ – Coteaux d’Aix-En-Provence AOP 14/54
AUSTIN HOPE CABERNET SAUVINGNON – Paso Robles 17/83 *(liter bottle)*
HONIG CABERNET SAUVINGNON– Napa Valley 75
BÖEN PINOT NOIR – California 13/50
BELLE GLOS *CLARK & TELEPHONE* PINOT NOIR – Santa Barbara Valley 78
THE PRISONER RED BLEND – California 17/66

WHITES

CHAMPAGNE & SPARKLING

MIONETTO PROSECCO *SPLIT*– Treviso DOC 12/~
GRUET BRUT – New Mexico 12/46
GRAHAM BECK BRUT ROSÉ – South Africa 13/50
DOMAINE CHANDON *SPLIT* – Napa Valley 13/~
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 19/94
SCHRAMSBERG “BLANC DE NOIRS” – Calistoga, California 66
TAITTINGER – Á Reims, France 110

CHARDONNAY

ST. FRANCIS – Sonoma County 13/50
CHALK HILL – Russian River Valley 14/54
ROMBAUER – Carneros 17/66
SEBASTIANI – North Coast 35
CHATEAU STE. MICHELLE – Columbia Valley 44
ZD – California 65
MER SOLEIL SILVER “UNOAKED” – Monterey Co., California Valley 50
GARY FARRELL – Russian River Valley 70
FERRARI–CARANO *RESERVE* – Napa Valley 65
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75
PAUL HOBBS – Russian River Valley 95
FAR NIENTE – Napa Valley 115

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 14/54
HONIG – Napa Valley 40
KIM CRAWFORD – Marlborough, New Zealand 42
CAKEBREAD CELLARS – North Coast 60

OTHER WHITES & ROSE

LOOSEN “DR. L” RIESLING – Mosel, Germany 12/46
AIX ROSÉ – Coteaux d'Aix-En-Provence AOP 14/54
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/54
PINE RIDGE CHENIN BLANC/VIOGNIER – California 35
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, 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
HAVANA MARTINI 16
Myer’s Dark 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
SOUTHERN MARTINI 16
Buffalo Trace Bourbon : Black Cherry Jam : Honey Syrup : Angostura Bitters
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
MARTINI AU CHOCOLAT 16
Grey Goose Vodka : French Vanilla : Dorda Double Chocolate Liqueur
Spirit substitutions for handcrafted martinis and cocktails may affect menu price.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

DAOU – Paso Robles 15/58
AUSTIN HOPE – Paso Robles 17/83 *(liter bottle)*
HALL VINEYARDS – Napa Valley 18/70
QUILT – Napa Valley 20/79
STARMONT – Napa Valley 45
FERRARI–CARANO – Alexander Valley 60
HONIG – Napa Valley 75
SILVERADO VINEYARDS – Napa Valley 85
CAKEBREAD CELLARS – Napa Valley 110
MINER FAMILY – Oakville, Napa Valley 135
CAYMUS – Napa Valley 135
SHAFER – Stags Leap District, Napa Valley 145
SILVER OAK – Napa Valley 210
JOSEPH PHELPS INSIGNIA *ESTATE* – Napa Valley 290

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
MARKHAM – Napa Valley 15/58
DUCKHORN – Napa Valley 95

PINOT NOIR

A TO Z – Oregon 12/46
BÖEN – California 13/50
BELLE GLOS ‘BALADE’ – Santa Rita Hills 16/62
CHALONE *ESTATE* – Chalone AVA 42
REX HILL – Willamette Valley 45
ELOUAN – Oregon 48
MEIOMI – California 50
FLOWERS – Sonoma Coast 62
ARGYLE ‘BLOOMHOUSE’ – Willamette Valley 65
BELLE GLOS *CLARK & TELEPHONE* – Santa Barbara Valley 78
GARY FARRELL – Russian River Valley 80

ZINFANDEL

FOUR VINES “OLD VINES” – California 12/46
SEGHESIO – Sonoma County 15/58
RIDGE *GEYERSVILLE* – Sonoma County 50
ROBERT BIALE “BLACK CHICKEN” – Napa Valley 65

OTHER INTERESTING REDS

CATENA “VISTA FLORES” MALBEC – Mendoza, Argentina 13/50
THE PRISONER – California 17/66
TILIA MALBEC/SYRAH – Mendoza, Argentina 30
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 75
FRANCISCAN MAGNIFICAT MERITAGE – Napa Valley 80
MOLLYDOOKER “BLUE EYED BOY” – South Australia 85

Some wines may contain sulfites.

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14
Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus
SAZERAC COCKTAIL 15
Sazerac Rye Whiskey : Absinthe : Sugar Cubes : Lemon & Peychaud’s Bitters
SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
THE (847) 15
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
WHALE FLOWER 14
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda
KNICKERBOCKER 15
Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry
LEMON DROP MOJITO 13
Wheatley Vodka : St~Germain : Mint : Pineapple Juice
DOPPELGÄNGER 15
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
KENTUCKY OLD FASHIONED 15
Buffalo Trace Bourbon : Angostura Bitters : Regan’s Orange Bitters
SPARKLING PALOMA 13
Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit
Olives and Candied Cherries by Filthy Food.