

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.

HANDCRAFTED MARTINIS

THE DUKE 17

Ketel One Vodka or Hendrick's Gin Classic Martini : Twist or Olives

'21' MANHATTAN 17

Bulleit Rye : Sweet Vermouth : Angostura Bitters

PEAR MARTINI 17

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

RED-HEADED RITA MARTINI 17

Corazón Blanco Tequila : Cointreau : Pomegranate Juice

CINDY'S LEMON DROP 17

Ketel One Citroen Vodka : Lemon Juice

VESPER 17

Belvedere Vodka : Beefeater Gin : Lillet Blanc

FLEUR-DE-LIS 17

Tito's Handmade Vodka : St-Germain : Grapefruit Juice : Gruet Sparkling Wine

ESPRESSO MARTINI 17

Absolut Vanilia : Espresso : Kahlúa : Baileys Irish Cream

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

WINES "WE" LOVE & DRINK

ROMBAUER CHARDONNAY – Carneros 18/70

HONIG SAUVIGNON BLANC – Napa Valley 14/54

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 120

FLOWERS CHARDONNAY – Sonoma Coast 95

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 (1 liter bottle)

ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82

8 YEARS IN THE DESERT BY ORIN SWIFT RED BLEND – California 17/66

CAYMUS CABERNET SAUVIGNON – Napa Valley 135

GREEN & RED CHILES CANYON ESTATE ZINFANDEL – Napa Valley 60

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46

LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d'Alsace 13/50

LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 14/54

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

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46

CHALK HILL – Russian River Valley 13/50

FRANK FAMILY – Carneros 17/66

ROMBAUER – Carneros, Napa Valley 18/70

ST. FRANCIS – Sonoma County 46

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

FERRARI-CARANO FUMÉ BLANC – Sonoma County 12/46

VAVASOUR – Marlborough, New Zealand 12/46

HONIG – Napa Valley 14/54

CAKEBREAD CELLARS – North Coast 65

OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy 12/46

TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 13/50

LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 12/46

DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany 13/50

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 42

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45

SCHLOSS VOLLARDS RIESLING – Germany 50

DESSERT SELECTIONS

FONSECA BIN 27 375 ML BOTTLE – Portugal 9/~

Corkage fee, \$25.

We proudly pour a 7 ounce glass of wine.

HANDCRAFTED COCKTAILS

PAPER PLANE 16

Angel's Envy Bourbon : Amaro Nonino : Aperol : Lemon Juice

FRENCH 75 14

Gruet Sparkling Wine : Bombay Sapphire Gin : Lemon Juice

MIDNIGHT MARGARITA 14

Don Julio Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

YUZU MULE 14

Wheatley Vodka : Yuzu Purée : Fresh Lime : Fever-Tree Ginger Beer

DOPPELGÄNGER 15

Maker's Mark Bourbon : Disaronno : Candied Cherry : Fever-Tree Ginger Ale

SPARKLING PALOMA 14

Pantalones Blanco Tequila : Gran Gala : Fever-Tree Sparkling Pink Grapefruit

HUGO SPRITZ 14

Luminore by La Marca Prosecco : St-Germain : Mint : Fever-Tree Club Soda

KENTUCKY OLD FASHIONED 14

Woodford Reserve Bourbon : Angostura Bitters : Regan's Orange Bitters

Olives and Candied Cherries by Filthy Food.

ZERO PROOF

BLOOD ORANGE SPRITZ 13

Lyre's Italian Orange : Blood Orange Purée : Fever Tree Club Soda

LYRE'S PASSION STAR MARTINI 13

Lyre's Dry London Spirit : Lyre's Classico : Passion Fruit Purée : Vanilla : Lime Juice

LYRE'S OLD FASHIONED 13

Lyre's American Malt : Angostura Bitters : Regan's Orange Bitters

LYRE'S PINEAPPLE MARGARITA...ASK TO MAKE IT SPICY 13

Lyre's Agave Blanco Spirit : Pineapple Juice : Orange Juice : Agave : Lime Juice

LYRE'S PALOMA 13

Lyre's Agave Blanco Spirit : Lime Juice : Fever-Tree Sparkling Pink Grapefruit

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

DAOU – Paso Robles 15/58

ST. FRANCIS – Sonoma County 16/62

QUILT – Napa Valley 17/66

AUSTIN HOPE – Paso Robles 18/88 (1 liter bottle)

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

MARKHAM 'SIX STACK' – North Coast 14/54

DUCKHORN VINEYARDS – Napa Valley 98

PINOT NOIR

BÖEN BY BELLE GLOS – California 13/50

ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58

SIDURI – Willamette Valley 16/62

FLOWERS – Sonoma Coast 17/66

BELLE GLOS 'BALADE' – Santa Rita Hills 52

THE FOUR GRACES – Willamette Valley 55

GARY FARRELL – Russian River Valley 80

ENROUTE 'LES POMMIERS' – Russian River Valley 82

DOMAINE SERENE 'YAMHILL CUVÉE' – Willamette Valley 92

ROCHIOLI – Russian River Valley 140

ZINFANDEL

SALDO – Dry Creek, Lodi 15/58

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 13/50

PENFOLDS 'BIN 28' SHIRAZ – South Australia 16/62

THE PRISONER RED BLEND – California 18/70

ABSTRACT BY ORIN SWIFT – California 72

STAGS' LEAP PETITE SIRAH – Napa Valley 78

Tastings of our wines by the glass are available. Please ask your server.