

STARTERS

CHEF'S DAILY SOUP 8

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 18

SPINACH CON QUESO Pico de gallo, tortilla chips 16

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

SUSHI

NIGIRI PLATE* Filets of cold water salmon & Hawaiian tuna, seasoned rice 17

AVOCADO BOMB* Hand-cut Hawaiian Ahi tuna, crab salad, crispy wontons 21

CALIFORNIA ROLL Crab salad, asparagus, red pepper, avocado 13

RAINBOW ROLL* California roll topped with Hawaiian tuna and jumbo shrimp 18

CRUNCHY SHRIMP ROLL Jumbo shrimp, chives, red pepper 16

SURF & TURF ROLL* Seared filet mignon, crab, cream cheese, avocado 18

SPICY TUNA ROLL* Hawaiian tuna, jicama, cucumber, avocado 17

30A ROLL* Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 22

FIRECRACKER ROLL* Seared Hawaiian tuna, jicama, avocado, topped with spicy tuna 19

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 14

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14

THAI KAI SALAD Grilled chicken, mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 19

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

GRILLED CHICKEN SALAD Feta cheese, olives, tomatoes, vinaigrette 19

ASIAN AHI TUNA SALAD* Hawaiian Ahi, seared rare, mixed greens, avocado, wasabi, red onions, cilantro vinaigrette 24

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 16

OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, served all the way 18

DOUBLE-STACK BURGER* Two crispy patties, onion, kosher dill pickles, American cheese 18

FRENCH DIP* Thinly sliced, baguette, horseradish 24

HYDE PARK Grilled chicken breast, Monterey Jack 17

NASHVILLE HOT CHICKEN SANDWICH Southern cole slaw, kosher dill pickles, ranch dressing 17

COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise 17

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 33

STEAK MAUI* Marinated ribeye, smashed potatoes 48

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 47

NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 47

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 41



SEAFOOD & SPECIALTIES

TODAY'S FRESH SEAFOOD SELECTION MKT

SEARED AHI TUNA* Hawaiian 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 *(limited availability)* MKT

TROUT ALMONDINE* Brown butter, toasted almonds, broccoli, couscous 31

JUMBO FRIED SHRIMP Cocktail and rémoulade sauces, Southern coleslaw, French fries 29

GRILLED SALMON Fresh cold water salmon, chilled orzo & wild rice 34

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 25

ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25

ROASTED PORK CHOP Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 30

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDES

French Fries | Southern Cole Slaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice | Seasonal Vegetable

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

HOUSEMADE DESSERTS & FRENCH PRESS COFFEE

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. 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. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above.

AF/CE WE

WINES WE LOVE TO DRINK

ROMBAUER CHARDONNAY – Carneros 16/62
HONIG SAUVIGNON BLANC – Napa Valley 13/50
FLEUR DE MER ROSÉ – Côtes De Provence 12/46
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 120
FLOWERS CHARDONNAY – Sonoma Coast 95
MINER CABERNET SAUVIGNON – Oakville, Napa Valley 120/79
FLOWERS PINOT NOIR – Sonoma Coast 17/66
8 YEARS IN THE DESERT *BY ORIN SWIFT* RED BLEND – California 17/66
SILVERADO CABERNET SAUVIGNON – Napa Valley 98
BELLE GLOS ‘BALADE’ PINOT NOIR – Santa Rita Hills 52

WHITES

CHAMPAGNE & SPARKLING

ZARDETTO PROSECCO – Veneto, Italy 12/46
GRUET BRUT – New Mexico 12/46
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50
MUMM NAPA CUVÉE MM – Napa Valley 45
LAURENT-PERRIER BRUT ‘LA CUVÉE’ – France 95
TAITTINGER – Á Reims, France 105
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 120
DUVAL-LEROY ROSÉ PRESTIGE PREMIER CRU – France 130

CHARDONNAY

ST. FRANCIS – Sonoma County 12/46
WENTE *ESTATE GROWN* – San Francisco Bay 13/50
CHALK HILL – Russian River Valley 14/54
ROMBAUER – Carneros 16/62
J. LOHR ‘ARROYO VISTA’ – Monterey 55
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 55
ZD – California 58
THE PRISONER – Carneros 60
GARY FARRELL – Russian River Valley 65
NEWTON ‘SKYSIDE’ – Sonoma County 80
CAKEBREAD CELLARS – Napa Valley 90
FLOWERS – Sonoma Coast 95
KOSTA BROWNE *ONE SIXTEEN* – Russian River Valley 100

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 12/46
FERRARI-CARANO FUMÉ BLANC – Sonoma County 12/46
HONIG – Napa Valley 13/50
ELIZABETH SPENCER – Mendocino 45
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Marlborough, New Zealand 50
CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes De Provence 12/46
LUCIEN ALBRECHT *RESERVE* RIESLING – Alsace, France 12/46
SCHLOSS VOLLRADS RIESLING – Germany 14/54
BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy 12/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50
SANTA MARGHERITA PINOT GRIGIO – Italy 55

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14

Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus

THE CONFIDENTIAL 15

Belle Meade Bourbon : Allspice : Regan’s Orange Bitters : Brown Sugar Syrup

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

GIN & GINGER 14

Hendrick’s Gin : Domain de Canton Ginger : Sparkling Wine

OCEANSIDE 14

Gray Whale Gin : Salted Simple Syrup : Fresh Lime Juice : Fresh Mint

DOG DAY AFTERNOON 14

Wheatley Vodka : Sauvignon Blanc : Fresh Grapefruit Juice

DOPPELGÄNGER 15

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

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

THE (615) 15

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

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

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/46
DAOU – Paso Robles 15/58
LANCASTER *ESTATE* WINEMAKER’S CUVÉE – Alexander Valley 17/66
MINER ‘EMILY’S’ – Napa Valley 20/79
THREE RIVERS – Columbia Valley 40
ROTH *ESTATE* – Alexander Valley 42
FRANCISCAN – Napa Valley 50
FOLEY JOHNSON *ESTATE* – Napa Valley 80
HONIG – Napa Valley 88
SILVERADO – Napa Valley 98
CAYMUS – Napa Valley 135
LANCASTER *ESTATE* – Alexander Valley 198
SILVER OAK – Napa Valley 200
CAYMUS SPECIAL SELECTION – Rutherford 250

MERLOT

J. LOHR ‘LOS OSOS’ – Paso Robles 12/46
WENTE ‘SANDSTONE’ – Livermore Valley 13/50
DUCKHORN VINEYARDS – Napa Valley 98

PINOT NOIR

A TO Z – Oregon 12/46
ELOUAN – Oregon 13/50
WILLAMETTE VALLEY ‘WHOLE CLUSTER’ – Willamette Valley 15/58
FLOWERS – Sonoma Coast 17/66
MEIOMI – California 50
ARGYLE – Willamette Valley 50
BELLE GLOS ‘BALADE’ – Santa Rita Hills 52
THE FOUR GRACES – Willamette Valley 55
GARY FARRELL – Russian River Valley 80
DOMAINE SERENE ‘YAMHILL CUVÉE’ – Willamette Valley 92
ROCHIOLI – Russian River Valley 140
SHEA WINE CELLARS *HOMER* – Willamette Valley 140

ZINFANDEL

PREDATOR ‘OLD VINE’ – Lodi 12/46
KLINKER BRICK ‘OLD VINE’ – Lodi 13/50
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 17/66

OTHER INTERESTING REDS

ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 12/46
SHINAS *ESTATE* ‘THE GUILTY’ SHIRAZ – Victoria, Australia 12/46
THE PRISONER – California 17/66
CAYMUS-SUISUN ‘GRAND DURIF’ PETITE SYRAH – California 55
ABSTRACT *BY ORIN SWIFT* – California 72

DESSERT SELECTIONS

FONSECA BIN 27 *375 ML BOTTLE* – Portugal 9/~

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

RED-HEADED RITA 16

El Mayor Blanco Tequila : Pomegranate Juice

CINDY’S LEMON DROP 16

Ketel One Citroen Vodka : Lemon Juice

HUMMINGBIRD 16

Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños

POMEGRANATE MARTINI 16

Ketel One Vodka : “POM Wonderful” Pomegranate Juice : Orange Juice

OUT OF TIME 16

Buffalo Trace Bourbon : Black Cherry Jam : Honey Syrup : Angostura Bitters

THE PEAR 16

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

ENGLISH MARTINI 16

Plymouth Gin : Cucumber : Fresh Mint

FLEUR-DE-LIS 16

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

Olives and Candied Cherries by Filthy Food.