

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

- CHEF'S SUSHI SELECTION* A combination of our Spicy Tuna, Veggie, and California rolls 22
- NIGIRI PLATE* Filets of cold water salmon & tuna, seasoned rice 17
- AVOCADO BOMB* Hand-cut Ahi tuna, crab salad, crispy wontons 21
- CALIFORNIA ROLL Crab salad, asparagus, red pepper, avocado 13
- VEGGIE ROLL Red peppers, carrots, cucumbers, marinated mushrooms, rémoulade 12
- RAINBOW ROLL* California roll topped with Ahi 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* Ahi tuna, jicama, cucumber, avocado 17
- 30A ROLL* Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 22
- FIRECRACKER ROLL* Seared Ahi tuna, jicama, avocado, topped with spicy tuna 20

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
- THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton strips, 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* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, 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, brioche bun, Monterey Jack 16
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, brioche bun, served all the way 19
- FRENCH DIP* Thinly sliced, baguette, horseradish 24
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 17
- NASHVILLE HOT CHICKEN SANDWICH Southern cole slaw, kosher dill pickles, brioche bun, ranch dressing 17
- COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 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 35
- STEAK MAUI* Marinated ribeye, smashed potatoes 49
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 49
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 48
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 43



SEAFOOD & SPECIALTIES

- TODAY’S FRESH SEAFOOD SELECTION MKT
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 34
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (limited availability) MKT
- TROUT ALMONDINE* Mustard beurre blanc, toasted almonds, broccoli, couscous 31
- JUMBO FRIED SHRIMP Cocktail and rémoulade sauces, Southern coleslaw, French fries 29
- GRILLED SALMON Fresh cold water salmon, orzo & wild rice 34 (lunch cut available until 4PM)
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 25
- ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25
- PORK CHOP Hardwood-grilled, apricot glaze, smashed potatoes, broccoli 30
- ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDES

- French Fries | Southern Coleslaw | 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.

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 20/79
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
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
ZD – California 58
THE PRISONER – Carneros 60
GARY FARRELL – Russian River Valley 65
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
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

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

WHALE FLOWER 14
Gray Whale Gin : St~Germain : Fresh Grapefruit Juice : Fever Tree Club Soda

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

Olives and Candied Cherries by Filthy Food.

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
QUILT – Napa Valley 60
HALL – Napa Valley 78
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
BÖEN – California 13/50
WILLAMETTE VALLEY ‘WHOLE CLUSTER’ – Willamette Valley 15/58
FLOWERS – Sonoma Coast 17/66
ELOUAN – Oregon 45
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

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
GREEN & RED *CHILES CANYON ESTATE* – Napa Valley 60

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

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

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