

SOUPS & STARTERS

CHEF'S DAILY SOUP 9

MEXICO CITY SPINACH CON QUESO Tortilla chips 16

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

MR. JACK'S CHICKEN FINGERS Hand-breaded and served with French fries 16

CREAMY CRAB DIP Old Bay spiced house-made cheese sauce, grilled bread 20

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

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

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 19

THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 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, Monterey Jack 15

OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 20

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, brioche bun, Kiawah Island dressing 21

FRENCH DIP* Thinly sliced, baguette, horseradish 25

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 17

FRESH FISH SANDWICH Cut fresh daily, rémoulade, pickles, lettuce 20

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

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

NEW YORK STRIP* Certified Angus Beef®, NYO mac & cheese 48

STEAK MAUI* Marinated ribeye, smashed potatoes 49

FILET KABOBS* Marinated steak, onions, peppers, ginger glaze. 41

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 48

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 42



SEAFOOD & SPECIALTIES

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw MKT

GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 34 (*lunch cut available until 4PM*)

TROUT ALMONDINE* Mustard beurre blanc, toasted almonds, broccoli, couscous 31

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 34

BRASSERIE CHICKEN Panko-crust, parmesan, lemon butter caper sauce, smashed potatoes, broccoli 27

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

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 24

RATTLESNAKE PASTA Southwestern spices, peppers, chicken 23

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 32

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDES

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

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

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, Napa Valley 19/74

HONIG SAUVIGNON BLANC – Napa Valley 14/54

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

CHATEAU MONTELENA CHARDONNAY – Napa Valley 70

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

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

BÖEN BY BELLE GLOS PINOT NOIR – California 13/50

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

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

MERCURY HEAD BY ORIN SWIFT CABERNET SAUVIGNON – Napa Valley 200

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

GLORIA FERRER BLANC DE NOIRS – Carneros 45

VEUVE CLICQUOT YELLOW LABEL – Reims, France 85

PERRIER-JOUËT GRAND BRUT – Épernay, France 95

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46

CHALK HILL – Russian River Valley 13/50

FRANK FAMILY – Carneros 17/66

ROMBAUER – Carneros, Napa Valley 19/74

CLOS PEGASE MITSUKO'S VINEYARD – Napa Valley 40

FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 62

GARY FARRELL – Russian River Valley 64

CHATEAU MONTELENA – Napa Valley 70

CAKEBREAD CELLARS – Napa Valley 80

PATZ & HALL DUTTON RANCH – Russian River Valley 88

FAR NIENTE ESTATE BOTTLED – Napa Valley 100

SAUVIGNON BLANC

VAVASOUR – Marlborough, New Zealand 12/46

HONIG – Napa Valley 14/54

CRAGGY RANGE TE MUNA – Martinborough, New Zealand 45

CAKEBREAD CELLARS – North Coast 62

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

DOW'S 10 YEAR TAWNY PORT – Portugal 9/~

Corkage fee, \$25. Some wines may contain sulfites.

We proudly pour a 7 ounce glass of wine.

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

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.

MOCKTAILS

ROSEBERRY MULE 11

Blackberry : Agave Nectar : Lime Juice : Fever-Tree Ginger Beer

STRAWBERRY NO RITA' 11

Strawberry Purée : Jalapeno : Juice

MR. WONDERFUL 11

Pom Wonderful Pomegranate Juice : Blackberry : Lime Juice : Fever-Tree Club Soda

FAUX-JITO 11

Fresh Mint : Agave Nectar : Lime Juice : Fever-Tree Club Soda

MAY DAY 11

Strawberry Purée : Lime Juice : Fever-Tree Ginger Beer

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)

FRANCISCAN – Monterey County 45

FOLEY JOHNSON ESTATE – Rutherford 80

HEITZ – Napa Valley 82

HONIG – Napa Valley 88

CAYMUS – Napa Valley 128

PAUL HOBBS – Napa Valley 130

MERCURY HEAD BY ORIN SWIFT – Napa Valley 200

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 12/46

MARKHAM 'SIX STACK' – North Coast 14/54

DUCKHORN – Napa Valley 95

PINOT NOIR

BÖEN BY BELLE GLOS – California 13/50

ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58

SIDURI – Willamette Valley 16/62

FLOWERS – Sonoma Coast 66

ETUDE GRACE BENOIST RANCH – Carneros 70

GARY FARRELL – Russian River Valley 75

BELLE GLOS CLARK & TELEPHONE – Santa Barbara County 75

ENROUTE 'LES POMMIERS' – Russian River Valley 82

DOMAINE SERENE "YAMHILL CUVÉE" – Willamette Valley 98

MERRY EDWARDS – Russian River Valley 105

ZINFANDEL

SEGHESIO – Sonoma 14/54

SALDO – California 15/58

RIDGE LYTTON SPRINGS – Dry Creek Valley 58

8 YEARS IN THE DESERT BY ORIN SWIFT – California 72

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 13/50

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

THE PRISONER RED BLEND – California 19/74

STAGS' LEAP PETITE SIRAH – Napa Valley 65